

Show You Care With A Honey Cake to Share

A special way to wish family and friends a

Sweet and Healthy New Year



Pastry Chef Robyn Zimmerman guides trainees as they measure, pour, sift, and stir. Premium ingredients are used along with the love and caring that go into each product.

CARING IS OUR MAIN INGREDIENT

Sunflower Bakery brings together members of our community who have developmental and other disabilities with a professional pastry chef and dedicated volunteers to learn on-the-job skills in a commercial kitchen.



Participants are trained in every facet of the baking process. This includes, at an individual level, work behavior, team work, safety and sanitation, preparation and baking skills, along with equipment usage, cleanup, product development and presentation.



Certified by the
RABBINICAL COUNCIL OF
GREATER WASHINGTON

Sunflower Bakery's mission is to prepare individuals with developmental and other disabilities for gainful employment in the baking industry.

SUNFLOWER BAKERY
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WWW.SUNFLOWERBAKERY.ORG

*Sunflower honey cakes are brought to you by Beth Tfiloh Sisterhood-Chesed Committee
Thank you for your support*

Please order before August 2nd and complete the form below:



Name: _____

Address: _____

Phone Number: _____ e-mail address _____

Honey cake size: 4 x 8 @ \$10 each. # of orders _____

Enclosed check \$ _____ Payable to Beth Tfiloh Sisterhood

Please mail order form and check to: Beth Tfiloh Sisterhood, 3300 Old Court Road, Baltimore, Maryland, 21208