



*Sharon Ann Laughlin*  
*August 23, 1947 - January 28, 2023*

Celebrating the Life of  
*Sharon Ann Laughtin*

Saturday, February 4, 2023 2:00 p.m.  
Broussard's Chapel  
Beaumont, Texas  
Brother Jimmy Linn

*“When We All Get to Heaven”*  
by Alan Jackson

Welcome & Opening Prayer

Obituary

*“There Was Jesus”*  
by Zack Williams & Dolly Parton

Eulogy and Special Words  
Ashli Sambaluk

*“I Will Follow Him”*  
by Little Peggy March (“Sister Act” version)

Message

Closing Prayer

*“Scars in Heaven”*  
by Casting Crowns



*Sharon Ann Laughlin*, 75, of Village Mills, died Saturday, January 28, 2023. She was born on August 23, 1947, in Shreveport, Louisiana, to Daisy Mae Tyra and Clarence Augusta Layfield.

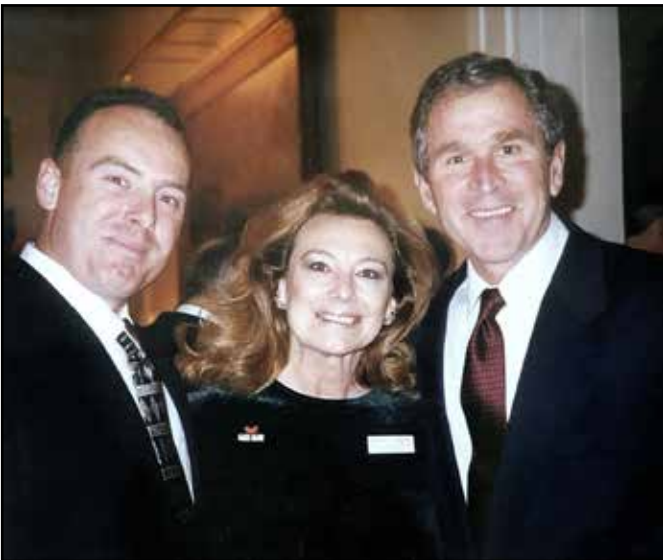
Sharon loved cooking, physical fitness, making ceramic pottery and plants. She worked as a personal trainer and substitute teacher. She and Bobby enjoyed participating in Civil War reenactments through the

Confederate Veterans Association. Sharon also loved taking care of her animals and any strays that came to their home. She was heavily involved in any church she attended, often serving in any way she could. Sharon will be remembered as a loving wife, mother, and Nananne.

Survivors include her husband of fifty-nine years, Robert James Laughlin; daughter, Tammy Lynn Laughlin- Cornwell of Lumberton; son, Loran Robert Laughlin, and his wife, Sandra Whitmire Laughlin, of Silsbee; grandchildren, Ashli Sambaluk and her husband, Eric, of Grapevine; and Shelby Laughlin of Bridge City; great-grandson, Brantley Wayne Taylor; brothers, Bruce Layfield and his wife, Kathy, of Hutto; and Robert Layfield and his wife, Suzanne, of Enumclaw, Washington; numerous nieces and nephews and a host of other loving relatives and friends.

















## Gumbo:

Cooked rice (2 qts)

1/2 cp. Canola Oil

1 cp. all purpose flour

Cook together on med/hi until the color of a penny - stir constantly.

Add:

2 qts of water and/or broth (chicken).

Bring to a boil.

Add:

The Trinity: Celery, Onion, Bell pepper.

1 cp. of each. Also -

add:

parsley + garlic (to taste)

Salt + Pepper.

Add any or all these meats:

\* diced Chicken 2+ cps

\* " Sausage "

Shrimp " (Shrimp Cooks 20 min)

Crab meat "

Add to broth. Cook 1-2 hrs.

Add optional:

\* Fresh Okra 3 cps.

Saute okra in oil to cook out slime. Add to broth w/ meat.

\* Traditional Gumbo.



**Pallbearers**

Ryan Layfield  
T. Sgt. James Layfield  
Sgt. Matthew Layfield  
Msgt. Jason Layfield  
Eric Sambaluk  
Sgt. Michael Martin

**Interment**

Magnolia Cemetery  
Beaumont, Texas

*Broussards*  
Established 1889

Please sign Mrs. Laughlin's guest book and share your memories at  
[broussards1889.com](http://broussards1889.com)