

Sugar Plum visions

News from Sugar Plum Bakery

Spring/Summer 2013

Employee Spotlight: Brian Boyd

Sugar Plum Employee Extraordinaire and Special Olympian Celebrates 10 Years at Sugar Plum

Virginia Beach native, Brian Boyd, joined the Sugar Plum family the summer after he graduated from Salem high school 10 years ago. Brian's role at the bakery is one that keeps the daily operations moving cohesively—on any given day, Brian can be found at Sugar Plum, elbow deep in soapy water scrubbing pots and pans so the bakers can keep baking and we can continue providing you with our tasty treats.

"It has been a pleasure to work with Brian and a joy to watch him grow as an individual. Brian is a true asset to the bakery and we are all proud to be able to call Brian our friend and coworker," explains Patricia Rakes-Clarke, executive director.



Brian has seen this bakery grow and expand from its original building to the new larger facility we have today. "Oh! I remember when we worked in the small house!" Brian shakes his head and thoughtfully recalls. Brian loves the new space, particularly all the new appliances!

Much of Brian's free time is spent playing sports, which began at a young age. Brian's favorite sport is soccer. By age 9 he had joined the Special Olympics. At 33 Brian is still a committed Special Olympian playing basketball and softball, and has earned over 25 awards. With his dad coaching his softball team and his older brother assisting at games or cheering on the sidelines, Brian loves the competition and camaraderie of team sports. Although the majority of his games are held in Virginia Beach, Brian and his team have traveled to Richmond and other cities across the commonwealth to compete.

Upbeat and personable, Brian loves making new friends and hanging out with the guys. A fan of sweets, he recommends our chocolate chip cookies!

Brian's mom, Sherry Boyd, shares, "Working at Sugar Plum has been great for Brian! I have noticed in the last four years that he has matured a lot. It makes him feel important about being responsible and earning his own money. Jim and I are very happy that he has worked there for 10 years and feel that it is a good work environment for him. Our family is very proud of Brian."

After 10 years of working at the bakery, Brian still loves his job. His passion and dedication to Sugar Plum are evident in his work. We are fortunate to have such dedicated employees, like Brian, at Sugar Plum Bakery.



"It has been a pleasure to work with Brian and a joy to watch him grow as an individual. Brian is a true asset to the bakery and we are all proud to be able to call Brian our friend and coworker."

—Patricia Rakes-Clarke,
executive director



Inside:
11th annual
Golf Classic
a success!



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
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Tim Rivas, Vice President
Community Leader

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Patricia Rakes Clark
Executive Director

D e a r f r i e n d s a n d n e i g h b o r s

After the long winter we have had this year, a sure sign of spring for me is our Golf Classic event! Just a few weeks ago we hosted our 11th annual Golf Classic at Bayville Golf Club.

I'd like to thank Chuck Ferrer, the Golf Classic Committee, our bakery staff and our talented board of directors for all of their help and participation at this terrific event. Additionally, I'd like to thank all of the volunteers who took their time and spent the day working to make this year's event another great success.



Sugar Plum board members Charlie Malbon, Tim Rivas, Chuck Ferrer, and Thad Nowak.

The Golf Classic is our only annual fundraiser with all funds raised going toward our endowment—your contributions are vital to our mission. Thank you again for making this year's event another great success!

Thad Nowak, President, Sugar Plum Board of Directors



Lastly, thank you to all of our sponsors and participants! We are fortunate to have a great following of attendees—some local and some that travel from out of town just to be a part of the day. And many of whom have loyally participated since we started the Golf Classic 11 years ago!

Congratulations to our Class of 2013 Transition Students!

Each year Sugar Plum's Transition Student Program helps six disabled high school students from the Virginia Beach area master job skills and learn independence.

Josh Brown: Kempsville High School

Delora Manning: Princess Anne High School

Matthew Johnson: Salem High School

Kacy McGinnis: Kempsville High School

"It is my firm belief that my students have learned valuable, hands-on skills that will enable them to be more marketable for competitive employment upon exiting high school and transitioning into the world of work. The Transition Program promotes self-confident, reliable, competitive workers enabling them to work independently or in a team model. In addition, being part of the program allows my students the opportunity to observe other students with similar abilities who are gainfully employed and are successful. It helps motivate them to aspire to do the same when they graduate. The staff at Sugar Plum have been warm and welcoming to my students and have served as wholesome examples of exemplary job coaches, mentors, and advocates for student achievement and success."

—Adrienne James, Princess Anne High School Work Experience Program
Special Education Department Chair

What's New at the Bakery

Be sure to stop by the bakery's dessert counter and check out the new iPad display. Patrons can now view an iPad that continuously loops photos of custom cakes designed by Sugar Plum's talented cake artists. This new technology will also be used when sitting down with clients to design their personalized cake!



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 November 1, 2012 and March 1, 2013.

Endowment

DC and Denise Auman

In Memory of Lane Malbon

Joann Armistead

In Memory of Florence and Joseph Zafarino

Mr. and Mrs. William F. Beasley III

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R. E. Dalton

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Programs

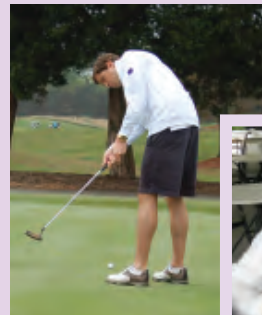
Faye Lynn Clayton

In Memory of Parents Wilma and Jesse Clayton

The Skorup Family

In this issue of *Sugar Plum Visions*, we would like to honor the memory of Virginia Ferguson, founding board member, and Jean Roebuck, mother of long-time employee Paul Roebuck. These two women played an essential role in making Sugar Plum what it is today.

Thank you to our 2013 Golf Classic sponsors and generous supporters! You helped to make this year's 11th annual Golf Classic a success!



Funds raised during the Golf Classic support our endowment. We hope that you will consider making a gift today that will help support our day-to-day operations. Please use the remittance envelope enclosed. It is through your generosity we are able to achieve our mission every day!

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

Sugar Plum Bakery
1353 Laskin Road
Virginia Beach, Virginia 23451

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Lemon Zip Razzamatazz

Cakes of the month

May: Lemon Zip Razzamatazz

Three split layers of yellow cake with a layer of lemon filling and a layer of raspberry filling and iced in lemon flavored butter cream.

June: Coconut Cake

Two whole layers of moist, yellow, coconut-flavored cake filled and iced with butter cream icing. The entire cake is then coated in coconut flakes and topped with butter cream rosettes and maraschino cherries.

July: Orange Blossom*

Three split layers of orange-flavored yellow cake filled with Bavarian cream and juicy mandarin orange slices.

August: Banana Split*

Three split layers of banana-flavored cake filled with a layer of chocolate Bavarian cream and a layer of strawberry Bavarian cream. The cake is topped with fresh whipped cream and garnished with nuts, pineapple, cherries, drizzled fudge and strawberry glaze.

*Only available in rounds.



Banana Split



Sugar Plum Bakery would love to be part of your graduate's celebration! Bring us a photo of your graduate or their future college's logo and we'll transfer the image onto the cake. All sizes are available.

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