

THE CHRISTIAN BROADCASTER

April 2026

WOCB, WXCB, WGCT, WQIZ

God Is Moving Through Your Faithful Support

There are moments in ministry when you can clearly see the hand of God at work. This past telethon and auction was one of those moments.

Because of your faithfulness and your heart for the Gospel, we experienced a tremendous outpouring of support. Together, we raised \$15,110 in pledges and \$13,949 through the auction, bringing us to a grand total of \$29,059.

That number represents more than dollars. It represents lives that will be reached. It represents seeds that will be planted. It represents people who will turn on their television, hear the message of Jesus Christ, and begin a new walk of faith.

This ministry has always been about more than broadcasting. It is about reaching hearts and pointing people toward Christ, and then encouraging them to grow in their faith through connection with a local church.

We want to thank each and every one of you who gave, prayed, watched, and took part. Your support is making an eternal difference.

And if you were not able to give during the telethon, it is not too late. Every gift still goes toward expanding the reach of Christian television and continuing the work God has called us to do.

We truly believe the best is yet to come, and we are grateful to walk this journey together.



FlashPoint Television Network Now on COACB



We are excited to share some great news with you.

The FlashPoint Television Network is now coming to our stations as a full-time, 24-hour network on our 39.5 subchannel.

FlashPoint brings programming centered on faith, current events, and the issues facing our nation today. As a growing network across broadcast and streaming platforms, it offers a strong voice and perspective that we believe will be a real blessing to our viewers.

With programming around the clock, this addition allows us to expand the variety of content we offer while continuing our mission to share the message of Jesus Christ.

We are thankful for your continued prayers and support as we keep growing and reaching more homes.

We are excited to see how God will use this new addition in the days ahead.

Upcoming Events

April 11th Friends of the COACB special prayer line

April 18th Gospel Sing at 7:00PM with Southern Sunday and John Hickman

Mon-Fri: PrayerLine Live at 7:00 PM. Call in your prayer requests and praise reports.

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This Month's Kingdom Builder

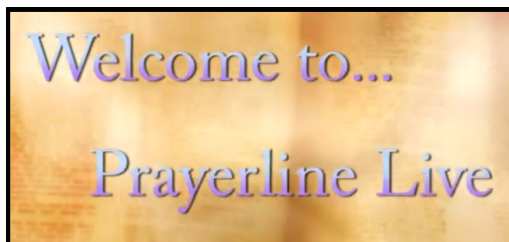


We would like to publicly introduce you to someone we proudly call a Kingdom Builder here at the COACB. A Kingdom Builder is someone who makes a difference by helping bring people to Christ through faithful service, whether on the front lines or quietly behind the scenes. Today, we are honored to shine the spotlight on **Shannon Vera**.

Shannon has been a faithful part of the ministry of COACB for nearly 30 years. Throughout that time, she has served in many roles behind the scenes, helping make broadcasts possible through camera work and operating the soundboard. Shannon once shared that she never imagined she would ever be working behind cameras or running technical equipment, but God had a different plan for her life. In addition Shannon also served with COACB for 9 years as a regular part of the Tuesday Prayerline LIVE.

Thank you, Shannon, for being a Kingdom Builder!

PrayerLine LIVE!

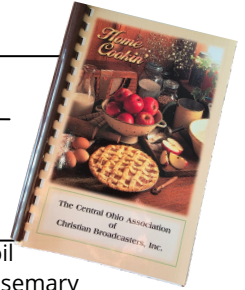


Watch PrayerLine "LIVE"

Monday through Friday at 7:00pm

Our prayer partners are here to take your request a half-hour earlier! Be sure to pray along with us and we'll take our request to the throne of our Saviour, Jesus Christ.

Recipes



Prime Rib

1 whole rib eye roast	6 T olive oil
4T tri-color peppercorns	3 sprigs rosemary
3 sprigs Thyme	1/2 c kosher salt
1/2 c minced garlic	

Preheat oven to 500°F. Remove roast from refrigerator and let sit at room temp for 30 min to 1 hour. Cut the rib loin in half (roast halves separately for more controlled/even cooking.) Heat lg skillet over high heat. Add 2 T of oil and sear both halves until they're a nice dark golden color. Place tricolor peppercorns into a bag; use a rolling pin to crush them. Strip leaves from rosemary and thyme springs. Mix salt, crushed peppercorns, rosemary leaves, thyme leaves, and garlic. Pour remaining 4 T of olive oil over rib loin and pour on rub mix. Pat slightly to get it to stick to the meat. Roast for 20 to 30 min, reduce heat to 300°F and roast until a meat thermometer registers 125°F for rare/medium rare, 30 to 50 min. Remove from the oven and let rest at least 20 minutes before slicing.

Cheesy Potato Casserole

1/2 c salted butter	1 chopped yellow onion
2 cloves garlic chopped	16 oz sour cream
2 cans cr of chick soup	8 oz shredded cheddar cheese
1 30 oz bag frozen shredded hash brown potatoes, thawed	
1 c breadcrumbs	1 T chopped parsley

Preheat the oven to 375°. Heat a medium skillet over medium heat. Add 2 tablespoons of the butter, then add the onion. Cook for 5 minutes, then add the garlic. Cook until the onion is slightly softened, about 2 minutes more. Transfer to a plate and let cool slightly. In a large mixing bowl, combine the sour cream, soup, cheese, potatoes, and the onion mixture. Transfer to a greased 3-quart casserole dish. Cover the casserole with foil and bake for 45 minutes. Meanwhile, place the remaining 6 tablespoons of butter in a small bowl. Cover and microwave for 45 to 60 seconds until melted. Mix in the breadcrumbs and parsley. Top the casserole with the breadcrumb mixture and return to the oven, uncovered, until the top is golden brown and the casserole is bubbly all over, 25 to 30 minutes more.

*Saturday Night
Live Gospel
Singing*

Every 1st and
3rd Saturday
of the month!

Join Us Live in Studio

