

Our New Bakery—A Breath of Fresh Air

For many of Sugar Plum's original employees, the new bakery, which opened in July, is even more spectacular than they could have imagined. Filled with excitement and anticipation after being away from the bakery for two months, employees such as Al Lassiter, Joel Myers, and Darryl Lawrence — each of whom were among the first to complete Sugar Plum's job skill training program — were thrilled to see what had taken shape in their absence.

Although Al, Joel and Darryl miss the old bakery, the new bakery is certainly a welcome change. It is roomy, open, and filled with light. Shiny new appliances can be found around every corner, and a set of bakery cases display Sugar Plum's fabulous treats, along with plenty of shelving for the bakery's expanded line of homemade bread. The bakery also has a brand-new café and outdoor seating area.

"The new bakery is like a breath of fresh air," says Al, who has worked at Sugar Plum since 1987. "I think it's great that Sugar Plum finally built the new building. I miss the old building, and had a tear in my eye when it was torn down, but I realize it was time to move on."

Al, who started as a dishwasher and then moved on to cake decorating, now fills a key role in production. He is responsible for filling Sugar Plum's scrumptious cannoli, making four kinds of cookie dough, assembling sweet trays, and preparing éclairs, lemon squares and brownies—a role that allows Al to explore his creative side, through which he has created some new "special edition" bakery items such as his raspberry cheesecake squares.

The elevator in the new building is a big hit among the employees. "At first I



Scrumptious treats fill the cases at the new Sugar Plum Bakery. Employees, clients and volunteers are delighted with the spacious new facility.

needed help with the order of the buttons, but now I like using it," says Joel, who has also been with Sugar Plum since 1987 and whose main job at the bakery is washing dishes. He also appreciates being able to access both the retail and production sides of the bakery's first floor through the elevator, which makes it easier to move throughout the various workstations.

"We are just crazy about the new elevator," says Al, who views the handicapped accessibility of the new building as a "blessing from God." Employees at the old bakery had to navigate a set of steep stairs to reach the second floor of the building, a difficult task for several of the bakery's developmentally disabled workers.

But the biggest change to have taken place with the opening of the new bakery may be in the spirits of the employees. "It changed for the better," says Darryl, a custodian at the bakery since 1987,

"It feels good."

Joel echoed these feelings. "I was happy to see my old friends and to do the dishes again," he says. "I looked up and felt happy to see the new bakery. It's bigger, so we have more room— people are happier here with more room. I feel comfortable in the new building."

While many changes have taken place at Sugar Plum over the past year, one thing remains the same— the bakery's mission to serve the needs of persons with developmental disabilities through employment, education and training. And the new, larger building will enable the bakery to expand its training programs and train even more clients. The future of Sugar Plum Bakery is bright, and the new building is just the beginning of what the organization and its dedicated employees can accomplish. "If you believe in something very strongly," says Al, "it will get done."

sugar Plum Board of Directors

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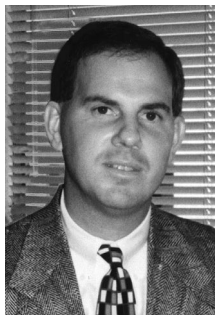
Mission Statement

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.

DEAR FRIENDS AND NEIGHBORS



What an exciting summer! Sometimes it's hard to believe that our dream has become a reality, but it's really true. After much hard work and tremendous community support, the Sugar Plum Bakery has moved into our beautiful new building, and we celebrated our success in sweet style.

To accommodate this move, we closed the bakery for approximately two months. After making sure that our employees were comfortable in their spacious new surroundings, we quietly opened the bakery doors on July 18. It didn't take long, though, for word to spread that we had re-opened. I do want to thank our loyal customers who waited patiently during this time.

On August 22—perhaps one of the hottest days of the summer—we held a ribbon-cutting ceremony, with Virginia Beach Mayor Meyera Oberndorf, the Rev. John Jordan and other dear friends. After the brief ceremony, people flocked to the cool indoors to admire the new facility and sample some of the bakery's special treats, including sandwiches from our new café.

Now that we're settled in, we're looking forward to developing new opportunities. The Sugar Plum board has set our sights on expanding programs and training for our employees and finding ways to teach them new skills that will help them find employment in the community.

As we move ahead, I want to once again thank all of our generous donors who helped pay for the new facility. We're also very grateful to the many people who made in-kind contributions for the building construction and landscaping.

And finally, I extend sincere thanks to my fellow board members and to the entire staff and volunteer force at the Sugar Plum Bakery for all of their hard work and dedication. Together, we've reached new heights. Now, let's keep building on our success.

Thad Nowak

President,

Sugar Plum Board of Directors

SUGAR PLUM CAFÉ DEBUTS

Over the years, people have fallen for Sugar Plum Bakery's homemade desserts. Now, here's another reason to love Sugar Plum—a new café with a scrumptious menu that will keep you coming back regularly for lunch. The Café opened Labor Day weekend and with both indoor and outdoor seating is sure to quickly become a favorite lunch spot. Here are just a few of the treats you'll find.

Chicken Salad Plate

A generous portion of
homemade chicken salad
with crisp vegetables.

\$5.95

Quiche

Personal size with a delicate
crepe crust. Ham, broccoli
and cheddar cheese.

One for \$3.95 / Two for \$7.50

Grilled Baja Roast Beef

On fresh rye bread, with
Swiss cheese, tomato,
purple onion and a spicy
horseradish sauce.

\$4.75

Sugar Plum Grilled Club

Turkey, ham, bacon,
smoked cheddar and tomato
on sourdough bread with a
roasted red pepper dressing.

\$4.75

Stromboli

Baked fresh and served
with marinara for dipping.
Pepperoni, cheese, onions
and jalapenos.

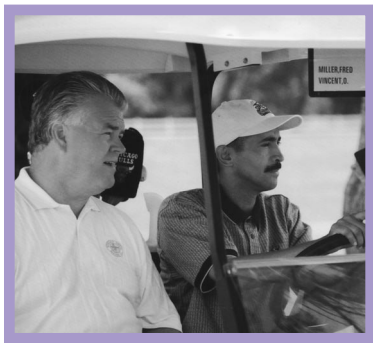
\$6.25

Hungry, yet? Stop by the Sugar Plum Café to check out the full menu, with sandwiches featuring the bakery's new array of homemade breads. Café hours are 11 a.m. to 2 p.m., Monday through Saturday.

Sugar Plum's Spring Flings

Sugar Plum Bakery celebrated the spring season with two great events that raised close to \$27,000 for the bakery. On May 6, 120 golfers gathered at Bayville Golf Club for Sugar Plum's First Annual Golf Tournament, chaired by Chuck Ferrer. What began as a rainy and dreary morning turned into a gorgeous spring day, perfect for golf! Be sure to mark your calendars for next year's tournament on May 4, 2004 at Bayville. Contact Chuck Ferrer at (757) 226-7643. This year's tournament sold out in two weeks so call today to reserve your spot!

Our Second Annual Sweet Soiree on May 9 was a blast from the past with Motown and '70s party music by dance band Off the Record. Close to 200 guests dined on delicious hors d'oeuvres and yummy sweets from the bakery. The Beach Club provided the perfect venue for celebrating with old friends and supporters of the bakery.



*Many thanks
to our sponsors!*

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A special thank you to our generous raffle sponsors!

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You couldn't have been sweeter.

The Sugar Plum board, staff and clients would like to extend our heartfelt gratitude to our recent contributors for helping to bring our new building to life. We've received many in-kind contributions over the past several months for the building construction and landscaping and greatly appreciate these gifts. Thank you to each and every one of you for your willingness to become the most vital ingredient in the Sugar Plum recipe for success.

*New donors to the Campaign since April 1, 2003.
With your generous support we have raised over \$1.5 million.*

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Help Build Sugar Plum's History Brick by Brick

Here's your opportunity to become part of the special Sugar Plum family. For only \$100 each, you can honor someone special, create a memorial to a loved one, or mark a birthday or anniversary with a tribute brick that will exist for generations. Each brick will be engraved with two lines, 14 characters per line, and



placed on the front patio of Sugar Plum's new building. To order, complete the form below and return it to Sugar Plum Bakery, 1353 Laskin Road, Virginia Beach, VA 23451. Questions? Call 757-422-3913. To order additional bricks, attach the information with the order form.

SUGAR PLUM'S BRICK-BY-BRICK CAMPAIGN

Yes, I want to reserve _____ brick(s) today and become a part of Sugar Plum history. Enclosed is my \$100 contribution for each brick, for a total of \$ _____. I would like my personal inscription to read:

Line 1:

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Line 2:

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Note: Each brick may contain two (2) lines with up to fourteen (14) characters per line (lines will be centered). Spaces and punctuation such as commas, periods, and hyphens are counted as one (1) character.

Name _____

Company or Organization (if appropriate) _____

Address _____

City _____

State _____

Zip _____

Phone Number, Day _____

Evening _____

Method of payment:

☐ Check

☐ VISA

☐ MasterCard

Credit Card #: _____ Exp. Date: _____

Name on Credit Card: _____

Signature: _____

Your gift is tax deductible as provided by law.

Be a Sugar Plum Sweetheart

Moving into a new building means that Sugar Plum has new volunteer needs. We love having you as a customer, but we'd really love getting to know you as one of our volunteers. Please consider giving a few hours to support a great cause and have fun at the same time. Here are some areas where we need help:

- ♥ Retail Operations
- ♥ Baking
- ♥ Cake Decorating
- ♥ Yard Maintenance

Do you have any of the following items sitting unused around the house or office? Sugar Plum would be happy to give them a new home and put them to good use. We need:

- ♥ Hewlett-Packard Laser jet printer (with set-up disk)
- ♥ A hand-held vacuum cleaner
- ♥ Washable chair covers

Laundry Initiative Cleans Up

New equipment and responsibilities for an innovative laundry training opportunity at Sugar Plum Bakery have the staff brimming with excitement.

Since the bakery operations moved into the larger facility this summer, some of Sugar Plum's clients are now laundering the bakery's linens in-house. Not only does this service provide valuable on-the-job training, but it also saves the bakery money.

"As we looked at expenses a couple years ago, one expense always jumped out—linen cleaning," explained board Vice President Tim Rivas. "Our options were limited, so we had to pay the price charged to us by our laundry vendor."

When architects began designing the new building, the board members wanted to have a facility that would enable them to create as many internal training programs as possible. "Laundry was a natural to add to the mix" Tim said. "It's a brand-new skill which is fairly easy to train, there is a need in the community for this service, and it would lower our operating costs in this segment."

Clients at Sugar Plum have been laundering the bakery's aprons, towels and other linens through SkillQuest, a program coordinated with the Community Services Board of Virginia Beach. According to Sugar Plum's Executive Director Patricia Rakes Clark, the clients are bubbling over the new training initiative. "They really enjoy this new task and like the new washing machines," she said.

"It's a 'win-win' situation," said board President Thad Nowak. "Bakery employees are learning a new skill, while we can also reduce the amount of money we're spending on laundry service." Laundry bills at the bakery averaged about \$84 a week, and this same service can now be performed in-house for only \$33 a week.

This new opportunity also means that Sugar Plum will be able to serve even more individuals with disabilities and help them develop marketable skills for employment in the community. Program coordinators expect to train about 30 people during the first year. "We're creating one more training opportunity," Trish said. "A laundry service is related to other fields, but it's all-encompassing and helps us to accomplish our mission."

This internal laundry training opportunity is another example of how your generous contributions to the Sugar Plum Bakery are making a positive impact on the lives of individuals with disabilities in our community.

We've achieved our dream!



Thanks to all of our donors for helping us reach our dream. Your contributions enabled us to build a beautiful new bakery and expand our important training programs which have helped hundreds of individuals with disabilities. With your generous support, we have raised over \$1.5 million through cash gifts, pledges, and in-kind donations.

Sugar Plum Savings

Buy one café sandwich and receive a second café sandwich of equal or lessor value for **half off**.



Expires November 30, 2003

Write Us In!

If you give to the United Way of South Hampton Roads please consider designating your gift to Sugar Plum Bakery. Our loyal customers are key ingredients in our recipe for success.

Hours of Operation:

Monday - Friday 7am - 6pm.

Saturday 7am - 4pm. Closed Sunday

Sugar Plum Visions is published by the board of directors of Sugar Plum, Inc., a nonprofit organization that provides an employment program for the developmentally disabled. If you have questions or comments, please call Patricia Rakes Clark, Executive Director, Sugar Plum Bakery, 1353 Laskin Road, Virginia Beach, Virginia 23451, (757) 422-3913.

Featured Dessert



Perfect Pastries

For a lip-smacking treat, try one (or both!) of these luscious dessert rolls featured at the bakery this fall.

Cinnamon Rolls

With a mouth-watering spicy aroma, these six-inch round homemade rolls are drizzled with sweet white icing.

Sticky Buns

Filled with nuts, these six-inch treats are made from fresh Danish dough, glazed in homemade caramel icing.

To order Perfect Pastries or other Sugar Plum Sweet Indulgences, please call 422-3913 or visit the Bakery.



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Virginia Beach, Virginia 23451

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Sugar Plum Family Celebrates Success

The grand opening and ribbon-cutting ceremony for the new Sugar Plum Bakery was a sweet success on August 22, bringing the Sugar Plum family together for a delicious celebration. City officials, community leaders and other friends gathered to commemorate the official opening of the new building. The day's high temperatures and humidity reminded guests of the building's groundbreaking the previous summer. But the

cool interior of the beautiful new building, along with the aroma of freshly baked goodies, provided welcome refreshment. This event was the satisfying culmination of Sugar Plum's successful \$1.5 million Capital Campaign. Board President Thad Nowak expressed the board's appreciation for the tremendous outpouring of support from the community that made this day possible.

