

The Christian Broadcaster

WOCB, Wxcb, WGCT, WQIZ | September 2025

Donation Boxes for Commercials



At COACB, we're always looking for ways to support our community while keeping Christian television on the air. For a short time, we're launching a special thank you promotion for our local business supporters.

Here's how it works:

We're asking local businesses and restaurants to host one of our small donation boxes at their checkout counter. In return, we'll produce a FREE 30-second commercial for your business and air it on our main TV channel — absolutely free. These spots will run randomly throughout the broadcast day, usually 45–60 times each month.

This is our way of giving back. Your donation box helps us keep faith-based, family-friendly programming strong. Your free ad highlights the folks in our community who keep the lights on and serve others daily.

This is a limited-time offer, so if you own a business — or know someone who does — call us today at 740-383-1794. Let's make a difference together.

A small act can bless many — we can't wait to see what the Lord will do through it!

Walking with God Together



Walking with God Together with Linda Sims-Pickett began as the fruit of many years spent in prayer, study, and a deep longing to experience the glory of God. Through this journey, I've come to know Jesus Christ not just as Savior, but as a personal friend and guide.

Over time, the Lord placed a calling on my life - to be what I call a last-minute messenger, reaching out to those who have not yet come to know Christ, and urging them to turn to Him before it's too late.

Now, as I continue walking with God, He's asking me to invite others to join the journey. This program is a call to link arms, walk in faith, and seek the heart of God - together.

The hour is late, but there is still time. Please share this message and the program with others, that they too may be inspired and drawn closer to the Lord.

Let's walk with God - together.

Upcoming Events

Sep 6th: Gospel sing at 7pm with Lori Keiser, Robert Blankenship, and Tina Johnson

Sep 13th : Friends of COACB at prayer line live 7pm.

Sep 20th : Gospel sing at 7pm with Brian Runyon and Jo Lund

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

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A Beacon in the Night



There's something humbling about this image. A lone broadcast tower standing tall beneath a sky full of stars, time stitched across the heavens in long, trailing light.

This isn't just a pretty picture. It is a quiet testimony.

That tower, like the ones we operate across Central and Northern Ohio, keeps sending out the signal day and night. Rain or shine. Whether someone is watching or not. Whether the world notices or forgets. It just keeps going.

Kind of like faith. Kind of like ministry.

What you're seeing in this photo are star trails, captured through a long exposure. Each streak marks the movement of the earth over time. Still, the tower remains steady and unmoved.

COACB continues to stand firm in its calling to broadcast faith-based, family-friendly television into homes across more than 5.7 million people in Ohio and beyond. The message matters. Someone, somewhere, needs to hear it.

We are grateful for every person who helps keep this light shining. Whether it is through prayer, donations, volunteering, or simply tuning in. Our hope is that, like the tower in this photo, this ministry will continue to point heavenward no matter how dark the night gets.

RECIPES

HEARTY POTATO CHOWDER by Ida Bentley

2 cups diced potatoes; ½ cup grated carrots; 1 teaspoon salt; 2 cups water; 2 tablespoons chopped onion; 2 tablespoons butter; ¼ teaspoon paprika; ¼ teaspoon pepper; 2 cups milk; 2 slices crisp bacon crumbled (optional)

In medium saucepan, cook potatoes and carrots in salted water until tender. In medium skillet, cook onion in butter for 3 to 5 minutes. Add flour and seasonings; mix well. Gradually stir in milk. Add to potato mixture in saucepan. Stir over low heat until slightly thickened. Top with crumbled bacon. (I use less carrots.)

Mississippi Mud Cake by Thelma Aiken

2 cups sugar, 1 cup soft margarine, 4 eggs, 1 1/2 cup flour, 1/3 cup cocoa, 2 tsp vanilla extract, ¼ tsp salt, 1 cup chopped nuts, 1 bag small marshmallows

Mix sugar, margarine and eggs until well blended. Add dry ingredients to above mixture. Add vanilla and chopped nuts. Grease and flour 9 x 13 pan. Bake at 300 degrees for 30 minutes.

Remove from oven and spread marshmallows on top. Return to oven for 10 minutes or until marshmallows are melted (watch closely).

Icing

1 stick margarine, 1/3 cup cocoa, 1 box powdered sugar, 1 tsp vanilla, ½ cup evaporated milk, 1 cup chopped nuts. Mix all together and spread on cake.

**Find us on Roku under channel:
COACB TV39**

