



Judith Anne Noerper Luczkowski Safron

July 21, 1937 - April 16, 2024

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Beloved wife & life partner of Monte Safron (deceased) for 25 years and Andrew Luczkowski (deceased) for 31 years. Beloved mother of Laurie Bluestone (George Telthorst), and cherished stepmother of Lynne Reiche (Richard), Joe Safron (Debbie), and Karen Hahn (Dennis.) Adoring grandmother and Mimi of Abraham Bluestone, Rachel Bluestone, Chaz Brueggeman Ross-Munro (Greg), Casey Brueggeman (Jihan), Ben Safron (Erica), Anne Safron Collins (Brad), Jennifer Hahn (Andrew Ludwig), Alex Reiche (Denneisia Ingram) and Andrew Reiche (Kyra Pearson). Dear great-grandmother of Haven and Harper Brueggeman, Grant and Hannah Safron, and Mycroft Ross-Munro. Dear daughter of the late Edward Noerper and Frances Noerper and sister of Nancy Balota, Velma Brown, Norman Noerper (Susan), Mary Sue Guenther, Robert Noerper (Elizabeth Berg), Thomas Noerper, Cathy Habermehl (Jim), Edward Noerper (Roberta) deceased and Myles Noerper, deceased. Dog-mom to Curry. Beloved friend, mentor, aunt, and bridge partner to many.

Growing up in St Louis, Judy was spirited and curious. That energy was channeled into reading and work...by 12 she was leading pony rides and

working in her father's appliance store where she delighted in selling customers their first televisions. After high school, she opted out of a full college scholarship, married Andy, and eventually joined the steno pool at McDonnell Douglas Aircraft (now Boeing.) Her work ethic and aptitude stood out, she obtained security clearances and worked in the department preparing for the Mercury space program. Her desk was near the entrance to the conference room where the astronauts gathered and she eventually met all of them...Judy was always good at keeping a secret and her family did not learn of this until the mid 1980's.

Judy left McDonnell Douglas when her daughter, Laurie, was born. In 1971, the family moved to a farm near Warrenton and Judy led the drive to develop Warsaw Woods Farms' cattle herd. Her sharp eye for detail and business acumen led the farm to produce two national class-winning Herefords. After her daughter left for college, she dove into real estate. Upon Andy's death in 1987, she took over his business, becoming one of the first female manufacturer's representatives in the furniture industry, setting sales records, and mentoring other women entering the traditionally male industry.

For over two decades, including the farm and furniture years, she maintained her weekly tennis time with the same friends and membership in two bridge groups. She regretted her youthful decision to forgo college and took courses in psychology and finance. Her belief in education and strong encouragement influenced her family, many of whom obtained advanced degrees.

Following Andy's death, she relocated to Town & Country and her home became the hub of family events. A bout with breast cancer in 1987 had a silver lining: her oncologist introduced her to the love of her life, Monte Safron. Together they created a vibrant life, effortlessly blending families and friends, and their home became the hub for Safron, Noerper, and Luczkowski family gatherings.

After retiring, Judy traveled with Monte, volunteered with the Shriners and her grandchildren's school, spent time at the Lake of the Ozarks, and entertained. They attended as many of their grandchildren's events as possible. Her lifelong fascination with cooking kicked into high gear and Monte was her willing taster. Judy's brisket was legendary and elusive; she would never reveal the entire recipe because no one would believe how easy it was. Here is that recipe:

Judy Safron's Brisket

In a shallow baking dish place approx 1 cup of thinly sliced white or yellow onions, sprinkle with chopped garlic and light salt (sea salt preferred) or garlic salt and fresh cracked pepper. Place the brisket ontop of the onions and bake fat side up for 1 hour uncovered at 350F. Remove pan from oven, pour 1 cup boiling water over brisket, and seal tightly with foil. Reduce heat to 300F and bake for 2.5-3 hours. Remove foil and let cool completely before slicing. The flavor is fullest if the brisket is cooked the morning or the day before being served.

Judy lived a life full of family and friends, both old and new. As one doctor said, people are her best medicine and she was planning events throughout her illness. She had a full life and a beautiful final chapter, passing peacefully in her sleep this past Tuesday with her dog by her side and while being cared for by her family.

The family has requested donations to The Women Safe House, twsh.org

A celebration of life is planned for Thursday, April 25 at 10:30 am CDT at Bellerive Gardens Mausoleum. The service will also be live-streamed. Please

visit osfuneralhomes.com for additional information

Arrangements by Ortmann Stipanovich Funeral Home.

Cemetery Details

Bellerive Gardens Cemetery

740 North Mason Road
St. Louis, MO 63141
(314) 434-3933
info@bellerivegardens.com
<https://bellerivegardens.com>

Previous Events

Celebration of Life

APR **25**. 10:30 AM (CT)

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