

## Rollin with Owen

# Branson Showtime Extravaganza

May 10 – 13, 2022

Four Days, Four Shows, (3) Continental Breakfasts & (3) Dinners

Exciting Shows: Showboat Branson Belle Dinner Cruise, Clay Cooper's Country Express, Jesus at the Sight & Sound Theater, & Branson's Most Popular Show - The Haygoods

Deposit of \$200.00 due: January 4, 2022

Final Payment due: March 25, 2022

(Checks made payable to Miller Transportation)

Cost per person: \$719.00- 2 people in a room  
\$689.00- 3 people in a room  
\$669.00- 4 people in a room  
\$909.00- 1 person in a room



It's time to get "Rollin" again. We are excited to offer a fun-packed trip to Branson, MO. Branson offers beautiful views, good food, and endless entertainment. Our "Rollin with Owen" trips provide people the opportunity to travel to places safely and meet new friends along the way.

If you are interested in joining us, don't wait because our Branson trips fill up quick!

Contact: Gene Nisbet at (502) 447-7759 or [gene.nisbet@owenfuneralhome.com](mailto:gene.nisbet@owenfuneralhome.com)

### PAGE 2

Surviving the Holidays  
Operation Toy Soldier  
Toy Drive  
Operation Toy Soldier  
Car Cruise

### PAGE 3

Meet  
Wendy Goble-O'Rourke  
General Butler  
Winter Getaway

### PAGE 4

Grief Support Groups  
Chicken Carbonara  
Recipe



Surviving  
the Holidays

After the loss of a loved one



The holidays are often difficult, but not impossible to get through when grieving the loss of a loved one. Each week in the "Surviving the Holidays" classes, we will address the various issues that make the holidays challenging. We will also discuss ways to cope with the additional demands of the holidays and how to honor your grief. The classes also offer a supportive community of other people who are grieving the loss of a loved one.

Weekly Topics

Week 1:

Anticipating the Holidays

Week 2:

Planning for the Holidays

Week 3:

Finding Meaning & Hope in the Holidays



Tuesdays

11:00 AM - 12:00 PM

November 16 | November 23 | November 30

Held in the Owen Aftercare Service Office  
5317 Dixie Highway, Louisville, KY 40216



Wednesdays

11:00 AM - 12:00 PM

November 17 | November 24 | December 1

Held at Owen Funeral Home East  
9318 Taylorsville Rd., Louisville, KY 40299

RSVP Information

If you are interested in attending,  
please call or email Genene Nisbet.

Phone:

502-447-7759

Email:

genene.nisbet@owenfuneralhome.com

# OPERATION Toy Soldier



## Help us Provide Toys for Children of Military Families

Collecting Toy Donations November 1 - December 1

Operation Toy Soldier is a nationwide initiative to give back to our service men and women, by providing holiday gifts to military children. We are excited to join with you in collecting toys and gift cards that will bring smiles to the faces of many children this Christmas season.

Last year, even during a pandemic, we collected hundreds of toys with the help of our community. The toys were distributed by the Ft. Knox Religious Services



Deborah Bales, Preeed and Ft. Knox Soldiers

Department, easing the financial burden for many military families who give so much for the freedom of our country.

We begin collecting new toys November 1 - December 1 at both our locations. We are also hosting the Operation Toy Soldier Open Car Cruise on Saturday, November 13, 11:00 am - 3:00 pm at the Hillview Community Church, 5319 Dixie Highway (next to Owen on Dixie). Details about the car cruise below.

Join us in making the holidays brighter for our military families! It's a small way for us to say, "Thank You!"



David Owen and Jeff Rehmet

## Operation Toy Soldier Open Car Cruise

Saturday, November 13

11:00 am - 3:00 pm

Hillview Community Church  
5319 Dixie Highway (next to Owen on Dixie)

Admission: Toy Donation (new)  
for Operation Toy Soldier

On Site: DJ Music and  
Bud's Tavern Food Truck

Rev your engines and cruise over Saturday, November 13. It's a fun way to show appreciation for our military families. Admission is a toy donation. All are welcomed! It's a great way to be thrilled by stunning cars of all types.



# Meet Wendy Goble-O'Rourke, Licensed Funeral Director/Embalmer Assistant Manager of Owen Funeral Home, Dixie Location.



Wendy Goble-O'Rourke

Photo by Chad Henle

Wendy Goble-O'Rourke is a licensed funeral director/embalmer and assistant manager of Owen Funeral Home, Dixie Highway.

A former flight medic in the U.S. Army, she was recalled back to service in support of Desert Storm.

She was Valedictorian of her 1993 graduating class from Mid-America College of Funeral Service.

Wendy feels she was chosen for this profession upon the death of her father, Oddis Goble when she was 11 years old. "I remember the devastation, knowing that I

had lost a piece of myself and feeling lost." Her father's memory guides her with every grieving family she meets. "Taking someone by the hand and walking beside them in one of the worst moments of their life is my life's purpose."

**Wendy Goble-O'Rourke's Favorite Quote:**  
**"You must do the thing you think you cannot do."**

**-Eleanor Roosevelt**

## General Butler Winter Getaway

S.E.E.K. (Seniors Experiencing & Enjoying Kentucky)

February 9 - 11, 2022

3 Days/2 Nights

### Cost includes:

*Transportation, Lodging, All Meals, Fun Activities, Crafts & Entertainment!*  
*(Make check payable to Owen Funeral Home)*

**Cost per person:** \$250.00 - 2 people in a room  
\$220.00 - 3 people in a room  
\$280.00 - 1 person in a room

**Payment Due:** January 7, 2022

*Join us for three days of fun at General Butler State Park. While at the park, we will eat lots of tasty food, share in fun activities and crafts, and enjoy good entertainment. The park's activity director will have a full itinerary for our group.*

*For more information contact:  
Genene Nisbet at 502-447-7759  
or [genene.nisbet@owenfuneralhome.com](mailto:genene.nisbet@owenfuneralhome.com).*





5317 Dixie Highway Louisville, KY 40216  
502-447-2600  
9318 Taylorsville Road Louisville, KY 40299  
502-266-9655  
owenfuneralhome.com

Presorted Standard  
U. S. Postage  
**PAID**  
Louisville, KY  
Permit No. 1151

**OWEN FAMILY**

Bird S. Owen Jr. (1911-1987)  
Edith R. Owen (1917 - 2015)  
David L. and Pamela H. Owen  
Linda Owen  
Rachel Owen Barr

**FUNERAL DIRECTORS**

Kyle O'Bryan, Manager Dixie Location  
Wendy Goble-O'Rourke, Asst. Manager Dixie Location  
Josh Richardson, Asst. Manager Jeffersontown  
Tracy Landers Cook  
Christopher Dyer  
Tanner Harshman  
Toby Larkins  
Mark McNeil  
Braden Meredith  
Jackie Pugh  
Melissa Roberson  
Erica Skaggs

**PRENEED DEPARTMENT**

Deborah Bales

**MONUMENT DEPARTMENT**

Stephen Keith

**PASTORAL CARE & AFTERCARE SERVICES**

Dr. Kenneth Cutrer  
Geneene Nisbet, KLPC

## Neighborhood News

### Grief Support Groups

Provided by Owen Funeral Homes  
as a Free Public Service

#### "Now and Beyond"

For Those Who Lost A Spouse  
Every 3rd Wednesday, 2:00 p.m.  
Owen Funeral Home, Jeffersontown  
Every 3rd Friday, 2:00 p.m.  
Southwest Regional Library

#### "A Parent's Grief"

For Those Who Lost A Child  
Every 3rd Tuesday, 6:00 p.m.  
Owen Funeral Home, Dixie Location

#### Down the Same Road

Loss of a Loved One to Substance Abuse  
Every 1st Tuesday, 6:00 p.m.  
Owen Funeral Home, Dixie Location

#### Spousal Loss Luncheon

Every 1st Friday, 2:00 p.m.  
Contact Owen for Location

For Information:

Please call or email Genene Nisbet,  
Bereavement Services Specialist at 447-7759  
genene.nisbet@owenfuneralhome.com

### From Our Kitchen To Yours

### Chicken Carbonara

Submitted by: Wendy Goble-O'Rourke

Ingredients:

- 12 oz. fettuccine
- 4 slices bacon
- 3 cloves garlic, minced
- 1/2 lb. boneless skinless chicken breasts, cut into strips
- 3/4 c. freshly grated Parmesan, plus more for garnish
- 1/3 c. freshly chopped parsley, plus more for garnish
- Kosher salt
- Freshly ground black pepper
- 4 large eggs, beaten

Directions:

1. In a large pot of salted boiling water, cook pasta according to package directions until al dente. Drain, reserving 1/2 cup pasta water, and return to pot.
2. Meanwhile, in a large skillet over medium heat, cook bacon 5 minutes. Add garlic and cook until bacon is crispy, 2 to 3 minutes more. Transfer to a bowl and drain half the fat in skillet.
3. Add chicken to skillet and increase heat to medium-high. Season generously with salt and pepper and cook, flipping halfway through, until no longer pink, 10 minutes.
4. Reduce heat to low and return bacon to skillet. Toss, then add cooked pasta and toss until combined.
5. In a small bowl, beat together eggs, Parmesan, and parsley and season with salt and pepper.
6. Pour egg mixture over pasta and toss until coated, then add a couple tablespoons pasta water until creamy. (Add more pasta water by the tablespoonful as necessary.)
7. Garnish with Parmesan and parsley and serve immediately.