

The Central Ohio Association of Christian Broadcasters

The Christian Broadcaster

WOCB, Wxcb, WGCT, WQIZ | September 2024

Back To School



As summer draws to a close, the excitement of a new school year fills the air. Whether starting a new grade or embarking on a fresh educational journey, it's a time to seek God's guidance and wisdom. In Proverbs 3:5-6, we are reminded to trust in the Lord with all our hearts and lean not on our own understanding; in all our ways acknowledge Him, and He will make our paths straight. This verse encourages students to rely on God's wisdom as they navigate academic challenges and social interactions.

Moreover, Psalm 32:8 assures us that the Lord will instruct and teach us in the way we should go, guiding us with His loving eye upon us. As students prepare for the new school year, let's encourage them to seek God daily through prayer and Scripture, knowing that He is faithful to provide wisdom, strength, and courage. May this school year be marked by growth, learning, and a deepening faith in God's plan for each student's life.

Join Us 39.8

Saturdays at 10 am



2024 Fall Auction/Telethon



This year has flown by, hasn't it? Our Fall auction and telethon are just around the corner, and we couldn't be more thrilled about what's in store. Each day brings more anticipation as we prepare to offer fantastic items and opportunities for your support. If you wish to donate, please bring your items to the Marion TV station by October 25th during our office hours from 9 am to 5 pm. All donations should be new or in like-new condition, clean, undamaged, and valued at least \$20 or more. Items not meeting these criteria may not be accepted to be auctioned on TV. The auction begins on November 1st and will run over the 1st and 2nd weekends of November. We are in need of volunteers, particularly phone operators and runners. If you know anyone interested, please refer them to us. Bring your appetite because our volunteers enjoy a delicious potluck every night! We are proud to have some excellent cooks among us. We hope to see you there!

Upcoming Events

Oct 5th: Gospel Sing at 7pm with Christ Unlimited, Lori Kaiser, Larry Wilson Country Band

Oct 12th: Friends of COACB at prayer line live 7pm.

Oct 19th: Gospel sing at 7pm with Darryl Reed and Call Out for God

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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Special Broadcasts



We hope you have been tuning in to watch Kayleigh doing her fair interviews. So far we have been to Marion & Crawford counties. We also had Owen hosting at the Northwest Ohio Antique Machinery Show in Findlay, Ohio, This is a gas and steam engine show that happens every year. These shows have been airing on Fridays at 7:00 pm. We plan on visiting many more fairs & festivals and bringing you all the joys, animals, royalty and just plain fun. If you have an area that you would like for us record contact the station at 740-383-1794 and let us know.

Retro Hour



Tune in to the **Retro Hour** every Saturday at 6:00 PM to see some of your favorite programs from yesteryears.

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

Chicken Enchiladas

1 15 oz can refried beans. 1/2 t dried oregano
12 oz shredded Monterey Jack. 1/2 rotisserie chicken shredded
Fresh ground black pepper. 1 16 oz jar med tomato salsa
12 6" corn tortillas Sour cream & pickled jalapeños
Preheat oven to 375 deg. Stir together the beans, oregano and 1 c of cheese. Add chicken, season with pepper and stir until evenly combined. Stir salsa w 1 c water & pour into bottom of 9x13 baking pan. Stack tortillas & wrap in damp cloth till pliable, about 15 sec. Divide chicken filling among tortillas and roll up. Place in baking dish seam side down. Press rolls to absorb the sauce. Pour remaining salsa mixture over rolled tortillas. Cover with remaining cheese. Bake until cheese melts & enchiladas are hot inside, about 30 min. Serve hot w/ sour cream & jalapeños.

Elotes (Mexican Street Corn)

1/4 c mayonnaise 1/4 c sour cream
1 sm pressed garlic clove 1 T fresh lime juice
1/2 t chili powder Kosher salt & fresh black pepper
8 ears of corn cleaned 1/3 c finely crumbled cotija cheese
chili-lime seasoning & fresh chopped cilantro for garnish
Heat grill to med. Clean & oil grates. Stir together mayonnaise, sour cream, garlic, lime juice, & chili powder in bowl. Season with salt & pepper. Grill corn, turning frequently, until lightly charred, 5-7 min. Brush on mayonnaise mixture & sprinkle with cheese. Divide evenly, Garnish with chili-lime & cilantro.

Berry-Peach Cobbler

Berry-Peach filling

3 c sliced peaches 3 c raspberries
1 c blackberries 3/4 c white sugar
3 T cornstarch Juice/zest of 1 lemon
1 t pure vanilla extract pinch kosher salt

Topping

1 c flour 2 T white sugar
2 t baking powder 1/4 t kosher salt
1/2 c cold butter in 1/2" pieces. 1/2 c buttermilk
1t pure vanilla extract Vanilla ice cream for serving
Preheat grill to medium heat. In a lg bowl, toss together filling ingredients then transfer to a large cast iron skillet. In a med bowl whisk together flour, sugar, baking powder, and salt. Add butter and use your hands to incorporate until butter pieces are pea-sized. Add buttermilk and vanilla and stir until just combined. Spoon mixture on top of fruit and sprinkle with more sugar. Cover skillet with a lid or with foil. Place over grill and let cook until biscuit mixture is cooked through and fruit is bubbling, about 20 minutes. Serve with scoop of ice cream.