



Bertha Rae Gallander

May 25, 1939 - November 20, 2023

Celebrating the Life of

Bertha Rae Gallander

Monday, November 27, 2023 11:00 a.m.

Broussard's Chapel

Beaumont, Texas

"Amazing Grace"

by Les Amies Louisianaises

Opening Prayer

Pastor Allen Weaver

Eulogy

Brent Gallander

"Go Rest High on That Mountain"

by Vince Gill

Message

Pastor Allen Weaver

"I'll Fly Away"

by Ralph Stanley



Bertha Rae Gallander, 84, of Nederland, died Monday, November 20, 2023, at Baptist Hospitals of Southeast Texas, Beaumont. She was born on May 25, 1939, to Emelia Nunez Huff and Cone Huff, in Port Arthur.

Bertha was a wonderful mother and beloved wife to her late husband, Billy Wayne. She was nothing but kind to everyone around her, loved a good conversation, and was smart and quick on her feet. Bertha lived vicariously through the

many successes of her grandchildren and always knew who was where doing what. She was an amazing cook and loved serving french fries with every meal.

Survivors include her daughter, Paula Gallander Wyrick and her husband, Rick, of Lake Charles, Louisiana; sons, Gary Gallander and his wife, Kristi, of Nome and Brent Gallander and his wife, Amy, of Nederland; granddaughter, Gina Wyrick Butcher and her husband, Brett; grandsons, Stewart Gallander, Justin Gallander, and Jack Wyrick; granddaughters, Payton Gallander and Kate Gallander; great-grandson, Easton Gallander; and sister, Wanda Nell Viator.

She is preceded in death by her parents; husband, Billy Wayne Gallander; and brother, O.D. Huff.















Bertha Rae's Cornbread Dressing



Boil some chicken, or crockpot, or rotisserie
Make a pan of cornbread (DO NOT use a box mix, ever! It's too sweet! And no sage, we don't like it)
Small can of biscuits (You'll be tearing those into small pieces)
Melt 1 stick of butter in skillet
Sauté 1 onion, if you want bell pepper, that's ok
Garlic
Now... in your big roaster pan
Crumble cornbread (cooled) biscuits
Stir in sauté mixture of onions, etc. some chicken broth, can of crème of chicken soup, little garlic powder, yes, I know already garlic in the onion mixture, it's ok you need more. Sprinkle it, don't shake it. little salt. Can of evaporated milk, not all of it, just some. Now taste it, you know what it's supposed to taste like. Oh! celery flakes. Don't forget celery flakes! If not moist enough, more milk. Not too much though. You want moist, not mush. Or you can use more broth. add 2-3 eggs, dot with butter, cook 375-400, 20-30 minutes, as sides cook stir back into big mixture. Make a pack of turkey gravy in case somebody wants it, we don't want it but somebody else might.

Don't screw it up, done right it's good!



Pallbearers

Stewart Gallander
Justin Gallander
Jack Wyrick
Caleb Guerrero
Jim Penrod
Jay Bailey

Graveside Service

Monday, November 27, 2023 2:00 p.m.
Colmesneil Cemetery
704 East Elder Street
Colmesneil, Texas



Broussards
Established 1889

Please sign Mrs. Gallander's guest book and share your memories at
broussards1889.com