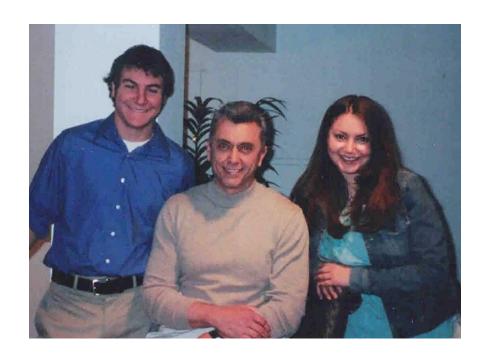
David Yost

August 24, 1957 – June 11, 2022



Celebration of Life

June 25, 2022 ~ 2:00 pm First Mennonite Church Denver, Colorado

Celebration of Life Service for David Yost

Prelude: Slideshow with selections from Shepherd Moons by Enya

Fanfare for the Common Man (by Aaron Copland)

Welcome

Eulogy Don Yost (brother)

Sharing & Memories Family followed by open mic

Matthew 5:3-12 Melinda Coleman (sister) &

Christine Lundberg (sister)

My Life Flows On Voices Together 605

Pastoral Reflection

Come, We That Love Voices Together 31

Prayer of Release & Benediction

Everyone is invited to the Community Center across the foyer for a reception following the service.

Thank you to all who participated in the service, including:

Pastor: Darren Knowles

Song Leader: Charlie Ferguson Sound Tech: Randy Friesen Video Tech: Nicole KandeLind Usher Coordinator: Isaac Olson

Reception Coordinators: Angie Nofziger and Linda Wyse

Obituary

David Alan Yost, 64, of Commerce City, Colorado was born on August 24, 1975 and died on June 11, 2022 at his home. His parents were Melvin and Janet Yost who are deceased. He is survived by his siblings Donald Yost of Goshen IN, Christine Lundberg of Port Washington NY, and Melinda Coleman of Boulder CO; his daughter, Melissa Yost of Denver, and son, Peter Yost of Regensburg, Germany; brothers-in-law Bob Coleman and Don Lundberg and sister-in-law Elaine Schertz; seven nieces and nephews; and a host of cousins. He also is survived by two uncles, John Cutrell and Paul Holdeman, and four aunts, Brenda Cutrell, Dorothy Cutrell, Polly Cutrell, and Joyce Yost. We knew David as a person with a great smile and a big heart with enough room for all of us and several corgis.

For David's full obituary, visit:

www.horancares.com/hcy/hcy/obituary/David-Yost

David's memory can be honored by sending donations to:

Colorado Corgis and Friends (www.corgisandfriends.com/donate)

First Mennonite Church (www.fmcdenver.org/giving)

David's Famous Bean Dip

Ingredients

- 1 lb. ground beef
- 1 lb. ground pork
- 1.5 teaspoon crushed garlic
- 1 large onion, chopped
- 3-6 jalapenos
- 3 tablespoons olive oil
- 1 tablespoon butter
- 3 tablespoons chili powder
- Salt & pepper to taste
- 3 large cans of refried beans
- ½ cup sour cream
- ½ to ¾ cup salsa
- 8-10 oz cheese

Directions

- 1. Heat the oil/butter in a large deep pot. Sauté the onion, jalapeno, and garlic until soft.
- 2. Add the ground pork and beef along with spices. Continue to heat until the meat is almost cooked.
- 3. Add the beans and heat until it is soupy.
- 4. Add the cheese, stirring frequently.
- 5. When the cheese is completely melted, add the salsa and sour cream.
- 6. To avoid burning, stir often and use a low heat.