

## Obituary

Judith "Judy" Anne Street, 73, of Glenrock, WY, passed away on October 12th, 2025 after an unexpected late-stage cancer diagnosis.

Judy was born on June 10th, 1952 to Delmar Webb Taylor and Betty Jane Brubaker in Buffalo, WY. She graduated from Glenrock High School in 1971.

After graduating, Judy found a passion for travel. She explored places from the west coast to the east coast of the United States and internationally. She especially enjoyed sharing stories of her travel to Australia where she was able to spend a few months.

She eventually returned to Glenrock and found and married the love of her life, Jerry Street, in 1994, gaining two sons in the process. Together they enjoyed time at their house on the river in Glenrock, cabin in the Rattlesnake mountains, hunting, fishing and traveling to many places including Africa and New Foundland.

After retiring, Judy and Jerry took up snowbirding in Pahrump NV. Judy enjoyed going on rides in their Corvette through the desert and in their side-by-side up Mount Charleston. She will be remembered as a selfless soul who always put others before herself.

Judy is preceded in death by her parents and her sister, Penny. She is survived by her husband, Jerry; her sisters, Rita and Pam; her two sons Jerry and Jack; three grandchildren, Alyssa, Amelia and Jack; and one great grandchild, Grayson.

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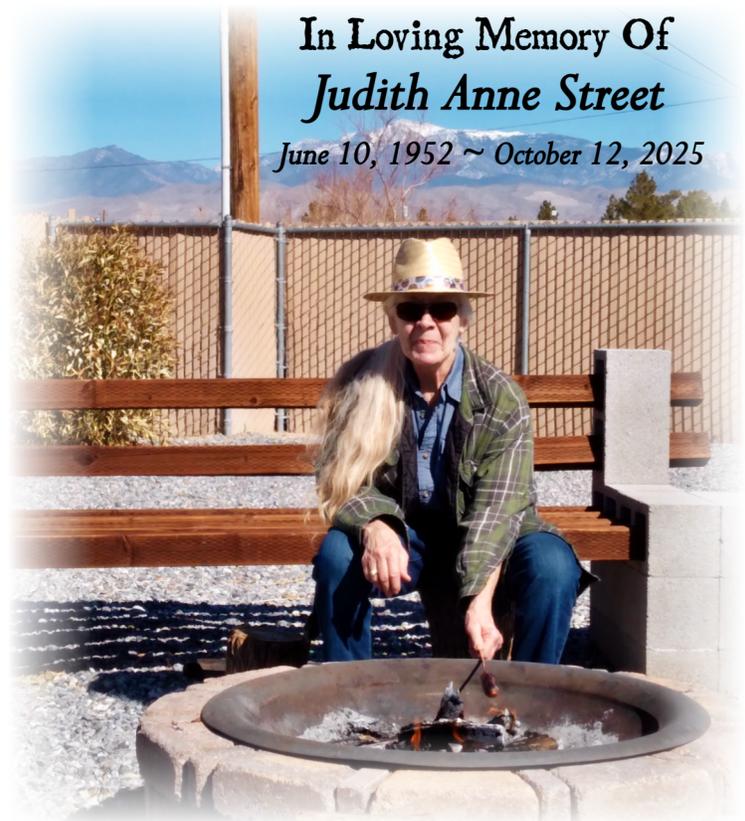
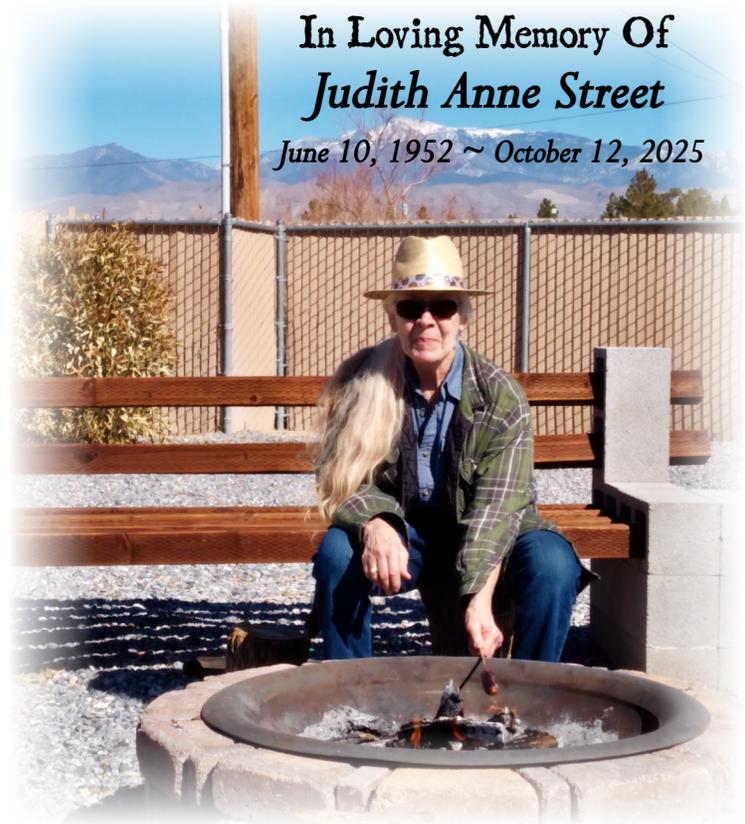
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## Judy's Chokecherry Jelly Recipe

- 3 1/2 cups juice (about 2 lbs. of chokecherries)
- 1 pack of pectin
- 4 1/2 cups sugar
- 8 - 6 oz jars

1. Crush the chokecherries in a large pot.
2. Add enough water to cover the chokecherries. Simmer for 20 minutes until chokecherries are softened.
3. Pour the hot mixture over cheesecloth. Strain the chokecherry juice, squeezing the juice from the cheesecloth to get as much as possible.
4. Cool the juice to room temperature.
5. Add 1/4 cup of pre-measured sugar and 1 package of pectin to fruit juice and bring to a rolling boil, stirring constantly.
6. Stir in remaining sugar, return to rolling boil for 1 minute. Skim off any foam.
7. Fill jars immediately (within 1/4 inch of top). Wipe jar rims and threads. Cover with two-piece lids. Screw bands on tightly.
8. Once all jars are prepared, place in hot water bath (cover jars with 1 to 2 inches of water and boil for about 10 minutes) to seal the lids. Remove from water and cool to room temperature.



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## In Loving Memory Of Judith Anne Street

Date of Birth  
June 10, 1952  
Buffalo, Wyoming

Entered Into Rest  
October 12, 2025  
Casper, Wyoming

### Memorial Service

10:30 in the Morning  
Thursday, October 16th, 2025  
First Southern Baptist Church  
Glenrock, Wyoming

Interment  
Glenrock Cemetery

*The family invites you to join them for a reception,  
following Interment, back at the church.*

Officiating  
Pastor James Ritter

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