



Joe Lee “Poppy” Bonura

July 4, 1926 - December 24, 2023

Celebrating the Life of
Joe Lee “Poppy” Bonura

Wednesday, December 27, 2023 11:00 a.m.

Broussard’s Chapel
Beaumont, Texas
Chaplain Dan Tatum

“Moonlight Serenade”
by Glenn Miller

Welcome

Opening Prayer

Obituary

Message

Closing Prayer

“Yakety Sax”
by Boots Randolph



Joe Lee “Poppy” Bonura was born on July 4, 1926, son of Frank and Ruby Bonura. He passed from this earth on December 24, 2023, after 97 phenomenal years. He is survived by his loving wife, Anna Vidrine, two children and many grandkids and great-grandkids.

Joe Lee was married to Dorothy Grace Klein in 1949. Together, they raised Jay Bonura and Jodie Bonura Nobles.

He had a 37-year career at Mobil Oil followed by a few years

contracting for the company. That led to several years of adventures in Puerto Rico.

Poppy, as he is known to his 4 grandchildren and 6 great-grandchildren and their multitude of friends, was known for having the coolest socks at all the kids’ events. He was also sure to have a monogrammed shirt that matched whatever sporting or dance event he was attending.

Joe Lee is preceded in death by his wife, Dorothy and sister, Mary Louise Meyer. He is survived by his wife, Anna; children, Jay Bonura and his wife, Jane, and Jodie Nobles and her husband, Stanley, as well as Renee Vidrine and Lisa Sterling; grandchildren, Lindsey (Justin) Guidry, Anna (Anthony) Papa, Matthew (Christi) Bonura and Beth (Taylor) Englert; great-grandchildren, Riley, Taylor and Jasper Guidry, Luca Papa, and Raleigh Joe and Poppy Grace Englert; and nephew, Chris Meyer.

Poppy loved fishing, crabbing and Old Milwaukee Light. But he loved his family best. We were the luckiest to have 97 wonderful years and what a great run he had!

















SOUR CREAM POUND CAKE aka POPPY CAKE

1 1/2 cups margarine

3 cups sugar

6 large eggs

3 cups flour

1/4 teaspoon baking soda

Pinch of salt

1 cup sour cream

2 teaspoons vanilla

- Preheat oven to 315 degrees.
- Cream margarine and sugar together until light and fluffy. Beat in eggs one at a time.
- Sift flour, soda and salt together. Add dry ingredients to batter, alternating dry ingredients with sour cream. Add vanilla and pour into well greased and floured 10-inch tube pan or 2 loaf pans.
- Bake at 315 degrees for about 1 1/2 hours. Let cool on rack for about 5 minutes before inverting onto rack placed over plate or waxed paper. While still hot, poke holes in cake with a fork and brush on glaze.* When cool, transfer to cake plate.

GLAZE: Juice from 1 orange and 1 lemon or lime.

Add enough powdered sugar to make a thin glaze.

Pallbearers

Anthony Papa

Taylor Englert

Chris Meyer

Matt Bonura

Mike Dore

Justin Mattingly

Interment

Broussard Cemetery

Hamshire, Texas

Broussards
Established 1889

Please sign Poppy's guest book and share your memories at

broussards1889.com