



# Sugar Plum visions





News from Sugar Plum Bakery

Holiday 2019

# (Almost) too pretty to eat

Take a task off your plate—literally—and leave the holiday baking to us! Our delectable desserts, all made in-house, are perfect for family gatherings and holiday parties. Call us at **757.422.3913** to place your order today.

### Holiday Cookies

Sugar cookies, a yearround favorite, take on holiday-themed shapes and are decorated with colorful sugars or icing.

Our gingerbread cookies are made from scratch with molasses, ginger, and cinnamon.

### Holiday Rum Ball Cake

Baby, it's cold outside! Two whole layers of rum-flavored yellow cake, iced with vanilla butter cream, and garnished with handmade toasted coconut rum balls.

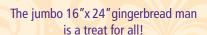
Each rum ball is garnished with intricate holiday-themed designs.

### Cake Critters

Fun individual treats of yellow cake and sweet vanilla icing.











A yuletide tradition with a twist. Yellow sponge cake filled with chocolate butter cream and decorated to resemble a log. Faux mushrooms and holly berries adorn the cake.

www.sugarplumbakery.org





### Our Mission

The mission of Sugar Plum Bakery is to serve the needs of persons with disabilities through training, employment, and education. Sugar Plum Bakery will promote the integration of people with developmental disabilities into society by helping them become independent and working, contributing members of our communities.

#### Officers

Thad Nowak, President Ted Britt Automotive Group

Tim Rivas, Vice President Timber Hill Gourmet

Thomas H. Gustafson, Secretary Community Leader

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CBRE | Hampton Roads

Chuck Ferrer

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Community Leader
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Community Leader

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Joy Jacobson Community Leader

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Community Leader

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Towne Benefits & Investment Group

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The Bagel Baker

Honorary Director (Hon.) G. William Whitehurst Former Congressman

Patricia Rakes Clark Executive Director

## Sugar Plum 'matriarch' gets sweet sendoff

hile she doesn't have the same moves as characters on her favorite TV show—"Walker, Texas Ranger"—Annie Corprew has just as much kick. And needing a walker hasn't slowed her down.

But after 26 years working at Sugar Plum Bakery, she decided it was time to make herself step back and rest. She told her job coach, Regina Schrenk, that she was ready to retire. Annie finished out her quarter-century of service with a big party on Oct. 9, attended by friends, family, and co-workers.

Annie first came to the bakery in 1993 as part of the Skillquest program. In 2006, she continued



with us when the Skillquest contract ended. Previously she had been shredding paper at home, so this offered an interesting new job opportunity. Diagnosed with cerebral palsy and intellectual disability, Annie found many ways over the years to be an asset to the team.

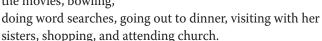
"I love her honesty, her sense of humor, and her work ethic," said Regina. "She shows up every day." Annie said her favorite task is "going downstairs and putting chocolate on the cookies!" But she has also enjoyed outside-of-work activities with other Sugar Plum workers, especially bowling days and dances. She met her husband, Jerry, at one such dance:

"He wanted me and I wanted him... he said I looked good to him," Annie said. Many Sugar Plum friends were guests at their wedding, and the pair embarked on an active social life together—including a cruise they planned and saved up for—before Jerry's unfortunate passing five years ago.

Today, at age 75, Annie lives at a city group home where



"they treat me right." She intends to spend her retirement devoted to her many hobbies: making beaded jewelry, going to the movies, bowling,



What will she miss most about Sugar Plum? "All my friends... Regina and Leah, Trish." Anything else? "Money!"

Her co-workers will miss her, too. "Everybody here would say she is, without a doubt, the matriarch of the group. And she will remind you of that," said Regina. Retiring is indeed a bittersweet moment for Annie: "I love Sugar Plum so much, and I hate to leave."



We've been selected by One Hour Heating and Air Conditioning as a finalist in their One Hour Cares competition. Please go to **onehourcares.com** and vote by hitting "like" on our entry.

# **If Sugar Plum wins, we will receive \$5,000!** The more people who like, the more chances to win. Vote by Dec. 23, and tell your friends.

# Our vital ingredient is you

egular support from the community enables Sugar Plum Bakery to continue meeting its mission of serving individuals with disabilities. As always, we appreciate every gift that comes to us, and we offer sincere thanks to all of our donors. The following is a list of donors who made contributions between March 1 and October 28, 2019.

#### **Endowment**

Dr. and Mrs. Thomas Alberico
Mr. and Mrs. Mark Bennett
Mr. and Mrs. Carrick
CDR and Mrs. Thomas Coker
Ronald O. Dederick
John and Mary Hollinger
In Memory of Fred Stern
Christine and Mark Kelly
Alice Momenee
Network for Good
Wareheim Foundation
General Operating
Bluebird Beach Bungalows

#### In Memory of Ben Huger

John Eilertsen
William Emerson
Howard Gill
Gordon and Elizabeth Huey
George and Jacqueline Huger
Lane Huger
Alice Jenkins and Anne Smith
Karen Peters
Mr. and Mrs. Robert Prindiville
Patricia and Luther Rowland
William D. Sessoms
Michael and Deborah Via
Mr. and Mrs. Ralph Wagner
Jane Woolridge

### IN MEMORIAM

We're saddened by the passing of Brian Mann and Ben Huger, Longtime supporters of Sugar Plum and its mission.

Bakery sales help offset our expenses, but the reality is, our organization relies on the generous financial support of donors like you.

Your year-end support enables us to sustain our mission and make a positive difference in the lives of individuals with disabilities.





# Saying goodbye to four valued people

As the year draws to a close, we have much to be thankful for.

Not only have you—our supporters—helped keep Sugar Plum Bakery going for over 30 years, but we've been blessed by the hard work of individuals inside and outside our walls. One of them you can learn about on the

facing page: Annie Corprew, who is retiring after 26 years working at Sugar Plum. We wish her all the best. We also bid a fond farewell to Doug Wilbourne, who is moving on from our board of directors after 11 years of service. Doug's passion and commitment to our mission are truly appreciated and will be missed.

Finally, we were heartbroken over the deaths of two former board members. Brian Mann passed away at age 52, after a long battle with cancer. A special education teacher, he served on our board as we were developing the new bakery. He was an amazing man and always took time to check on his former students who worked at Sugar Plum.

Ben Huger, who also helped establish Sugar Plum, passed away in June. Ben spent 60 years in the brokerage business and showed equal dedication to Sugar Plum, even requesting donations to the bakery in his obituary.

In the midst of sad goodbyes, Sugar Plum also has many reasons to be joyful—especially our terrific Golf Classic on Sept. 24 at Bayville Golf Club. Many thanks to event chairman Chuck Ferrer and the Golf Committee, Rick Westbrook and the staff at Bayville, as well as Trish Clark and the bakery staff. Most of all, thanks to those of you who supported and participated in the event.

As you consider your 2019 year-end gifts, please remember the hard-working individuals at Sugar Plum and the ways you are changing their lives. Wishing you the happiest of holidays and a wonderful new year.

TRUS Jours

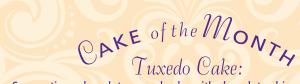
Thad Nowak

President, Sugar Plum Board of Directors

## Skills, life lessons, and confidence: fresh from the oven.

Sugar Plum Bakery 1353 Laskin Road Virginia Beach, Virginia 23451

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Scrumptious chocolate pound cake with chocolate chips baked inside and topped with melted fudge. This is a special cake we have created



To order a Sugar Plum Sweet Indulgence, call 757.422.3913 or visit the bakery at 1353 Laskin Road.
Open Monday – Friday, 7 a.m. to 6 p.m.; Saturday, 7 a.m. to 5 p.m.

www.sugarplumbakery.org

Check us out on Facebook:

www.facebook.com/sugarplumbakeryvb



Consider a **Sugar Plum Gift Card!** They are an ideal stocking stuffer and make great gifts for teachers, friends, and employees. Gift cards can be purchased in any increment.

