

Sugar Plum visions

News from Sugar Plum Bakery

Fall 2013

Governor Bob McDonnell Visits Sugar Plum Bakery During His "This Commonwealth of Opportunity" Statewide Tour

In early August, Patricia Rakes-Clark, executive director of Sugar Plum Bakery, received a phone call from Jim Rothrock, commissioner of the Virginia Department for Aging and Rehabilitative Services, informing her that Governor Bob McDonnell and Dr. William Hazel, Virginia secretary of health and human resources, would be visiting the bakery during the governor's "This Commonwealth of Opportunity" Statewide Tour. Dr. Hazel toured the bakery last year and was excited to share our story with the governor.

The week-long tour kicked off in Southwest Virginia, reached as far as the Eastern Shore, and concluded in Northern Virginia. The governor's stop at Sugar Plum Bakery on August 13 was the only visit he made while traveling through the city of Virginia Beach.

Upon his arrival, the governor received a warm welcome from Sugar Plum Bakery staff and board members, Thad Nowak, Charlie Malbon and Tom Gustafson. Patricia Rakes-Clark provided a behind-the-scenes tour of the bakery where the



Governor McDonnell takes a moment to visit with Sugar Plum Bakery's staff.

governor was able to speak one-on-one with several of Sugar Plum's employees. "Sugar Plum Bakery is a ministry that has done so well in Virginia Beach for so long. You can see the joy and happiness people

feel for actually being able to work, and lead normal productive lives." Governor McDonnell recently announced \$850,000 in grants to expand services for individuals with disabilities.



Governor McDonnell enjoys a behind the scenes tour of the bakery.



(L-R) Board member, Tom Gustafson, executive director, Patricia Rakes-Clarke, Governor Bob McDonnell, and board members, Thad Nowak, and Charlie Malbon.

Patricia Rakes-Clarke shared, "It was an honor to be able to give Governor McDonnell a tour of the bakery and it was wonderful to see how engaged he was with each staff member."



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.

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Kirby Offshore Marine
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Colleen Gard
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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's been a busy summer and I want to update you on several items since our last newsletter!

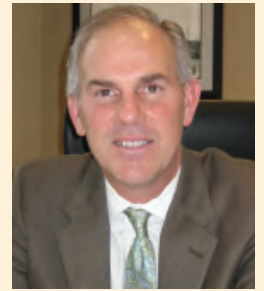
Along with fellow board members, I had the pleasure of attending the very touching graduation ceremony of our Transitional Program students. We are proud of our 2013 graduating class and wish Delora, Josh, Kacy and Matthew the very best as they head off to the next chapters in their lives.

As you read in our front page article, board members Charlie Malbon, Tom Gustafson and I had the opportunity to welcome Governor Bob McDonnell and Bill Hazel, secretary of health and human resources, to the bakery in August. We enjoyed the opportunity to share with them Sugar Plum's story and the ways in which we accomplish our mission every day.

I'd like to recognize our staff and board members that participated in Virginia Beach's Armed Services YMCA Mud Run. The "Sugar Plum Nut Crackers" represented the bakery and had a great time completing the marathon.

And lastly, thank you for your ongoing, kind and gracious support of Sugar Plum Bakery. Please know programs like the Transitional Program hit squarely in the heart of our mission dedicated to those with disabilities. We could not do it without you.

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

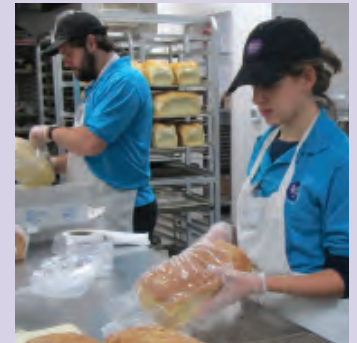
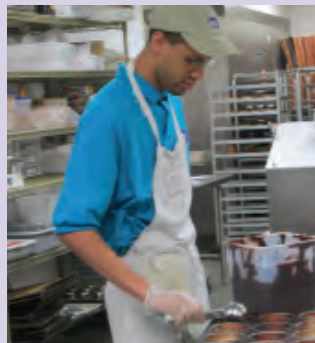


Welcome 2014 Transition Students

Each year Sugar Plum's Transition Student Program helps four high school students with disabilities from the Virginia Beach area master job skills and learn independence. We are pleased to welcome our 2014 class:

Lance Wallace, Tallwood High School
Jamar Andrew, Princess Anne High School

Joshua Searles, Green Run High School
Gayatri Patel, Bayside High School



"At Sugar Plum Bakery, students are provided a venue in which to learn and practice social, communication, and employment skills. Students are encouraged to consider the opportunity as a "real job" and expected to dress appropriately, communicate effectively, and meet other criteria established for work in a job setting. I am truly grateful for having Sugar Plum Bakery as a work experience site for my students."

—Robert J. Meyer Jr., *Kempsville High School Special Education Teacher and Assistant Varsity Baseball Coach*

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 March 2, 2013 and August 10, 2013.

Endowment

In Memory of The Honorable

José Ramon Davila, Jr.:

Andrea, Susan and Chris Anderson
Abby and Stephen Bachberg
Austin and Jane Brockenbrough, III
Mr. and Mrs. Charles M. Caravati, Jr.
Mr. and Mrs. Cohn and Family
Debbie W. Shea
Anne P. Sullivan
Dorothy Sullivan
Susan and Allan Goodman
Mr. and Mrs. Reno S. Harp, III

Sara and David Katzin and Family
Elisa and Rich Malkman
Barbara and Michael Mandel
William and Chris Porter
Charlotte W. Tribble
Ian and Carol Santoro
Ann Woodfin

Geneneve Barnes
Mark & Alice Bennett
Anna Brunick
R. E. Dalton
Kal Kassir and Norm Carrick
In Honor of Charlie Malbon

Mark and Christine Kelly
Kempsville Woman's Club
John Martin

In Memory of Lane Malbon

Joanne and Jim McClellan Fund
Marilyn O'Donnell
Yolanda Pfiefer
In Memory of Mom
Virginia Beach Medical
Society Alliance
William A. Rizy
In Memory of My Wife Ruth M. Rizy
Jane Shubert
In Memory of Carl. E. Shubert

General Operating

Lee and Anne Donnelly
In Memory of W. D. Rivas
HLD Landscaping
Mr. and Mrs. Harold G. Marshall
Sandy Monger
In Memory of M. H. Nagy
The St. John Family
In Appreciation of the work you do!

Brick Program

Tonilee Moore-Shields

We could not accomplish our mission without your ongoing support. Please consider making a gift to the bakery today using the enclosed remittance envelope.

Sugar Plum Employees Earn ACRE Certificate

At Sugar Plum Bakery we always seek to learn more—especially when it comes to serving our program participants. To improve upon the assistance we offer individuals with disabilities, several of our employees recently completed an Association for Community Rehabilitation Educators (ACRE) certificate program.

TransCen, Inc., a nonprofit committed to improving educational and employment opportunities for individuals with disabilities, partnered with George Washington University to offer this ACRE certification program. This nationally recognized certification provided our employees with the opportunity to meet and learn from other nonprofit organizations striving to make a difference in the lives of individuals with disabilities.

"I truly enjoyed learning the history and legislation behind services offered to individuals with disabilities—we have come so far."

—Linda Green, employee and program participant

To be awarded this certificate, participants are engaged in face-to-face orientation workshops, skill-building online course of instruction, mentoring and fieldbased experiences. The overall objective is to teach its students about: values, rights, legislation, best practices, assessments and career planning, marketing and job development, job acquisition and workplace support.

Have you been earning your belly rewards?

We are excited to be participating in Belly—a customer loyalty program that runs on the iPad and is complete with Facebook, Twitter, social media integration, and smart phone apps! Every daily visit earns you 5 belly points. Once you store up belly rewards, here are some of the fun things you can enjoy:



20 points – Purchase lunch, receive a single-serve dessert of your choice on us

25 points – Take home some sweets – receive ½ pound of cookies on the house!

35 points – Treat your friend! Buy one lunch sandwich and receive a free second sandwich

50 points – Drink it up, pal – Enjoy a Sugar Plum tumbler

100 points – Make it a date! Lunch for two on the house



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

Sugar Plum Bakery
1353 Laskin Road
Virginia Beach, Virginia 23451

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Calling all brides!

Designing your wedding cake is one of the most exciting events leading up to your actual wedding day. We will meet with you in our private consultation room, share our portfolio of cakes, sample various cake flavors, fillings and icing options, and discuss the wedding cake of your dreams. Call (757) 422-3913 to schedule your exclusive appointment. We would love to be a part of your special day!



Cakes of the month

September: Pam's Peanut Butter Passion

Four split layers of chocolate cake filled with two layers of peanut butter flavored butter cream and one layer of fudge. The cake is then iced in chocolate butter cream and garnished with our famous "made from scratch" peanut butter cookies dipped in fudge.

October: German Chocolate Cake

Two whole layers of chocolate cake filled with a layer of German chocolate frosting and iced with chocolate butter cream. The cake is topped with a layer of German chocolate frosting and drizzled melted fudge.

November: Pumpkin Pound Cake

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



German Chocolate Cake



Pumpkin Pound Cake

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