

Sugar Plum visions

News from Sugar Plum Bakery

Fall 2015

Prevocational program offers the perfect mix

Meet Jonathan, a new participant who is gaining both vocational & social skills

Truth be told, he'd rather eat a salad. But don't worry — Jonathan Fox is excited to whip up sugary treats for you. His lack of a sweet tooth hasn't held him back from enjoying the ins and outs of the bakery business.

As the newest participant in Sugar Plum's Medicaid Prevocational Program, Jonathan has learned a lot in his first three days. He has already gotten practice creating Cookie Monster desserts and folding boxes. Each day of his part-time work schedule involves production followed by fun activities in Sugar Plum's classroom. The program teaches both vocational and social skills.

Jonathan says he first learned about the program from his case manager at the Department of Rehabilitation Services — he was given a choice of places to work, and selected Sugar Plum because he liked the idea of working at a bakery and had eaten at Sugar Plum's café previously with friends. Though Jonathan, 32, has held previous jobs (including dish washing, sweeping and bagging groceries), he looks forward to developing a true skill. He hopes to work in a commercial bakery someday.

"At Sugar Plum, individuals get one-on-one support," says Sugar Plum Operations Manager Leah Bedell. "They get to work with their peers and a job coach... they work on their own goals; it's very person-centered. Everybody has an Individual Support Plan."



Jonathan Fox

Jonathan has been a wonderful addition to the Sugar Plum family, bringing his easygoing nature, soft smile and ready-to-work ethic to the team. In his free time, Jonathan says he likes listening to music and watching TV, as well as collecting superhero action figures — his favorites are Captain America and James Bond.

We look forward to supporting Jonathan to reach his goals through his work and contributions to our community... and will keep the café stocked with lettuce.



Fall in love with our harvest-themed cakes!

As the leaves begin to turn, why not turn to Sugar Plum for treats that capture the season's colors and bounty? From cupcakes to layered confections, there's a size and style for any occasion (Yes, "I was just passing by" is an occasion!).



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

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13th Annual Golf Classic strikes green

They did it again — those special folks who participated in our Sugar Plum Bakery Annual Golf Classic pulled off an amazing event *and* raised much-needed funds for the bakery's endowment. Held April 28 at the immaculate Bayville Golf Club in Virginia Beach, the classic is our only annual fundraiser.



Special thanks go to Trish, Diane and the bakery staff; the volunteers; board member Dean Hurst and the staff at Bayville; Chairman Chuck Ferrer; and the golf committee. Most of all, thanks to those who traveled many miles (and also from nearby) to participate — many have attended each and every year, and more than a dozen have to board a plane to get here. Your loyal and longtime

support means more than you will ever know and is critical to our mission: supporting those individuals with physical and intellectual disabilities.

Other Notes from the President

It's exciting to see how our new computers are being integrated into daily work life at Sugar Plum, and we're grateful to TowneBank for the donated PCs in our computer lab.

Finally, I'm touched that we're remembering Carlton Crews in this edition of our newsletter. Carlton is one of the "all-time greats." His memory will forever live on for the smiles he brought to each of us on a daily basis.

Thad Nowak, *President, Sugar Plum Board of Directors*



IN MEMORIAM



Carlton Crews

In February we tragically lost Carlton Crews, a longtime employee of Sugar Plum, when he was hit by a car while crossing Holland Road. From what he accomplished at the Sugar Plum, Carlton went on to bigger things — working at Food Lion and serving as the manager of the Maury High School football team.

"Carlton was part of the Prevocational Program," says Executive Director Patricia Rakes Clark. "He was a delight and the life of every Christmas party we had. He will be truly missed."

"Carlton brought a smile to everyone's face on a daily basis and will be missed ... but never forgotten," says Board President Thad Nowak.

In March, we also lost Addison Parker, a very longtime bakery employee. Addison worked at the bakery from 2000 until retiring in 2009. He was our delivery driver for wedding cakes and commercial accounts, as well as the "fix-it man," and he would run any errand needed through the day.

"He was the glue of the bakery, always there to do what needed to be done — including mixing big batches of icing for the cake decorators at Christmas time," says Executive Director Patricia Rakes Clark. "He will always be in our hearts and thought of fondly."



Addison Parker

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 January 31 and July 31, 2015.

Endowment

Charles and Gladys Allred
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Board Member Spotlight: Chuck Ferrer | *Golf Classic Founder*



Chuck Ferrer

How did you first get interested in Sugar Plum?

I was doing a golf tournament for another organization when I started learning more about Sugar Plum and what it does for the local community. At the time, the bakery was doing a beach party — which was great for awareness, but they needed an event to generate cash. So I pitched the idea to

some friends on the board. They gave it a go, and we raised triple our goal the first year! So they asked if I would continue doing the Golf Classic, and later I was invited to join the board.

Why do you stay involved with Sugar Plum?

It's heartwarming to see the direct results. If you look back more than a decade ago when I first got involved, then look at where Sugar Plum is today — with a modern, efficient structure — you see how far they've come. You see what the board and community have done. I've volunteered with other groups and didn't see the tangible benefits like you see at the bakery. You see it on the clients' faces, the parents'... there is no doubt what you're doing for the community.

What's your favorite Sugar Plum treat?

The Mozart cake! Pretzel Bread too (but don't tell my wife!) — I can't walk into the bakery without getting one.

What's your connection to Virginia Beach?

I've lived here since the 4th grade, and my wife, Lisa, and I raised our boys Clayton and Nolan here. I'm a VP of the largest U.S. coastwise marine transportation company, Kirby Offshore Marine, which keeps me traveling a lot, but I'm always glad to come home to the Beach.

What was special about this year's Golf Classic?

This was the first year we did hole sponsorships, which were very successful (Charlie Malbon gets credit for that idea!). But much of what makes the event so great is what's the same: we're fully subscribed every year and always have a full field. We also have a lot of repeat players — from across the country. Probably 15-20 have to get on a plane to attend. Sugar Plum might be a small local bakery, but it has national support!



Beautiful Bayville Golf Club

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

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German Chocolate Cake



Cinnful Caramel Apple Cake

Cakes of the month

October: German Chocolate

Two whole layers of chocolate cake filled with a layer of German chocolate icing and covered in chocolate butter cream. The top is drizzled with melted fudge.

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 yellow cake crumbs coating the sides. For the perfect finishing touch, the top is decorated with melted caramel shaped into apples.



Tuxedo Cake

December: Tuxedo

Chocolate chip pound cake with chocolate fudge drizzled on top.

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:
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We did it!

Sugar Plum Bakery was awarded
Best of 2015 Gold by
The Virginian-Pilot.
Thank you to all
who voted.

