

# Sugar Plum visions

News from Sugar Plum Bakery

Spring 2008

## Graduate of first Transition Employment Program shines at Nauticus Last November, 24-year-old Drew Barnum was voted Employee of the Month by his co-workers at Nauticus.

That may not seem unusual until you learn that Drew had been on the job less than six months. The honor is a byproduct of his strong work ethic and the outstanding job training he received through Sugar Plum Bakery.



Drew has been keeping Nauticus sparkling since he started working there part time in May 2007.

“Drew has been an absolute pleasure to work with over the last few years,” says employment specialist Melissa Avery. “I am very proud of everything he has accomplished, and I cannot wait to see what the future holds for him.”

In 2005 Drew was one of four high-school seniors to take part in the first Transition Employment Program, a joint venture between Sugar Plum and Virginia Beach City Public Schools. He and the other special education students spent their mornings rotating among

the bakery’s retail, deli, custodial, and production areas to learn job skills that would help with the transition from school to the workplace.

“I thought he’d end up working at the bakery,” says Drew’s mom, Sharon Moniere. “I had no idea there were other opportunities.”

After she learned that, Sharon hoped that one of the other options might make the family’s life easier. “I work downtown,” she explains, “so I was hoping they could find Drew a job where I could drop him off and pick him up. I also wanted it to be a place where he could work with people. I didn’t want him to be isolated.”

With those guidelines in mind, Melissa and Drew began doing online job searches last winter until they found the Nauticus opportunity. After Drew was hired in May to work 20 to 24 hours a week in the Nauticus housekeeping department, Melissa went to work with him every day until he had learned all the tasks the position required.

“The job gives Drew a sense of independence that will be valuable to him when he begins living on his own,” Sharon says. “He even has his own checking account now.”

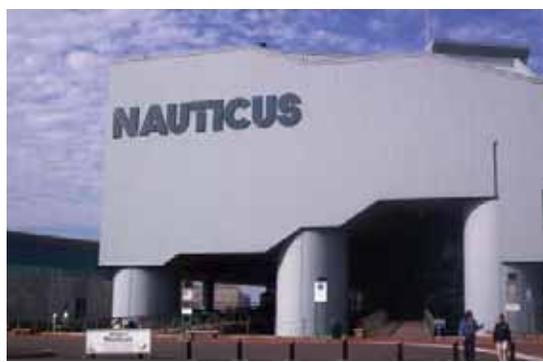
As for Drew, he’s delighted with his employment. “I really like earning a paycheck,” he says. And his favorite part of the job? “Washing windows.”

Well, no wonder he was named Employee of the Month.

Congratulations Drew, we are very proud of you!



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Inside:  
Meet the  
Employment  
Transition  
Program  
Class of 2008



## 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.

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Dear friends and neighbors

When I hear about the success of clients like Drew Barnum, featured in our cover story, it reinforces the importance of what we do here at Sugar Plum. One of four students in our first transition program for Virginia Beach high-school students, Drew now works at Nauticus. We at Sugar Plum are still beaming with pride that he was recently named Employee of the Month there.

The training programs we provide for Drew and many other individuals with disabilities wouldn't be possible without the gracious generosity of our donors, who went above and beyond in 2007, our 20th anniversary year. Thanks to their gifts Sugar Plum has been able to expand its programs over the last two decades to give more people with physical and mental challenges the chance to gain job skills, develop a sense of purpose, and contribute more than they thought possible to our community.

To that end, our biggest fundraising event of the year is right around the corner. And not a minute too soon, considering the board's primary goal this year is growing the Sugar Plum endowment. I encourage those interested to sign up now for the 2008 Sugar Plum Golf Classic, to be held Tuesday, April 29, at one of the best private golf courses in the nation, Bayville Golf Club. After working up an appetite on the 268-acre course designed by Tom Fazio, golfers can savor Malbon's BBQ and Sugar Plum treats. See the article in this issue for more details.

Best of all, you'll be helping more people like Drew Barnum acquire the skills and confidence they need to gain employment, a sense of independence, and maybe even an on-the-job award. Thank you.



Thad Nowak

*President, Sugar Plum Board of Directors*



## The Employment Transition Program Class of 2008

This year's students in the program include (from left) Wav'nelius, Maggie, and Julie ▶



◀ (From left) Students Charlton, Carole, and Keirra are also in the 2008 transition program.



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

Sugar Plum Bakery  
1353 Laskin Road  
Virginia Beach, Virginia 23451

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## Easter Specials

### Hot Cross Buns

Don't miss out -- these melt-in-your-mouth pastries are only available at Eastertime.

### Cake of the Month

Sugar Plum's famous carrot cake, a customer favorite!

### Other Easter Treats (call for pricing)

**Bunny Faces:** Yellow butter cake iced with vanilla butter cream and decorated

**Carrot Cake Bunny Faces:** Our favorite carrot cake recipe decorated

**Carrot Cake Bunnies:** Carrot cake shaped and decorated like a bunny, so yummy, so cute

**Bunny Cake:** Yellow cake shaped like a bunny and decorated with butter cream

### Traditional Carrot Cakes:

For the grownups, our scrumptious carrot cake with cream cheese icing

### Large & Small Easter Eggs:

Yellow cake iced and decorated for the holiday

**Coconut Bunnies:** Yellow cake shaped like a bunny and coated in coconut

### Carrot Cake Cupcakes

**Sugar Cookies,** all shapes and sizes

**To order, an Easter special or other Sugar Plum Sweet Indulgences, call 422-3913 or visit the bakery.**

## Register for Our 6th Annual Tee Party

Registration is now open for the 2008 Sugar Plum Golf Classic, set for **Tuesday, April 29**, at 10 a.m. Sponsored by Hall Automotive, it's the one tournament where the golf course is the exclusive Bayville Golf Club but the favorite course may just be the desserts supplied by Sugar Plum. As always, proceeds benefit Virginia Beach's best-loved bakery.



World-renowned golf course architect Tom Fazio designed Bayville's 18-hole, environmentally sound course. Covering 268 acres, this par 72, links-style course features sloping fairways, wide open spaces, exceptional greens, and water hazards on five holes.

A buffet dinner, courtesy of Malbon's BBQ, silent auction, and awards ceremony take place right after the tournament. For details and to register, contact Chuck Ferrer at **757.226.7643** or [chuckf@almarine.com](mailto:chuckf@almarine.com).