

# SUGAR PLUM VISIONS

Spring 2006

NEWS FROM SUGAR PLUM BAKERY

## Everybody's a Winner at Sugar Plum Annual Golf Classic

The love of the game brings many people to the golf course. And, even though just one team at the Sugar Plum Annual Golf Classic will finish with the top score, everybody wins because of their support for the bakery's mission of helping people with disabilities.

Among the people planning to participate, two winners stand out this year—Cindy Romero and Chad Jackson. These Sugar Plum employees love the game and really appreciate that people want to help them.

Cindy, 33, has worked at Sugar Plum since 2002. This will be her third tournament, and she also competes in Special Olympics, where she said she has “won too many medals to count,” including several gold.

“I like meeting the players at the Sugar Plum tournament and having my picture taken,” Cindy said. “My favorite thing about golf is teeing off.”

Cindy started as a dishwasher in the old bakery. Now, she works in retail helping customers choose their treats. She boxes cakes and keeps the lobby and cases looking great. Other duties

include stocking and folding boxes, stocking the condiment area, and assembling pastry and cookie trays. She works Wednesday through Friday, and her supervisors say she is always enthusiastic and eager to do a good job.

Active in the local arts community, Cindy has appeared in many plays presented by VSA arts and the Lights 'n Shadows Performers. Among her favorite roles, Cindy has played Connie Francis singing, “Where the Boys Are,” and Donna Summer singing, “Last Dance.”

This well-traveled woman recently returned from a trip to Europe where she visited many countries, and where she especially enjoyed her time in Paris.

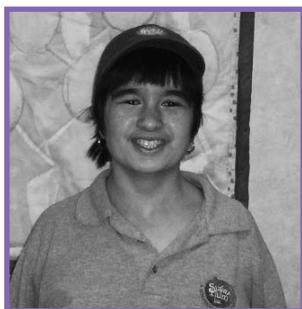
First-timer Chad is participating in the golf tournament this year because he said he loves golf. He is looking forward to “hanging out” with his dad on the course and maybe even winning the tournament. Chad said it's important for people to support the golf tournament because, “It helps the bakery make more cookies and scones and cakes and muffins.”



Chad Jackson

Chad, 20, has worked at Sugar Plum for 1½ years. He started as a volunteer and then became an employee. On Mondays Chad mans the dishwasher, and on Saturdays he is responsible for cleaning the cake room, deli and dish area.

This busy young man is active in wrestling, football and track, and he loves to watch TV and play video games. Another traveler, Chad made his second trip to Mexico in March, where he likes to stay in a nice hotel with a pool and weight room.



Cindy Romero

### Sign Up Now

Tuesday, May 2, marks the fourth Sugar Plum Annual Golf Classic. This popular event sells out every year, and we hope you and your golfing buddies have registered. Foursomes and tournament sponsorships are still available. Please contact Chuck Ferrer at 757-226-7643 or [chuckf@almarine.com](mailto:chuckf@almarine.com) for more information.

### Be a Sugar Plum Sweetheart

We can always use more helping hands at Sugar Plum. If you have some time to donate, please call us at 757-422-3913 to find out how you can put your talents into service. Also, we are looking for volunteers to assist us with our golf tournament on May 2. Please let us know if you are available.

### Wish List

- ♥ Silent auction items and door prize items for our golf tournament.
- ♥ Check [www.gift-link.org](http://www.gift-link.org) where you can match your unused items with local non-profit organizations that need them.

# Sugar Plum Board of Directors

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## DEAR FRIENDS AND NEIGHBORS



As I reflect on my five years as president of the Sugar Plum Bakery board of directors, I am so grateful for the opportunity to be part of the exciting growth that this wonderful organization has experienced. During this time, we left a tired, old converted house and moved into an amazing two-story modern building specially designed to meet the unique needs of our bakery and staff.

This building was made possible through the generous support of many donors in our community, and for that we are very grateful. Our donors, volunteers, staff and the special people who participate in our programs truly make Sugar Plum far more than just a great bakery. We are making a huge difference in people's lives by giving them opportunities for increased independence in the community.

While we appreciate all of our supporters, I want to say just a few words about the donors who have contributed to our endowment. The Lane Malbon Endowment Fund was established at Sugar Plum Bakery in 2002 to help ensure the bakery's long-term financial stability. We want to preserve our mission of helping people with disabilities for generations to come.

Today, thanks to enthusiastic response from donors, our endowment fund has reached about \$152,000, putting us on the way toward our \$1 million goal. We are the grateful recipients of numerous memorial contributions and other designations to this fund, which will help us with operational and programmatic needs in future years.

Another source of funds for the endowment is our annual golf tournament. This is such a fun event, and I hope you have a chance to participate. Please know that, in whatever way you might be able to help, your support is very much appreciated.

We hope to see you at the bakery again soon. Please enjoy the glorious spring here in Hampton Roads.

Thad Nowak

*President, Sugar Plum Board of Directors*

## Mission Statement

The mission of Sugar Plum, Inc. is to serve the needs of persons with developmental disabilities through employment, education, and training. Sugar Plum, Inc. will promote integration of mentally and physically disabled persons into society by helping them become independent and evolve into working, contributing members of our communities.

The organization strives to achieve this mission by:

- ❖ Operating a competitive retail bakery business;
- ❖ Providing supportive and rehabilitation services and training for persons who are severely disabled;
- ❖ Seeking community-based, competitive employment opportunities for persons with developmental disabilities;
- ❖ Advocating supported, competitive employment opportunities for disabled persons so that they can become financially self-supporting; and
- ❖ Increasing community awareness of the worth of persons with disabilities and of the importance of integrating them into our lives through education and example.

## Sugar Plum in the News

Over the past couple of months, Sugar Plum Bakery has enjoyed some excellent publicity in the local news media.

**December 2005** ~ Sugar Plum cookies were part of a taste-test of holiday cookies sponsored by *The Virginian-Pilot*. Although the bakery did not take top honors, the panel of cookie-loving kids gave high marks to Sugar Plum's entry, with comments including, "I think this is the beautiful-est cookie I've ever seen," "This is the best cookie in the world to me," and "It would be Santa's favorite."

~ *The Virginian-Pilot* restaurant critic paid a visit to the Sugar Plum Café. In her review, she noted that she's always thought of Sugar Plum for "cakes for a crowd," but now she can think of Sugar Plum for "light café fare followed by seriously sumptuous treats."

**January 2006** ~ Mouthwatering photos of Sugar Plum's chocolate volcano and chocolate-covered Bavarian filled donuts were included in a *Virginian-Pilot* article of "Memorable Morsels" from 2005.

~ Joe Flanagan of WVEC-TV 13 visited the bakery during the early morning news broadcast for a "Joe's Job" segment and to try his hand at rolling dough and preparing some of our sweet treats.

**February 2006** ~ When the Virginia Opera put out a call for birthday cakes to celebrate Mozart's 250th birthday, Sugar Plum Bakery was one of 35 entrants. Although the bakery did not win, the cake was seen and enjoyed by hundreds of event attendees and mentioned in *The Virginian-Pilot*.





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## Featured Desserts



Sugar Plum Bakery offers a smorgasbord of fresh spring treats, including the following specials for Easter: Hot Cross Buns, Sugar Cookies and Mini Easter Baskets. Please call for pricing information.

### Cakes of the Month

- ✿ **April – Allison’s Cocoa-Nut Confection:** Four split layers of chocolate cake with chocolate coconut mousse iced in vanilla butter cream and covered in toasted coconut.
- ✿ **June – Cherry Lattice:** Two whole layers of yellow cake with cherry filling iced in vanilla butter cream and garnished with a lattice design made from cherries and vanilla butter cream.
- ✿ **May – Fresh Lemon:** Two whole layers of yellow cake filled with a layer of lemon filling, iced with lemon flavored butter cream, topped with a layer of lemon filling and finished with vanilla butter cream borders.
- ✿ **July – Chocolate Raspberry Torte:** Three split layers of chocolate cake filled with two layers of raspberry filling, finished in a rich fudge topping with raspberry filling accents.

To order Featured Desserts or other Sugar Plum sweet indulgences, please call 757-422-3913 or visit the bakery.

## Treat Your Staff to Fax-a-Lunch

It seems that every workplace is trying to do more with less. If you’re having a lunch meeting, treat your employees to a delicious meal from the Sugar Plum Café. Our fax-a-lunch service is a great way to save time. Just fax your order, specify a pickup time, and it will be ready when you arrive. Please call **757-422-3913** for a menu, or check out our Web site at [www.sugarplumbakery.org](http://www.sugarplumbakery.org) so your office can enjoy a tasty lunch from our fine selection of soups, sandwiches, quiche and more.



For your payment convenience, Sugar Plum Bakery accepts American Express in addition to MasterCard & Visa.

**Hours of Operation:**  
Monday - Friday 7am - 6pm.  
Saturday 7am - 5pm. Closed Sunday.