

*T*oday we honor and remember a very extraordinary woman. Her spirit will forever live on in our hearts, minds, thoughts and most importantly, in us. Whether she was our mother, grandmother, great grandmother, or friend, she will leave a lasting remembrance that we shall all cherish forever.

She had a passion for reading; she could always be found with either a book or Kindle in hand or listening to her vast collection of books on tape, thriller being her genre of choice.

She spent countless years traveling surrounding states to investigate our family heritage, researching genealogy libraries and touring cemeteries, all in an effort to create one massive 508-page book dating back to the early 1700's to share with all.

Pegi had a love of crafting; she would have a dozen projects going at once, many of which not coming to completion because she was on to mastering the next hobby. Her repertoire included sewing, knitting, needlepoint, scrap-booking, embroidery, and painting to name a few.

After many years of devoting her life to her family, Pegi ventured out to create a life of her own, establishing many amazing friendships along the way, whether that be through Beginning Experiences, working out at the YMCA, learning how to line and belly dance, or donning red and purple to attend Red Hat Society gatherings. During her adventures, she ran into the love of her life, Donald Donovan. The two of them created countless memories together, hunting, camping, golfing and traveling the world.

Having the privilege of knowing Pegi was a blessing to all. We will not say farewell, for one day we will meet again. Until then, know that we love you.

Pegi's Old Fashioned Spaghetti Recipe

Graziano Sausage	Spaghetti Noodles
Mushrooms (optional)	1 bottle catsup

Bring water to a boil according to package directions. Add noodles, sausage, and mushrooms all at once. Cook according to spaghetti package (approx. 8 –10 minutes).

Turn heat off, cover pan, and let sit all day. Drain, and add catsup.

Enjoy!