

# Sugar Plum visions

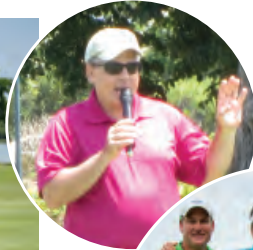
News from Sugar Plum Bakery

Fall 2014

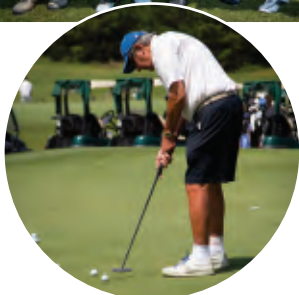
## 2014 Sugar Plum Golf Classic a Sweet Success

On July 1st, over 100 Sugar Plum supporters teed off at Bayville Golf Club in support of the bakery. In addition to playing on Bayville's pristine course, attendees also participated in a silent auction, and enjoyed lunch provided

by Malbon's BBQ and Catering and bakery items provided by Sugar Plum. Each year, the funds raised during the Golf Classic support the bakery's endowment.



Thank you to our 2014 Golf Classic sponsors and generous supporters. It is because of you, our 12th annual Golf Classic event was a great success.



A special thanks to John Froehler for donating his time and photography talent.

### 2014 Golf Classic Scoreboard

**First Flight: 1st place – Pat O'Connell, Peter Jacobson, Robert Maroon, Tony Cetrone**

**Second Flight: 1st Place – Billy Dunn, Chris Davenport, John Harris, Lee Ward**

**Third Flight: 1st Place – Billy Georgiou, Chris Williamson, John Georgiou, Randall Crutchfield**



## 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 mental and physical disabilities into society by helping them become independent and working, contributing members of our communities.

### Officers

Thad Nowak, President  
K.H. Enterprises

Tim Rivas, Vice President  
Community Leader

Thomas H. Gustafson, Secretary  
Princess Anne High School

Doug Wilbourne, Treasurer  
Community Leader

Charlie Malbon, Past President  
Tank Lines Inc.

### Directors

Ricky Anderson  
C B Richard Ellis of Virginia, Inc.

Chuck Ferrer  
Kirby Offshore Marine

Colleen Gard  
Community Leader

Bettie Goodman, Emeritus  
Community Leader

Dean Hurst  
Bayville Golf Club

Joy Jacobson  
Community Leader

Linda Laibstain  
Williams Mullen

Robert Maroon  
The Therapy Network

### Honorary Director

(Hon.) G. William Whitehurst  
Former Congressman

Patricia Rakes Clark  
Executive Director

Dear friends and neighbors

It was a busy and exciting summer at the bakery. As you will read in this newsletter, we have been under construction.

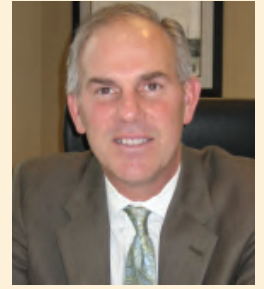
Not only did we remodel our cake consultation room, but we also made updates to our retail area, and the installation of the new double-automatic entry doors is now complete. These special doors were made possible by a generous grant from the Beazley Foundation.



And as you saw on the front page, we hosted our 12th annual Golf Classic fundraising event the first week of July. As a board member that holds such personal ties to Sugar Plum, it is inspiring to see so many supporters gathered in one place to celebrate the mission of the organization. An enormous thanks goes out to Sugar Plum's staff, board, and volunteers and to all of our generous sponsors for making this year's event another success.

The Golf Classic is our single fundraising event each year. One hundred percent of the funds raised from the event go toward Sugar Plum's endowment—helping to ensure we are able to sustain ourselves for years to come. This means we need your ongoing support with our day-to-day operating costs. I hope that you will consider making a gift to the bakery using the enclosed remittance envelope. It is because of you and your generosity that we are able to continue to achieve our mission every day.

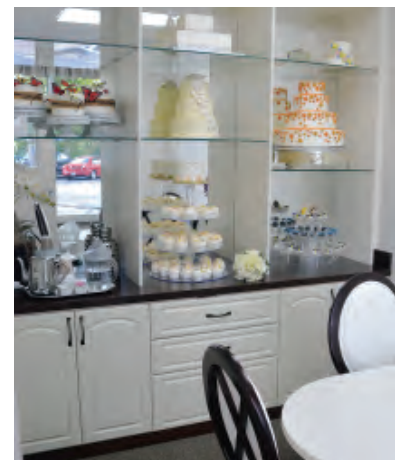
Thad Nowak,  
President, Sugar Plum Board of Directors



## Calling All Brides: Sugar Plum Unveils Remodeled Cake Consultation Room

Seventy-two cakes and counting! That is the number of wedding cakes Sugar Plum has created for our 2014 wedding clients. With Sugar Plum's growing demand for wedding cakes and in response to the expectations of today's brides, the bakery's cake consultation room has been remodeled. "Our wedding clients truly view their wedding cake consultation as an event within itself. They arrive excited and ready to discuss their wedding theme and vision—it often becomes a very emotional and intimate moment," shared Executive Director Patricia Rakes Clark.

Offering a refined elegance, we have seating for up to five guests. Built-in display cases feature various styles of wedding cakes, including everything from the traditional tiered cake, to the recent trend of cake pops. A thoughtfully developed portfolio of wedding cakes created by the bakery is available for viewing and inspiration. And perhaps everyone's favorite part of the consultation, our clients sample some of our most popular cakes. "We have truly created an enchanting experience for our wedding clients," added Rakes Clark.



# 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 April 6 and August 30, 2014.

## Endowment

Jacquelyn Baxter

Mark and Alice Bennett

Charity Gift Certificates

Marilyn O'Donnell

Kelly Ferrell

John Harris

*In Memory of David Furman*

Mr. and Mrs. Gerald Jaffee

C. L. Kaufman

Mark and Christine Kelly

Kempsville Woman's Club

John and Jan Martin

*In Memory of Lane Malbon*

Joanne and Jim McClellan

Mr. and Mrs. Raymond Michelini

*In Honor of Cindy Romero*

William A. Rizy

*In Memory of Ruth Rizy*

Virginia Beach Medical Society Alliance

George and Kim Whitfield

## General Operating

Albert and Ines Belbusti

Sandy Monger

Bob and Marty Moore

Lawrence and Ronald Strickland

Peggy and Griffin Williams

## Programs

Carol Rosenblatt



## Employee Spotlight: Betsy Richardson

The bakery is pleased to introduce one of our newest employees, Betsy Richardson. Betsy joined Sugar Plum's Prevocational Group on May 1 and works as a member of the Production Team. We immediately knew she would be an asset to the bakery when we found out her favorite color was Sugar Plum purple! "Betsy has been a great addition to our morning group. She enjoys making cupcakes and cookies—especially the ones with purple involved. She has made many friends, and has reconnected with some old friends too," shared Anna Johnson, Sugar Plum's job coach.



*Betsy Richardson*

## Q&A with Betsy Richardson

**What do you recommend on Sugar Plum's menu?** Anything chocolate! That's been my biggest challenge at the bakery—working around so much chocolate. It's tough—it's my favorite thing in the world. I want to have it!

**What's your favorite thing to do when you aren't working?** Spend time with my adorable cat, Dandelion. She is the sweetest animal!

*Inspired by Sugar Plum's chocolate lava cakes, Betsy designed a button for her backpack that features one of her favorite desserts!*



## Can't get enough Mozart?

Sugar Plum's signature cake has inspired our newest bakery item—the Mozart Donut. These fluffy, raised donuts are filled with raspberry and Bavarian cream, then topped with chocolate and garnished with a purple rosebud. *Only available on Saturdays.*



*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

## *Cakes of the month*



*Pumpkin Pound Cake*

### **October: Black Velvet**

Two layers of chocolate cake filled and iced with cream cheese frosting. The cake sides are coated in chocolate cake crumbs, while the top is garnished with fudge webbing.



### **November: Pumpkin Pound Cake**

Our seasonal specialty! Moist pound cake flavored with real pumpkin and a mouthwatering blend of spices.

### *Special Announcement:*

We did it! Sugar Plum Bakery was awarded Best of 2014 Gold by The Virginian-Pilot. Thank you to all who voted.



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](http://www.sugarplumbakery.org)**

Check us out on Facebook:  
**[www.facebook.com/sugarplumbakeryvb](https://www.facebook.com/sugarplumbakeryvb)**