

Sugar Plum visions

News from Sugar Plum Bakery

Summer 2008

Dedicated worker celebrates two decades with bakery

If you ever feel like practicing your debating skills, try telling bakery employee Paul Roebuck that he can't go to work. A few years ago when Paul had a bad cold, his parents learned that it was nearly impossible to convince him to miss a day of work at his beloved Sugar Plum.

Paul's commitment to his job is the reason why in June, he became only the second staff member to celebrate 20 years of employment at the bakery. He joined the Sugar Plum team after being one of the first special-education students to graduate from Princess Anne High School.

Today, says his father, Robert Roebuck, "Paul's whole focus is work and sports."

Which is why in honor of his 20th anniversary, Sugar Plum Executive Director Patricia Rakes Clark took Paul, along with some of his bakery colleagues, to see the Norfolk Tides play the Durham Bulls at Harbor Park. Not only was Paul's name flashed on the scoreboard, he also received a Tides T-shirt with the number 20 and his name on it.



Pictured at Harbor Park with bakery colleague and friend Brian Boyd, Paul was recognized for two decades of service with a party at a Tides game.



Sugar Plum staffer Paul Roebuck admires the trophy presented to him by bakery director Patricia Rakes Clark, honoring his 20 years of employment.

Paul may be mentally challenged and visually impaired, but when it comes to baseball, basketball, and golf, "he's a walking dictionary," says his mother, Jean Roebuck. "If he likes it, he remembers it."

Along with his dishwashing job with the bakery, Paul also loves bowling, Word Search puzzle books, his dog, Amber, a sheltie, and feeding Henry and Henrietta, two birds who live in the Roebucks' yard.

"He's very regimented about his schedule," his mother adds. "We can't interrupt his routines. His glasses come off at the same time every day." One of the best moments of Paul's routine, says his father, is every other Friday when he comes home with his Sugar Plum paycheck. "He's very proud of that."



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Inside:
Calling all
chocolate lovers





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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Hall Automotive

Tim Rivas, Vice President
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Dear friends and neighbors

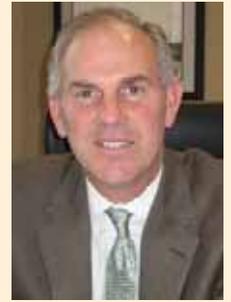
As we enjoy another beautiful Virginia Beach summer, I want to thank the entire community for all you do for Sugar Plum Bakery.

Whether you're a customer, contributor, or a golfer who played in the tournament last spring, we love and appreciate you all.

While every donor is important to us, I would like to offer special thanks to our friends at the E.C. Wareheim Foundation and the Virginia Beach Medical Alliance for their incredible and ongoing support of the bakery.

Also, a special note of appreciation goes out to board member Chuck Ferrer and the Golf Classic Committee, along with the entire Sugar Plum board and bakery staff for all the hard work that went into the successful 2008 Sugar Plum Golf Classic. We're grateful, too, to Dean Hurst and the staff at Bayville Golf Club, as well as the sponsors and participants. Your support means more than you'll ever know.

In fact, your support of the tournament, our only annual fundraising event, enables the bakery to employ dedicated workers like Paul Roebuck, featured in our cover story. Congrats to Paul on his 20 years with Sugar Plum!



Thad Nowak

President, Sugar Plum Board of Directors

Sugar Plum board welcomes new members

"I'm delighted to announce that Colleen Gard and Doug Wilbourne have joined Sugar Plum's board of directors," said board president Thad Nowak.

A marketing coordinator with Hall Automotive, Colleen has been instrumental in the success of the Sugar Plum Golf Classic since the tournament was founded six years ago. And Doug, a long-time bakery supporter and senior vice president with Gold Key/PHR Hotels & Resorts, enjoyed this year's golf classic so much that he asked to be considered for the board.

Calling all chocolate lovers

Here's a dessert that's sure to be your new favorite. Sugar Plum's Chocolate Divines are a cupcake-sized dessert that's way too good to share. We start with moist chocolate cake batter, and then add a little caramel and a lot of nuts. After baking, we top the cake with a rich layer of chocolate fudge. This dessert is great at room temperature and even better heated just a little. Based on the reactions it's getting, we might change the name to Chocolate Addiction.



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

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Virginia Beach, Virginia 23451

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2008 Cakes of the Month

August: Tropical Paradise

Disclaimer: Must be 21 to eat a piece of this cake

Two whole layers of Bacardi Rum-flavored yellow cake that surround a filling of pineapple rum butter cream. Iced with rum-flavored butter cream, with coconut-coated sides. Topped with maraschino cherries, more pineapple filling, and more coconut.

September: Chocolate Eclipse

Four split layers of yellow cake filled with three layers of chocolate mousse. Iced in vanilla butter cream, topped with melted fudge, and garnished with chocolate accents.

October: Black Velvet

Two whole layers of chocolate cake filled and iced with cream cheese frosting. Sides coated in chocolate cake crumbs and garnished with fudge webbing.

November: Pumpkin Pound Cake

Wonderful pound cake made with real pumpkin that's available only during the holiday season. Sure to be a crowd pleaser.

December: Tuxedo Cake

Moist chocolate-chip pound cake covered in fudge icing and decorated for the holiday. Only available in December. A great party dessert. Serve it warm for an added wow.

Be sure to visit sugarplumbakery.org for pictures and descriptions of these luscious cakes.

To order one of the above specials or any Sugar Plum Sweet Indulgence, call 422-3913 or visit the bakery at 1353 Laskin Road.



Black Velvet Cake