

# The Times Herald



**Acquisitions**  
**Impact Thrift now Heaven's Treasures stores**  
Business » B1



**Boys lacrosse**  
**La Salle grad Baskin heading to Johns Hopkins**  
Sports » C1



**Upper Providence**  
**Child predator earns additional prison time**  
News » A2

## EVEN MORE ON FACEBOOK

Find breaking news, features, sports, commentary and other information from the The Times Herald on Facebook.

VISIT FACEBOOK.COM/TIMESHERALDPA



High 84 Low 67 » PAGE A6

Saturday, July 1, 2017 \$1.00 FACEBOOK.COM/TIMESHERALDPA TWITTER.COM/TIMESHERALDPA

timesherald.com

### REGION

# DA: Crash victim was shot in head

West Chester 18-year-old dies in road rage incident; police seek driver of red pickup truck

By Ginger Rae Dunbar  
gdunbar@21st-centurymedia.com  
@GingerDunbar on Twitter

**WEST GOSHEN** » The victim in what police believe was a road rage incident on Route 100 was shot in the head before her car careened off the road and slammed into a tree, Chester

County District Attorney Tom Hogan said Thursday night.

Police now believe the driver of a red pickup truck that was involved in the Wednesday incident shot Bianca Nikol Roberson before her car left the highway.

Authorities now say they are hunting for the driver of

the red pickup truck, who fled the scene after the shooting. They say he should be considered armed and dangerous. The pickup driver remains at large.

West Goshen police said that Roberson, 18, of West Chester, a recent graduate of Rustin High School, was pronounced dead at

RAGE » PAGE 5



Goshen Fire crews stand by as West Goshen police investigate a fatal car crash on the Route 100 Bypass southbound at mile marker 0.1 in West Goshen Wednesday evening.

PETE BANNAN - DIGITAL FIRST MEDIA

### MONTGOMERY COUNTY

# LOCAL 'SUPERHERO'

Woman recognized for efforts on behalf of Variety — The Children's Charity



SUBMITTED PHOTO

Sue and Sam Gardy find out her hard work pays off via a donation to Hogs & Honeys.

For Digital First Media

In a surprise announcement, Sue Gardy, a founding member of Hogs & Honeys, was named "Local Hero to Superhero" in 6ABC's "Spider-Man: Home-



SUBMITTED PHOTO

Sue Gardy and her husband Sam on the red carpet with Spider-Man at the movie premiere.

coming" Superhero Contest.

Hogs & Honeys is a volunteer foundation that strives to enhance the lives of the underserved and disadvantaged children of Montgomery County through private fundraising efforts. Since the objectives are closely aligned, Gardy's work with Hogs & Honeys has led her to be a big supporter of Variety - The Children's Charity, whose mission is enriching the lives of children and young adults with disabilities through social, educational, and vocational programs that nurture independence and self-confidence, and prepare them for life.

Gardy, who works at a Montgomery County 911 call center, recently visited Variety Club and spent time in the greenhouse planting vegetables with some of the campers. Variety, located on Potshop Road in Worcester, issued a statement that it is proud to have her as an advocate of the work done at the Camp and Developmental Center.



SUBMITTED PHOTO

Katie Spencer, Sue Gardy, Emily Spottiswood and Eric Salomon spend time in Variety's greenhouse.



Variety kids and moms on the red carpet, from left, Karen Spottiswood, Emily Spottiswood, Ann Salomon and Eric Salomon.

SUBMITTED PHOTO

### STATE

# Budget heads to Wolf's desk

By Marc Levy  
Associated Press

**HARRISBURG** » A budget package that sends more money to Pennsylvania's schools and services for the intellectually disabled while making big savings bets went to the governor's desk Friday without what some lawmakers called the hardest part: figuring out how to pay for it.

Democratic Gov. Tom Wolf supports the \$32 billion spending plan, but has not said how he would handle an unbalanced budget bill if lawmakers can't agree on how to cover a \$2 billion-plus shortfall in the coming days.

The main appropriations bill passed the Republican-controlled House and Senate by large, bipartisan majorities on Friday, the last day of the fiscal year.

"There's another big piece of this that needs to be finished,

BUDGET » PAGE 5

### STATE

# Legislation for cemetery rights advances

Digital First Media

Legislation relating to a cemetery dispute in Berks County has cleared a state legislative committee and is moving to the full House of Representatives for a vote.

The House Local Government Committee has approved legislation that would protect the right of residents to visit their loved ones in private cemeteries across Pennsylvania, including Rock Cemetery on Twin Valley Road in Caernarvon, according to state Rep. Mark Gillen, R-Berks/Lancaster.

"This bill is about righting a moral wrong," said Gillen. "These

CEMETERY » PAGE 3

### COMING SUNDAY

#### What it's like to make 'Despicable Me'

Allentown native Chris Renaud talks about helping to create the beloved animated films.

SUNDAY LIVING



### OPINION

#### Pa. residents can't buy 'cool' fireworks

The law governing sales is strange, even by commonwealth standards. It absolutely makes no sense. PAGE A4

### OBITUARIES

There are no obituaries in today's edition of The Times Herald.

### EMAIL UPDATES

#### Get breaking news and daily alerts in your inbox

Sign up for our free email newsletter, delivered daily, and stay on top of the latest news. TIMESHERALD.COM/EMAIL\_SIGNUP

**THE TABLE**

# ALDERNEY – Finding of a ‘Sun Stone’

The island of Alderney lies 60 miles south off the coast of Great Britain. It is considered to a part of Bailiwick of Guernsey.



**Bette Banjack**  
The Table

The distance between Alderney and Guernsey is about 20 miles of water – both are islands. It is also close to Normandy in the Channel Islands. Most islands in the area share the same traits of steep cliffs, sandy beaches and dunes.

The main town of Alderney is known as “The Town” or just “Town” to locals. Historically it is recognized as “LaVille” or “St. Anne’s.” The three-square mile island consists of the only church (St. Anne’s), two schools, a post office,

banks, several hotels, restaurants, pubs and shops. Streets are cobbled stone. The main street is Victoria Street – so named after Queen Victoria’s visit in 1854.

Recently, Alderney has gained notoriety due to the findings in the wreckage of a 16th-century Elizabethan warship – situated off the coast of the island. In 2013, divers discovered a “Sun Stone” in the wreckage. The “Sun Stone” is a translucent polarizing crystal which was believed to be able to locate the sun and its direction even on overcast and snowy days. It is believed that the Vikings used it to navigate local waters and the North Atlantic. For many centuries, the “Sun Stone” was allegorical in nature. But, the find in the waters of Alderney may be proof that the tales and

the use to be true. Recently tests proved that the “Sun Stone” could aid in navigation with overcast skies – even before the magnetic compass came about.

Nearby Normandy was incorporated into the Kingdom of France, whereas Alderney remained loyal to the English monarchy. After breakwaters were controlled in the 1850s – 13 forts were built to protect the harbor. Today, some of the forts have been converted into apartments and private homes, while others fell to ruins and removed.

In 1940, all 1500 residents evacuated with hopes of relocating on mainland of Great Britain. Some got only as far as Guernsey. The British Channel Islands were the only areas occupied during World War II. When German forces arrived, they were met by a deserted island. Work camps and concentration camps were quickly built. Those evacuees that returned to the island after the war had no knowledge of what happened there. After the war Alderney became a communal farm. Due to its small population, the island could not be self-sufficient and became part of Guernsey.

Today this English-speaking island has about 2,000 residents. It may be small in area (3 square-miles) – but it offers activities for locals and visitors. Sports include fish-



Cobblestone streets add to the charm of Alderney.

ing, golf and water sports. There are several festivals each year. Water taxi service and boats provide harbor travel. Vehicular transportation is used – but not necessary. Motor bikes and mopeds are used unless one is walking to their destination. There is only one remaining railway that runs during the summer and holidays. June, July and August is the peak time for visitors. Town shops carry a wide assortment of items related to the medieval “Sun Stones” and its history.

The Guernsey Bean Pot is a traditional local dish served for hundreds of years. There is a lot of variation and many different recipes – some are family secrets. At one time, locals after preparing their Bean Pot would place them in the ovens of bakeries around town to warm overnight. This was after the bread was finished baking. The next morning after collecting their Bean Pot, they would have it for breakfast. It can be made with meat or vegetarian style.

**Guernsey Bean Jar**

With meat – 1 pig’s foot – washed & cleaned - make gashes with sharp knife or beef bone with some meat on the bone & use meat stock.

Vegetarian – omit meat item & use vegetable stock or water

- ½ lb. dried navy beans
- ½ lb. dried butter beans

- 1 large onion – chopped
  - 1 lb. carrots – diced
  - 1 lb. potatoes – diced
  - 1 whole bay leaf
  - salt & pepper to taste
  - 4 cups stock or water
- Soak dried beans overnight in water. Place all the ingredients into an earthenware pot or a large casserole. Pour water over ingredients & add bay leaf. Cover & place in 300-325 degree oven for 6-8 hours. Check occasionally to see if more water is needed. Along the way add salt & pepper to taste. Remove bones from meat & the whole bay leaf

**Gash**

Usually served with afternoon tea & is pronounced Gosh

- 1½ lbs. all-purpose or wheat flour (approx. 5 cups)
  - 1½ lb. butter
  - 2 eggs
  - ½ cup (4 oz.) candied orange peel
  - 3 – 4 cups raisins or currants
  - ¼ cup milk
  - 2 oz. dried yeast
  - pinch of salt
  - ¼ cup dark brown sugar
- Cream together sugar & butter; add eggs & mix in flour. Warm the milk – add yeast & pinch of salt. Pour milk mixture in to well made with flour mixture – combine thoroughly. Add in fruit that has been washed and dried. Knead mixture like bread. Allow dough to stand covered for 2 hours in warm spot. Knock it down & knead again. Transfer the dough into In a greased

standard loaf pan and bake for one hour in a 350-degree oven - until the top is golden color. Allow to cool & slice in manner desired.

**Potato Peel Pie**

During and after World War II – there were not enough food items to even make soup – the only food around seemed to be potatoes. So, someone came up with this recipe. Will you make this ... what do you think?

CRUST - 3 unpeeled medium potatoes grated – 1 egg - 1 Tbsp. flour – salt and pepper. Grate 3 potatoes – add in egg, flour, salt & pepper. In a greased pie plate spread this mixture & press down to make crust. Bake in 350-degree oven for 20-25 minutes, until browned.

FILLING - Peel & cut in chunks 6 or 7 potatoes & boil in salt water until cooked. Add in butter & milk & prepare as for mashed potato. You could add diced onions, shredded cheese or chives if desired. Spread the filling mixture over the crust. Place under boiler or on grill until the top is brown.

CELEBRATE LIFE EVERY DAY!

*Let me hear from you: banjack303@verizon.net. Search YouTube for Look Who’s Cooking as well as phoenixvillanews.com for this column. Find Bette on Facebook by searching “Bette Banjack’s Downtown Kitchen.”*



During hard times, potatoes were one of the few food items available. The result is a unique recipe, Potato Peel Pie.



Fort Raz is one of those built during World War II.

**WORCESTER**

## Local ‘superhero’ honored

Sue Gardy recognized for her efforts supporting Variety -- the Children’s Charity

**By Mary Fuller, Variety Marketing Director**  
For Digital First Media

In a surprise announcement, Sue Gardy, a founding member of Hogs & Honeys, was named “Local Hero to Superhero” in 6ABC’s Spider-Man: Homecoming Superhero Contest.

Hogs & Honeys is a solely

volunteer foundation which strives to enhance the lives of the underserved and disadvantaged children of Montgomery County through private fundraising efforts. Since the objectives are closely aligned, Gardy’s work with Hogs & Honeys has led her to be a big supporter of Variety – the Children’s Charity, whose mission is enriching the lives of

children and young adults with disabilities through social, educational, and vocational programs that nurture independence and self-confidence, and prepare them for life. Gardy, who works at a Montgomery 911 call center, recently visited Variety Club and spent time in the greenhouse planting vegetables with some of the campers. Variety, located on Potshop Road in Worcester, is proud to have Sue as an advocate of the work done at the Camp and Developmental Center.



Variety kids and moms on the red carpet from left: Karen Spottiswood, Emily Spottiswood, Ann Salomon and Eric Salomon.



Sue and her husband Sam on the red carpet with Spider-Man at the movie premiere.



Katie Spencer, Sue Gardy, Emily Spottiswood and Eric Salomon spend time in Variety’s greenhouse.



Sue and Sam Gardy find out her hard work pays off via a donation to Hogs & Honeys.