

The Christian Broadcaster

WOCB, WXCW, WGCT, WQIZ | May 2024

Big Thank You



In a world often fraught with discord, acts of kindness serve as powerful reminders of the inherent goodness within humanity. American Legion Post 584 recently demonstrated such kindness by donating \$5000 to support COACB TV39, exemplifying the Christian virtue of generosity.

At the core of Christianity lies the principle of love for one's neighbor, encapsulated in Christ's teachings of compassion and charity. Through their selfless contribution, Post 584 embodies this divine love, extending a helping hand to support the vital work of COACB TV39 in serving the community with great Christian and family friendly television.

Their donation not only provides financial assistance but also reflects a commitment to uplifting others and spreading hope in challenging times. By channeling their resources towards a noble cause, Post 584 illustrates the transformative power of Christian charity, inspiring others to join in the pursuit of helping their neighbors.

In a world looking for unity and understanding, let us celebrate the example set forth by American Legion Post 584, embracing the Christian values of compassion, generosity, and solidarity. Thank you American Legion Post 584, your donation is appreciated and will be used wisely.

Upcoming Events

June 1st: Gospel Sing at 7pm with Larry Wilson & Band, Dennis Jolly, and Arnold Coy

June 8th: Friends of COACB at prayer line live 7pm.

June 15th: Gospel sing at 7pm with Steve Mosley and Debbie Monroe, & Bucyrus Freewill Baptist Singers.

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.

Ready For Spring



Tyler, Kayleigh, and Katelynn, the trio known for their green thumbs and community spirit, recently took on a blooming project at COACB TV39. With spring in full swing, they set out to revitalize the station's neglected flower beds, turning them into vibrant showcases of natural beauty.

On a beautiful spring morning the trio began their work to revive the neglected flower bed. They rolled up their sleeves and got straight to work as they had a lot to do. Removing the traces of winter to bring on the spring blooms.

Armed with shovels, gloves, and an infectious enthusiasm, the trio dove into the task. Over the course of a several hours, they removed weeds, trimmed overgrown foliage, and planted new flowers.

As they work side by side, their laughter and shared purpose infuse the garden with joy. Each weed pulled and each leaf swept becomes an act of devotion, showing how much they care about the station's appearance.

Reflecting on their experience, they emphasized the importance of collective action in fostering positive change. Their story serves as a reminder that small acts of service can have a big impact, nurturing both the land and the spirit of a community.

24/7 Prayerline

*Do you need prayer? Contact our 24 hour prayer
hotline. 7 Days a week someone
will be there for you!
(740) 324-PRAY (7729)*

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Happy Father's Day



Father's Day is a cherished occasion where we honor the pivotal role of fathers in our lives, reflecting on their influence through a Christian perspective. In Ephesians 6:4, fathers are called to raise their children in the ways of the Lord, instilling values of faith, love, and integrity. Proverbs 22:6 emphasizes the profound impact fathers have on shaping the character and spiritual development of their children. This verse underscores the importance of fathers as spiritual leaders within their families, guiding them on the path of righteousness.

As we celebrate Father's Day, let's express gratitude for the sacrificial love and unwavering support of fathers. Ephesians 6:1-3 encourages us to honor and respect our fathers, recognizing their vital role in nurturing and shaping us.

Let's also remember our Heavenly Father's boundless love and grace, which fathers strive to emulate in their own lives. May fathers everywhere continue to lead with wisdom, compassion, and Godly integrity, leaving a legacy of faith that inspires generations to come.



**SPOTLIGHT
ON CHURCHES**
Friday's at 9PM

Contact Us

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Monthly Recipes

Pepper Steak

1/2 c soy sauce.	1/4 c rice wine vinegar
3 T pkd lt brn sugar	2 T cornstarch
2 T vegetable oil, divided.	Salt & Pepper
1 lb flank steak sliced thin	1 gn pepper sliced thin
1 red pepper sliced thin.	3 clsv garlic finely chopped
1 T finely chopped ginger.	Cooked white rice, for serving

In a med bowl, whisk soy sauce, vinegar, brown sugar, and cornstarch until combined. In lg skillet over high heat, heat 1 T oil. Working in batches, add steak; season with salt and pepper. Cook, turning occasionally, until browned on all sides, about 8 min. Transfer steak to a plate. In same skillet over medium heat, heat remaining 1 tablespoon oil. Cook bell peppers, stirring occasionally, until softened, about 5 min. Add garlic and ginger and cook about 1 minute more. Return beef to skillet and add sauce; season with salt and pepper. Cook, stirring, until sauce is glossy, about 2 min. Serve over rice

Cornbread with a Spoon

1 c self-rising corn meal.	1/2 c all-purpose flour
2 T sugar	1 t salt
4 c fresh corn kernels.	2 c plain yogurt
1/4 c melted butter.	1/4 c chopped chives
2 T chopped parsley.	1 t minced thyme
3 lg eggs beaten	

Preheat oven to 350°. Stir together first 4 ingredients in a lg bowl; make a well in center of mixture. Stir together corn and next 6 items; add to cornmeal mixture, stirring just until dry ingredients are moistened. Divide mixture among 12 (6-oz.) buttered ramekins. Bake at 350° for 35 to 40 minutes or until golden brown and set. Serve immediately.

Lemon Cheesecake Poke Cake

1 box vanilla cake mix	1 can vanilla frosting
2 eggs	1 pkg cream cheese softened
1/3 c lemon curd	1/3 cu icing sugar mixture

Preheat oven to 350 deg. Grease & flour round cake pan. Beat cake mix, eggs, 1/2 cream cheese and 1/4 c water for 2 min. Pour in pan & level top. Bake 35 to 40 min or until done. Let stand in pan for 5 minutes. Turn, top-side up, onto a wire rack. While cake is warm make deep holes, about 2cm apart, don't push the whole way through, cool cake. Beat remaining cream cheese until fluffy. Add lemon curd & mix. Spoon into a zip-lock bag. Snip off 1 corner. Pipe mixture into holes in cake. Stand for 2 minutes. Pipe more mixture into holes, if necessary. Thinly spread cake top with remaining. Refrigerate for 10 minutes.

Mix 1/2 c butter, 2 T lemon juice, 1/2 vanilla extract, 3 c powdered sugar and spread icing over top of cake. Refrigerate. Serve