

The Central Ohio Association of Christian Broadcasters

The Christian Broadcaster

WOCB, Wxcb, WGCT, WQIZ | January 2024

New Year / New Projects



Upgrading to a 4K Studio: Our Latest Purchase and Future Plans

Our organization recently acquired a new Canon XF605 ultra high definition 4K camera for our studio C. We're gradually transitioning this space into a 4K studio, with the goal of reaching out to the ever-evolving digital marketplace online. Although we don't have the ability to broadcast 4K content over television, we're excited about exploring the new possibilities on recording and streaming in ultra high definition through the internet. Watching online you will see a huge difference when we get the studio converted and begin streaming *Prayer Line* in higher resolutions. We plan on having the studio upgraded in several steps and adding additional cameras as the funds are made available. Look for the first of these changes starting by the end of January.

Studio Renovations for a Fresh Look on TV



We are thrilled to announce that this year we have plans to renovate our sets for a cleaner, more polished appearance on TV. Keep an eye out for some exciting changes to Saturday Morning Uplift, Prayer Line, and other programs on our stations.



Spring

Auction & Telethon

The Spring Auction and Telethon is just around the corner. Are You Ready and Excited for All the Great Items to Come!!!! Because Easter falls on March 31st this year we will start the Spring Auction on Thursday, March 7th at 7 pm and run through Saturday, March 9th. The Telethon will be starting Sunday, March 10th at 2 pm then again Mon-Wed at 7 pm. We will be wrapping up the Spring Auction on the weekend of Thursday, March 14th through Saturday, March 16th. I have heard rumors that this is going to be a big one so make sure not to miss it. As always it can be found on our primary channel of 39.1 or in Marion Spectrum channel 20 and Delaware Spectrum channel 8. We are always looking for people who can volunteer even one hour to help us out during this time. It can be as simple as carrying items from the stage to be tagged to answering phones and taking bids. It's always a great time with lots of great food. As a reminder, we are on a 20 second delay, so give your best bid right away and do not wait on the count down. If you call in during the count down then you are probably already too late. The best way to get what you want is to always join us Live in the studio. There is plenty of seating. Hope to see you here!



Feb 3rd: Gospel Sing at 7pm with Tina Johnson and Generation of Faith.

Feb 10th: Friends of COACB Prayer Line 7pm

Feb 17th: Gospel Sing at 7pm with Steve Mosely, Gospel Roadmasters, & Owen Stapley.

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, Wxcb, WGCT, WQIZ | January 2024

New Emergency Alert System



Navigating winter weather in Central Ohio demands heightened caution and preparedness. The region is susceptible to unpredictable snowfall, freezing temperatures, and icy conditions, creating potential hazards for both drivers and pedestrians. Black ice, a nearly invisible layer of ice on roadways and walkways, can make surfaces extremely slippery and catch people off guard. With our new Emergency Alert System (EAS), staying informed and safe during the upcoming winter weather has never been easier. This advanced system allows us to provide real-time updates and crucial information directly to you about any weather emergency, ensuring you're well-prepared for any weather-related emergencies that Central Ohio might face. Through timely alerts broadcasted across your local Christian television stations COACB TV 39. You will hear the signal and see the scrolling bar across the top of your screen on all the 10 channels we provide to you.

This technology allows for immediate dissemination of vital information, fostering a stronger, more connected community response to potential weather hazards. By harnessing this cutting-edge system, we aim to ensure that you're well-equipped and well-informed to navigate any challenges that winter weather in Central Ohio may present. Stay tuned for updates and rely on our EAS to be your reliable source of critical information throughout the year.

Contact Us

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



Monthly Recipes

Church Supper Hot Dish

2 c sliced peeled potatoes.	2 c finely chopped celery
3/4 c finely chopped carrots.	1/4 c finely chop green pepper
1/4 c finely chopped onion.	2 T butter
1 c water	2 10 oz cans cream mush soup
1 can chow mein noodles	1 c shredded cheddar cheese
1 lb ground beef	

Preheat oven to 350°. Fry ground beef drain and set aside. In same skillet, saute potatoes, celery, carrots, green pepper and onion in butter 5 minutes. Add water; cover and simmer 10 minutes or until vegetables are tender. Add soup & ground beef until blended. Sprinkle half the chow mein noodles into a greased 2-qt. baking dish. Spoon meat mixture over noodles. Cover and bake 20 minutes. Top with cheese and remaining noodles. Bake, uncovered, 10 minutes longer or until heated through.

Roasted Brussels Sprouts

1 lb brussels sprouts	1 T olive oil
1/4 t salt	1/4 t garlic powder
1/4 t fresh cracked black pepper	

Preheat oven to 400°. Trim & cut each Brussels sprout in half. Place on parchment lined baking sheet. Drizzle with olive oil and sprinkle with salt, garlic powder, and pepper. Toss until well coated. Turn each Brussels sprout so that it is cut side down. Roast brussels sprouts for about 25 minutes, until they are browned and caramelized on the edges. Stir and bake about 20 minutes. Salt or pepper to taste.

Honey Cinnamon Roll-Ups

2 c ground walnuts	1/4 c sugar
2 t cinnamon	12 sheets thawed phyllo dough
1/2 c melted butter	1/2 c honey
1/2 c sugar	1/2 c water
1 T lemon juice	

Preheat oven to 350°. Combine walnuts, sugar and cinnamon. Place 1 sheet of phyllo dough on a 15x12-in. piece of waxed paper; brush with butter. Place a second phyllo sheet on top, brushing it with butter. (Keep remaining phyllo covered with a damp towel to prevent it from drying out.) Sprinkle with 1/4 cup walnut mixture. Using waxed paper, roll up tightly jelly-roll style, starting with a long side, removing paper as you roll. Slice roll into 4 smaller rolls; transfer rolls to a greased 13x9-in. baking dish. Repeat with remaining phyllo dough and walnut mixture, by 1/4 cupfuls. Bake until light brown, 14-16 minutes. Cool dish on a wire rack. Meanwhile, in a small saucepan, combine all syrup ingredients. Bring to a boil. Reduce heat; simmer 5 minutes. Cool 10 minutes. Drizzle cinnamon rolls with syrup; sprinkle with remaining walnut mixture.