

The Christian Broadcaster

WOCB, Wxcb, WGCT, WQIZ | August 2024

Seasons Change



August is near summer is drawing to a close and vacations ending, it's a natural time to reflect on the seasons of life and the rhythms of rest and labor. Just as fields transition from growing to harvesting, our lives move through seasons of busyness and calm. In the midst of these changes, it's essential to consider our spiritual rest.

Jesus invites us in Matthew 11:28, saying, "Come to me, all you who are weary and burdened, and I will give you rest." This rest isn't just physical, but a deep spiritual refreshment found in Him. As school begins anew and schedules fill up, it's easy to neglect this rest. Yet, it's precisely during these transitions that we need to pause, reconnect with God, and allow Him to rejuvenate our spirits.

So, as the season shifts, let's ask ourselves: Are we truly rested in God? Have we sought His presence and received His peace? Let's prioritize our spiritual well-being as we embark on this new season, trusting in God's provision and grace.



LOOKING FOR SINGERS
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Telethon Donations

The Fall Telethon is still a few months out but we are accepting item donations for the auction. The auction will begin on November 7th so would like to receive all donations no later than November 1st.

Please remember this is a fundraising auction so new items or gift cards are always appreciated but used items will be considered. Any used items should be clean & in good working order ready to sell with minimum value of \$20. All items are subject to review.

Thank you for your support!

Retro Hour



Tune in to the **Retro Hour** every Saturday at 6:00 PM to see some of your favorite programs from yesteryears.

Upcoming Events

Sep 7th: Gospel Sing at 7pm with One Voice, Anchored, and Tina Johnson

Sep 14th: Friends of COACB at prayer line live 7pm.

Sep 21th: Gospel sing at 7pm with Truly Blessed, Mike Haemmerle, Stewart Family

Every Sunday: Word of Truth television broadcast. Come worship with us at 1pm.

Mon-Fri: Prayer Line Live at 7:30pm. Call in your prayer requests and praise reports.

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God on TV

**On channels filled with daily noise,
A beacon shines so clear,
Christian TV, a voice of hope,
Proclaims that God is near.**

**Through the static of the world,
A message pure and bright,
With scripture, song, and loving word,
It spreads the holy light.**

**In homes where silence lingers,
In hearts that search and seek,
The broadcasts of God's endless love,
Offer strength to the weak.**

**With pastors preaching wisdom,
With choirs lifting praise,
Christian TV brings faith alive,
To guide us through our days.**

**It comforts those in sorrow,
Gives courage to the meek,
A refuge for the weary soul,
God's promise all can speak.**

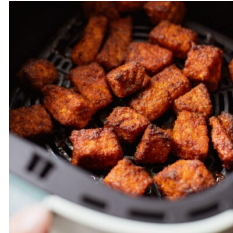
**So let us thank the hands that work,
To keep this mission true,
For Christian TV lights the way,
And brings us close to You.**

Contact Us

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Monthly Recipes



Air Fryer Salmon

1 lb salmon	1 T brown sugar
1 t paprika	1 t smoked paprika
1/2 t chili powder	1 t onion powder
1/2 t garlic powder	1 t cornstarch
3/4 t coarse kosher salt	2/3 t avocado/olive oil

Prep salmon: Remove skin. Pat with paper towels so surface is dry. Cut into cubes, 1" each. Mix the spices together in a small bowl. Toss salmon cubes in oil then coat with spices. Place salmon in air fryer. Air fry at 400 degrees for 8 minutes! Should be textured and golden on the outside, and juicy and delicious on the inside. When you press each piece with a fork, they should easily flake / slip apart with a buttery, juicy texture inside. (You can do 6-7 minutes if you prefer more of a medium doneness.)

House Roasted Brussels Sprouts

12 oz pkg brussels sprouts.	2 T olive oil
pinch salt & pepper	Handful of walnuts
Handful dried cranberries	1 t dijon mustard
2 T maple syrup	olive oil for coating

Preheat the oven 425 deg. Place brussels sprouts cut-side down directly on a baking sheet. Drizzle with oil and sprinkle with salt and pepper. Roast brussels sprouts for 15-20 minutes, until cut sides are very brown and some of the leaves are crispy. Add walnuts, mustard, and maple; return to oven for 5-10 minutes. Remove from oven. Toss with cranberries directly on the baking sheet. Season and serve immediately.

Apple Berry Dump Cake

Can sliced apple pie filling	1 1/2 c frozen raspberries
1 pkg coconut cake mix	1/4 c milk choc chips
1/2 finely chopped butter.	whipped cream

Preheat oven to 350 deg. Combine apple pie filling & raspberries in 10x7 baking pan. Sprinkle with cake mix. Scatter choc chips over top and dot evenly with butter. Bake 40-45 min or until golden brown & filling is bubbling. Cool for 10 min. Serve with whipped cream.