

The Central Ohio Association of Christian Broadcasters

The Christian Broadcaster

WOCB, WXCW, WGCT, WQIZ | February 2024

Meaning of Valentines Day



Valentine's Day celebrates love in the context of Christian faith, emphasizing the biblical principles of love, compassion, and selflessness. In the spirit of 1 Corinthians 13:4-7, which beautifully articulates the qualities of love, Christians on this day reflect on the significance of agape love—unconditional and sacrificial love. This celebration encourages couples to deepen their commitment to each other and to God, fostering a love that mirrors the divine love described in the Bible. As couples exchange tokens of affection, they are reminded of God's ultimate expression of love through the sacrifice of Jesus Christ. John 3:16 captures this essence, stating, "For God so loved the world, that he gave his only Son, that whoever believes in him should not perish but have eternal life." Christian Valentine's Day serves as a reminder that true love is not merely an emotion but an action rooted in God's love for humanity. Couples engage in prayer, share devotionals, and meditate on scriptures that highlight the importance of love in the Christian walk. This celebration underscores the belief that a strong, Christ-centered love serves as a testament to God's enduring love for His people.



DONATE

Our telethon begins Sunday, March 10 at 2 pm.
Continues on Monday, March 11-13 at 7:30 pm.
We really need your support. It is through these telethons that we are able to maintain our growing expenses. As the world is getting more expensive so our costs continue to rise. Thank you in advance for all your faithful support and God Bless each and every one of you.

Fall Auction & Telethon



Our Spring Auction is even closer now. It starts Thur. March 7-9 & March 14-16 starting at 7 pm. Are you ready with your best bid? I know there is going to be something that you or a family member would like to have. This is a friendly reminder that what you see on TV is 20 seconds behind what is really happening in our studio. If you see the auctioneers counting something down, it is already too late to put you bid in. My suggestions for you would be to give your highest bid right away or ask to stay on the phone if it is something you really want to have. You can also watch us on Facebook or YouTube which has a shorter time difference. The best option is to join us in person at our studio. We have a lot of fun here laughing and joking with each other. There is also a potluck every night with some of our best cooks bringing in their favorite dishes. You only need to bring yourself and some cash because you will not leave empty handed. Hope to see you here!

Upcoming Events

Mar 2nd: Gospel Sing at 7pm with Tami Haupricht, Fred Spencer and Tim Lavender, and Steve Long.
Mar 7th-16th: The COACB Spring Telethon and Auction
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.

The Christian Broadcaster

WOCB, WXCBC, WGCT, WQIZ | February 2024

New Digs for Studio B



Tune in on Saturday's at 10 a.m. and watch the Saturday Morning Uplift with Tom, Shannon, & Tyler (and sometimes special guests). We have a whole new studio design. Spearheaded by our very own Tyler Amburgey. We have new paneling, new lights, a set design. Now, hosts and guests can each see each other when chatting on the air. This is going to make things so much more efficient and smooth to work with. The on air studio monitors are now large enough to be seen from anywhere. We hope this set design brings a much more satisfying Saturday morning show to you to enjoy.



Free Bread Giveaway - Every Tuesday
1282 N. Main St., Marion, OH 43302

Contact Us

The Central Ohio Assoc. of Christian Broadcasters
WOCB, WXCBC, WGCT, WQIZ
1282 N. Main Street
Marion, Ohio 43302
(740) 383-1794
(800) 852-8199
www.COACB.org



Monthly Recipes

Salisbury Steak

1/3 c chopped onion	1/4 c crushed saltines
1 lg egg	2 T milk
1 T horseradish	salt & pepper to taste
1 lb lean ground beef	1 12 oz jar beef gravy
2 T water	1 1/2 c sliced fresh mushrooms

Combine the onion, saltines, egg white, milk, horseradish, salt, and pepper. Shape hamburger into 4 oval patties. In a large skillet over medium heat, cook patties until no pink remains and a thermometer reads 160°, 5-6 minutes per side. Remove patties and keep warm. Add the gravy, mushrooms and water to skillet; cook until heated through, 3-5 minutes. Serve with patties and, if desired, noodles.

Pioneer Woman Best Mashed Potatoes

5 lb Yukon Gold Potatoes.	3/4 c butter
1 8oz cream cheese	1/2 c half-and-half
	(add more if needed)

1/2 t Lawry's Seasoned salt. 1/2 t black pepper
Boil potatoes on med heat for till tender but not done. Drain the potatoes then place back into pot on the stove. Mash the potatoes over low heat. Turn off the stove and add the butter, cream cheese, and half-and-half & mash again. Add 1/2 teaspoon of Lawry's Seasoned Salt and 1/2 teaspoon of black pepper. Place in a med baking dish. Place few pats of butter on top. Bake 350°F oven to heat until the butter is melted and the potatoes are warmed through.

Thai Crinkle Cookies

1 1/4 c all purpose flour.	1 t baking powder
1/2 t salt	1/4 t ground cardamom
1 lg egg	1 t vanilla extract
1/2 c sugar	3 T Thai Tea powder
1/4 c unsalted butter	1 c powdered sugar

Using a fine mesh strainer, sift flour, baking powder, salt, and cardamom into a sm bowl. In lg bowl, whisk egg, vanilla, sugar, and instant Thai tea powder. Slowly pour in melted butter and whisk until fully combined. Stir flour mixture into wet ingredients until combined. Turn dough out onto a clean work surface and shape into a round disk. Tightly wrap disk in plastic wrap. Refrigerate until chilled and firm, at least 1 hour and up to 12 hours. Preheat oven to 350°. Line baking sheet with parchment paper. Remove dough disks from refrigerator. Using a 1-inch (about 3/4-ounce) cookie scoop, scoop dough into balls. Roll each portion into a ball. Place powdered sugar in a med bowl. Roll dough balls in sugar until well coated. Arrange dough balls about 2 1/2 inches apart on prepared baking sheet. Bake cookies until tops are crackled and the cookies have flattened slightly, 11 to 12 minutes. Let cookies cool on baking sheets for 5 minutes, then transfer to a wire rack to cool completely.