

Remembering Hazel Fern Thurman

In the quiet of dawn, we gather here today,
to honor a soul who touched our hearts in every way.

Hazel Fern Thurman, a beacon of love and grace,
a mom, a sister, a grandma, a great grandma—her legacy we embrace.

Hazel, you fed us well, made us strong,
taught us right from wrong, where we belong.
Your kitchen was a haven, scents of love in the air,
cooking up memories, laughter, and care.
Fishing was your joy, the water your friend,
reeling in stories, sunsets without end.

Garage sales held treasures, each find a delight,
your eyes twinkling with glee, in the morning light.

Gardening was your canvas, blooms your art,
Tending to life, nurturing every part.

From soil-stained hands to blossoms that grew,
You taught us patience, resilience, and love so true.

Family, oh how you cherished those ties,
Moments shared, laughter echoing skies.

Around the table, your recipes we'd savor,
Generations connected, hearts forever braver.

Your advice was a balm, soothing and wise,
Mending broken hearts, wiping tears from our eyes.

Birthday cards, letters and gifts arrived,
your love sealed within,

A testament to family bonds that would never thin.

And now, dear Hazel, you've journeyed away,

Leaving us behind, longing for one more day.

But we'll pray, we'll remember, we'll smile through the pain,

For your spirit lives on, forever in our hearts' refrain.

Never, never be afraid, you'd say with a grin,

As if whispering secrets from beyond the din.

So watch over us, Grandma, from the realms above,

Your love eternal, your legacy woven in love.

~ Anna Kissinger

Memorial Service

Eastern Hills Baptist Church

Claremore, Oklahoma

Saturday, April 27, 2024

11:00 AM

Officiating Minister

Pastor Ken Macken

Eulogist

David Thurman

Video Of Memories

"In The Garden"

"Bye Mom"

"Que Sera Sera"

Honorary

Casket Bearers

Jared Butler

Aaron Thurman

Darren Butler

Nicholas Thurman

Benjamin Thurman

Taylor Thurman

Interment

Rest Haven Cemetery

Sperry, Oklahoma

Hazel's Hamburger Gravy

1/2 lb. to 1 lb. hamburger browned
Salt & pepper to taste
Flour
Milk
Water
Shortening or butter if needed

Brown your meat salt and pepper it to taste
Once meat is browned, sprinkle two tablespoons of flour into the pan over the meat – if there isn't enough grease from the meat you will need to add a spoon of shortening or butter (not margarine).
Stir it up and kind of cook or brown the flour for a minute or two. You'll need to have your fire on medium or high.
Add in your milk (about a half a skillet full) and stir constantly. It will start to thicken – if it gets too thick add in a little water at a time until it's the right consistency.
It will need to cook several minutes to cook the milk.
Salt and pepper as needed and serve over biscuits.
But leave a corner biscuit for her!

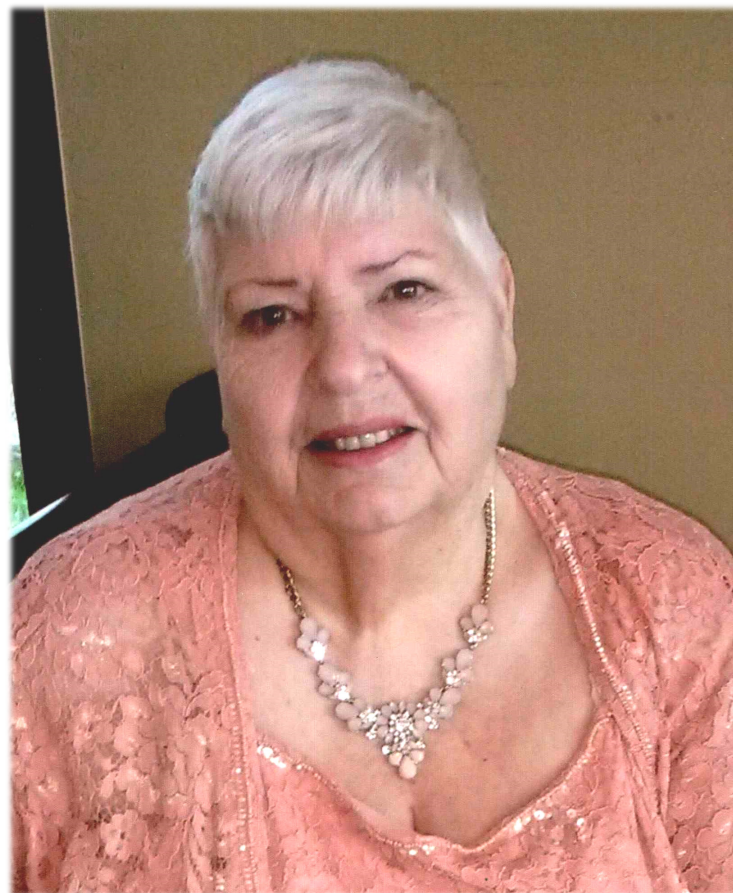
*The Guestbook can be viewed and signed by visiting
www.johnsonsperry.com*

*Arrangements and services entrusted to
Johnson Funeral Home
Sperry, Oklahoma*

Honoring the Legacy of



*Hazel Fern
(Beatty) Thurman*



May 17, 1938 ~ April 16, 2024