

Sugar Plum *visions*

News from Sugar Plum Bakery

Fall 2017

SUGAR PLUM TURNS

Every parent wants a future for their child. A purpose. A hope. In 1985, some local families were concerned about what lay ahead for their children with developmental disabilities.

Among them were Carl and Deborah Marshall, who wanted to create a career path for their daughter. They approached the Rev. John Jordan, renowned former pastor of Galilee Episcopal Church in Virginia Beach, and described their idea: a nonprofit training center where individuals with disabilities—like the pastor's own son, Hartley—could learn job skills that would help them become productive citizens. Rev. Jordan brought together these parents, their friends and some community contacts, and Sugar Plum was born. The bakery was a very grassroots effort at the beginning, recalls Earl Keegan, one of the founding board members. There was no paid staff, and its nonprofit status was still in the paperwork stages.

"Back then, it was hand-to-mouth," he recalled. "Every Thursday, we had a 'Chinese fire drill' where board members reached in our pockets, pulled out a bunch of cash, and paid the people with disabilities."

Since Earl is a retired Navy captain, he brought a crew of sailors to paint the first Sugar Plum building (gray, of course!). The facility was a 60-year-old house, purchased through board member and Sugar Plum parent Carl Marshall, who was in real estate. It was two stories tall, had no handicap accessibility, and was so small that kitchen workers were practically on top of each other. Still, the bakery grew and thrived.

In 2002, Sugar Plum broke ground on a beautiful new building, thanks to a \$1.2 million capital campaign led by the board's Executive Fund Raising Committee with the help of The Curtis Group, a nonprofit consulting firm. Donations poured in as members of the community showed their love and belief in this incredible organization.

A
beloved business
that started
with a knead...

Over the years, Sugar Plum also gained a paid staff, expanded its offerings, created new programs for individuals with disabilities, and hit many milestones along the way, such as being the first local bakery with the technology to put photos on cakes.

Stepping into Sugar Plum today, it's clear a lot has changed—but much has also remained the same.

"The parents are dedicated, the workers are dedicated, and the board has always been dedicated... we've had some really good people on there," said Earl, now 95 and still active in community service. "It's a very successful business. It didn't take long to pay off the mortgage on the new place."

Sugar Plum Bakery has helped hundreds of individuals with disabilities develop into valued employees and gain more independence. It's also become a community institution, with generations of families who can't imagine a holiday without a crisp white Sugar Plum box on the kitchen counter—with a sweet scent wafting tantalizingly from between its folds.

One of those longtime customers is Corrie Lentz, a development professional and mother of two. When Corrie was in high school, her mother, Cathy, began purchasing her birthday cakes from Sugar Plum each year. Corrie has continued the tradition with her own daughters, ages 8 and 11.

"Whenever I came home from college for my birthday, there was always a banner and a Sugar Plum cake. Each time I walk into the bakery today, I relive that memory. It reminds me of home," she said.

"Also, my daughters get to meet people different from themselves. I love that about Sugar Plum. They've stayed relevant, kept their same goal of great bakery items, and stayed true to their mission. They are giving purpose and inspiring these people with special needs. Those individuals wake up in the morning excited to have a job—I'll put my money behind that."





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
Future Energy, LLC
- Thomas H. Gustafson, Secretary
Community Leader
- Doug Wilbourne, Treasurer
Community Leader
- Charlie Malbon, Past President
Tank Lines Inc.

Directors

- Ricky Anderson
CBRE | Hampton Roads
- Michael Disharoon
Palladium Investment Advisors
- Chuck Ferrer
Kirby Offshore Marine
- Colleen Gard-Craig
Community Leader
- Bettie Goodman, Emeritus
Community Leader
- Godfrey Grier
Global Climate Adaptation Partnership
- Joy Jacobson
Community Leader
- Linda Laibstain
Community Leader
- Robert Maroon
The Therapy Network
- Scott C. Miller
Partner, Williams Mullen

Honorary Director

(Hon.) G. William Whitehurst
Former Congressman

Patricia Rakes Clark
Executive Director

Remembering 30 years and two extraordinary supporters

As we approach our 30th anniversary, it's amazing to think how far Sugar Plum Bakery has come since 1987.

Our board of directors wants to express our heartfelt and loving remembrance to Rev. John Jordan and our founding board for allowing us to fulfill their vision and mission. We also appreciate the subsequent board members, volunteers, and bakery staff who helped it grow over the years.

In the past few months, we lost two incredible individuals who helped keep this vision alive: board member Dean Hurst, who was a driving force behind our Annual Golf Classic fundraiser, and landscaper Harry Delyannis, who donated much of his time, resources and expertise in maintaining the Sugar Plum grounds. Both of these dear friends made a lasting impact and we will truly miss them. Though 2017 has been bittersweet for the Sugar Plum family, we hold fast to our noble mission and move forward while remembering Dean and Harry.



Thad Nowak,
President, Sugar Plum Board of Directors

IN MEMORIAM

Dean Hurst, *Golf Classic Host & Board Member*



A beloved community advocate who spent his life putting others first, Dean Hurst was an integral part of the Sugar Plum family. We were heartbroken to lose him in June, at age 63, after a six-month battle with brain cancer.

**"HE WAS TRULY THE KINDEST MAN.
DEAN WORKED TIRELESSLY TO MAKE SURE THAT
EACH GOLF TOURNAMENT DAY WAS A SUCCESS."**

—Patricia Rakes Clark, Executive Director

**"A GREAT BOARD
MEMBER, DEAN ONCE
TOLD ME THAT HIS
'HEART SMILED WHEN
HE WALKED IN TO
THE BAKERY.'"**

—Thad Nowak,
Board President

Dean first got involved with Sugar Plum when we decided to hold our Annual Golf Classic at Bayville Golf Club, where he was head golf professional. He quickly felt a passion and calling to be more involved in helping individuals with physical and intellectual disabilities.

And that he did. Dean soon began donating equipment and clothing to our Silent Auction. Then one Friday evening, he stopped board president Thad Nowak and humbly asked if he could join the board. Dean was deeply committed to Sugar Plum's mission.

The PGA aptly celebrated Dean's life as "one well played." Dean loved his community, his friends, his job, and his family with all his heart. His many contributions, love and kindness will forever be remembered at Sugar Plum.

Our vital ingredient is you.

Regular 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 February 1, 2017, and August 16, 2017.

Endowment

JoAnn Zafrino Armistead
Judge Richard Bray and the
Beazley Foundation
Gordon and Loukia Borrell
In Memory of Andrew Louka
Charity Gift Certificates
Faye Lynn Clayton
*In Memory of Mr. and
Mrs. Jesse D. Clayton*
Cdr. G. Thomas Coker
Grady Harris
Mr. and Mrs. Stuart Holland
In Memory of Perry B. Forehand
John and Karen Hollinger
Christine and Mark Kelly
Lynn Koziak and Friends
In Honor of Dean Owrey

John Martin
In Memory of Lyne Malmon
The Mongers
Marilyn and John O'Donnell
Edward and Patricia Patchell
In Memory of Rebecca Ehehalt
Meg and Scott Rivas
In Memory of Anne Weber Salmon
Tim and Angela Rivas
In Memory of Anne Weber Salmon
Marlene Rivas
In Memory of Bill Rivas
Wanda Sannicandro
James J. Snead
Lawrence Steingold
John and Joan Stumborg
Ben R. Wiley

Programs

Bob and Marty Moore
General Operating
Albert F. Belbusti
Nancy and Michelle Lewis
In Memory of Dean Hurst
Nonie and Jack Booth
Grant and Nichole Cothran
Sue and James Ducibella
John Fain
Carolyn Hall
Keith Hall
Steven Hall
Suzanne Hall
Linda Hall
Joe and Connie Haislip
Laura and Leon Hoots

W. F. Hudgins III
Miles B. Leon
Dick and Leetsa Nottingham
Thad and Connie Nowak
Maureen and Richard Olivieri
Pamela and Eric Olson
Michael and Lee Rashkind
J. Cutler and Elizabeth Robinson
Jimmy Rogers
Jim and Debbie Steiger
Nancy Strange
Virginia State Golf Association
Richard and Sharon Watkins
Waypoint Advisors
Wilson and Linda Widgeon
Doug and Patricia Wilbourne

Bakery sales help offset our expenses, but the reality is, our organization relies on generous financial support from donors like you. Please consider making a gift to the bakery today using the enclosed remittance envelope.

IN MEMORIAM

Harry Delyannis, *Landscaping Volunteer & Supporter*

Even with a business to run and four young children at home, Harry Delyannis made time for a cause he cared about: Sugar Plum Bakery. His sudden death came as a shock to the many people who knew and loved him, after a heart attack in May at age 53.

"WE ARE TRULY THANKFUL
FOR HARRY'S KINDNESS AND
ONGOING CARE FOR OUR FACILITIES
LIKE THEY WERE HIS OWN."

—Thad Nowak, Board President

As we shared in our Supporter Spotlight on Harry last fall, he had first learned of Sugar Plum through his friendship with founding member Rev. John Jordan. In the early 2000s, Harry was approached about donating some services with his company, HLD Landscaping. He specially selected plants and other elements to comple-

ment the plum color scheme for the new building. At Christmastime, Harry would always donate a huge beautiful poinsettia for the lobby.

Each year, he and his wife, Kelly, would purchase their children's birthday cakes at Sugar Plum. "But I also value the mission," he had told us. "Several of our friends have grown children with disabilities, and I love coming in and seeing them being trained, so they can go out into the working world." His company continues to mow and maintain the grounds around the bakery.

Kelly tells us that "Harry would want us to learn to let go of ego, stop and smell the roses, and slow down but don't stop."



"HE WAS A PRESENCE, BIGGER THAN LIFE—AND ALWAYS FULL OF ENERGY AND HELPING US LOOK OUR BEST. HARRY ALWAYS WENT THE EXTRA MILE. THE ENTIRE SUGAR PLUM STAFF MISSES HIM."

—Patricia Rakes Clark, Executive Director

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

Sugar Plum Bakery
1353 Laskin Road
Virginia Beach, Virginia 23451

Non-Profit Org.
U.S. Postage
PAID
Norfolk, VA
Permit #2



New coffee bar has many perks

If you dream of Sugar Plum at night, now it can wake you up each morning! Our coffee bar is officially open for business, brewing up the best in caffeinated—and decaf—delights. Choose from cappuccinos, lattes, espresso, iced drinks with coffee ice cubes, and mochas both hot and cold. We also offer many flavor additions, plus a weekly drink special.

Can't justify a sweet treat before noon? How about one of our new breakfast pies—enjoy an egg-and-cheese pie with either sausage or ham, or bring home a whole quiche. For lunch, try one of our Savory Hand Pies (easy to eat with one hand!), including:

Fiesta Chicken: Chicken with black beans, corn, and salsa

Cottage Pie: Ground beef with peas, carrots, and made-from-scratch mashed potatoes

Sloppy Joe: Our own sloppy joe mix, simmered for hours

Spinach and Feta Cheese: Mixed with sautéed onions

All recipes are made from scratch and feature a wonderfully flaky pot-pie crust.



Cakes of the month



October: Chocolate Caramel Fusion

Four split layers of chocolate cake with two layers of caramel butter cream and one layer of fudge. The cake is iced in caramel butter cream and topped with melted fudge and garnished with caramel drizzle.

November: Cinnful Caramel Apple

Four split layers of yellow cake filled with one layer of whipped cinnamon cream cheese and two layers of apple puree. The cake is iced in caramel butter cream, with the sides coated in yellow cake crumbs.



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

www.facebook.com/sugarplumbakeryvb