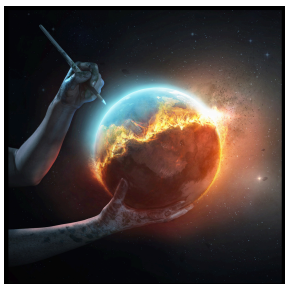


The Central Ohio Association of Christian Broadcasters

The Christian Broadcaster

WOCB, Wxcb, WGCT, WQIZ | January 2025

January 1st a New Beginning



The start of a new year is a beautiful reminder that God offers us fresh starts and new beginnings. Each new year brings an opportunity to reset, reflect, and grow in faith. The Bible teaches us that God is the author of every season in our lives, and He gives us the grace to move forward, leaving the past behind. In 2 Corinthians 5:17, we are reminded, "Therefore, if anyone is in Christ, the new creation has come: The old has gone, the new is here!" This verse speaks to the transformative power of Christ, who makes all things new.

Isaiah 43:18-19 also encourages us to embrace new beginnings, saying, "Forget the former things; do not dwell on the past. See, I am doing a new thing! Now it springs up; do you not perceive it?" God is always at work, renewing our hearts and guiding us toward His purpose.

As we enter the new year, we are called to forget the mistakes and struggles of the past and focus on the future with faith and hope. Philippians 3:13-14 reminds us to press forward, "Forgetting what is behind and straining toward what is ahead, I press on toward the goal." Let's embrace the new year with the confidence that God is making all things new in our lives.

Join Us 39.8
Saturdays at 10 am



New Soundboard



COACB TV 39 is excited to announce the upcoming installation of a new digital soundboard in Studio A, a significant upgrade that will enhance both audio quality and the overall production experience. This new soundboard will not only provide much clearer, crisper sound but also eliminate the audio bleed from the radio station next door, ensuring a seamless broadcasting experience. This is a wonderful advancement for our ministry, as we continue to use technology to further our mission of sharing the gospel with greater clarity and impact.

With this new equipment, we can create even more uplifting content for our viewers and listeners. The sound quality improvements will allow us to produce broadcasts that honor God with excellence, ensuring that every message, song, and prayer is heard clearly and effectively. As we embrace this technological upgrade, we thank God for providing the resources to improve our ministry. We are excited about the opportunities this new soundboard will bring, enhancing our ability to share God's Word with the world and minister through powerful audio and media.



Upcoming Events



Jan 4th: Gospel Sing at 7pm with Elias Thomas Flores, Jenny Radigan, and Danny Shipley.

Jan 11th: Friends of COACB at prayer line live 7pm.

Jan 18th: Gospel sing at 7pm with The Runyon Family, Blessed, The Mulhollands.

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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Visiting The Shepherd's House



Over the holidays, I had the privilege of visiting with my wife Tori's family in Glasgow, KY. While we were there, we attended a service at The Shepherd's House, a vibrant and welcoming church led by Pastor Jimmy Wilson.

From the moment we arrived, we were embraced with warmth and kindness. The service was a truly uplifting experience, marked by heartfelt contemporary worship and spirit-led preaching that touched the heart and soul. Jimmy Wilson's preaching was not only engaging but filled with the kind of wisdom and inspiration that stays with you long after the service ends.

I left The Shepherd's House feeling refreshed and encouraged, grateful for the opportunity to connect with such a passionate congregation. It was a wonderful reminder of the joy that comes from gathering with fellow believers to celebrate our faith.

If you're looking for inspiration or simply want to experience the ministry of Pastor Jimmy Wilson, I encourage you to tune in to his program every Sunday afternoon at 3 PM. It's an excellent way to hear his impactful messages and be uplifted by his spirit-led preaching, even if you can't visit his church in Kentucky.

Whether in their sanctuary or through their broadcast, The Shepherd's House offers an experience that truly feeds the soul. Don't miss it—you'll be blessed!

-Jonathan Aiken

Contact Us

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Monthly Recipes

Meatball Ravioli Cassarole

1 (24oz) jar marinara sauce. 1 (9oz) pkg frozen ravioli
11 (14oz) pkg frozen meatballs 2 c shredded mozzarella
1/4 c grated parmesan. 1/4 t crushed red pepper flakes
Preheat oven 400 deg. Spray a 9x13" casserole dish with olive oil spray. Pour 1/2 of marinara sauce into bottom of dish. In a single layer, place 1/2 of frozen ravioli on the sauce along with 1/2 of meatballs, and 1 c mozzarella cheese. Place remaining ravioli, meatballs, marinara sauce, and mozzarella cheese in that order on the casserole; sprinkle with Parmesan cheese and red pepper flakes. Cover with aluminum foil. Bake for 20 min. Remove foil, and bake until casserole is bubbly and cheese is melted, about 20 minutes more. Sprinkle with additional grated Parmesan, if desired.

Italian Sausage Soup

1 lb italian sausage 1 clove minced garlic
2 (14oz) cans beef broth. 1 can Italian stewed tomatoes
1 c sliced carrots 1/4 t salt
1/4 t ground black pepper. 1 can great northern beans
2 sm zucchini, cubed 2 c spinach
Heat stock pot or dutch oven over med-high heat. Add sausage and garlic, cook till browned. Stir in broth, tomatoes, carrots, salt, & pepper. Reduce heat to med-low. Cover & simmer for 15 min. Stir in beans w/liquid, zucchini, cover & simmer another 15 min. Remove from heat & add spinach, replace lid and let spinach wilt. Stir & serve.

Apple Crumble

2 lbs sweet tart cooking apples diced
1 T lemon juice 1 T cornstarch
1/2 c white sugar 2 t ground cinnamon
1/4 t ginger 1/2 t allspice
1 c all-purpose flour 1/2 lt brn sugar
1/4 t baking powder 1/4 t kosher salt
7 T unsalted butter melted
Preheat oven 375 deg. Core, peel and dice apples into 1/2" chunks. Combine apples with lemon juice, cornstarch, granulated sugar, 1 1/2 t cinnamon, ginger, and allspice in a lg bowl and toss until well coated. Pour into a round 9" pie pan, 9 x 9" baking dish or 7 x 11" baking dish. Make topping: In med bowl, add flour, brown sugar, remaining 1/2 teaspoon cinnamon, baking powder and kosher salt. Mix together with a fork. Pour in melted butter while mixing with fork until a crumbly mixture forms. Use your fingers to sprinkle the crumbles evenly over the filling. Bake for 45 to 50 minutes until the top is evenly golden brown and the filling is bubbly. Cool for 1 hour, then serve.