

# ◆ Christian Broadcaster ◆

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## GOD'S NETWORK

Paula Marshall

Once heard someone say, "God can network people better than anyone." Never have I heard a statement more true.

Miriam-Webster's Dictionary defines **networking** as: *a fabric or structure of cords or wires that cross at regular intervals and are knotted or secured at the crossings; a system of lines or channels resembling a network.*

Let's also look at the word **structure**. It is defined as: *the arrangement of particles or parts in a substance or body; the organization of parts as dominated by the general character of the whole personality structure.*

Brothers and sisters, this is what we are in the body of Christ. He has created us with His character to cross each other's lives at regular intervals to strengthen one another in times of need. He has arranged our lives in such a way that we might be channels for Him . . . to bring the body together for His purpose. We are the particles of God's kingdom, planting seeds wherever we go.

*Just as each of us has one body with many members, and these members do not all have the same function, so in Christ we who are many form one body, and each member belongs to all the others* (Romans 12:4-5 NIV).

He brings just the right people at just the right time, for He is all knowing and His timing is so perfect. He knows your needs even before you do. God is networking in your life every day, bringing you new friends to love you and encourage you. We are *all* a part of **God's Network**. Let us always work together for His purpose . . . in the precious name of Jesus.

## TV42 PURCHASES LAND

On Monday July 19, 2004, TV42 purchased 2 ½ acres of land and a 170 foot tower from the Verizon Telephone Company. The tower which was formerly used for microwave relay, radio, and paging systems is very sturdily built. It was designed to handle multiple 8 ft microwave dishes at its top. The land is located on Horseshoe Road on the north side of Delaware and is to be used for the future expansions of TV42 and of the COACB. There are currently no other towers in or around Delaware strong enough to handle the size of the dishes needed to link COACB stations.

## LIVE GOSPEL SINGINGS

We have our monthly live gospel singing at our studio in Delaware, Ohio, 36 Spring Street on Saturday, August 7, 2004 from 7:00 to 9:00 p.m. Featured singers include Sammy Stambaugh, Just One More Soul, & Daniel Beckett.

The third Saturday night of each month we have live gospel singing at our studio in Marion, Ohio, 1282 N. Main Street. The next scheduled singing is Saturday, August 21, 2004 from 7:00 to 9:00 p.m. Featured singers will be Living Waters Trio, from West Virginia, Mary St. Clair, & The Allens.

The fourth Saturday night of each month we have a live gospel singing at our studio in Kenton, Ohio, 14 N. Main Street. The next scheduled singing is August 28, 2004 from 7:00 to 9:00 p.m. The featured singers will be Peagels, Just Joy, and Christy Mason.

**Free admission. Everyone welcome.**

## AUGUST LOVE GIFT

People marvel at how the cover of this laser engraved, 4-function calculator slowly swings back to reveal the large LCD display and form an easel support. Each calculator is imprinted "I MAKE WAVES FOR CHRIST, I support the COACB." **This love gift will be sent to all who donate \$5 or more during August.**

## COACB VOLUNTEER



Gene Lumberson has been very helpful in the COACB stations. He volunteers his time not just on Prayerline giving prayer. he is also a control room operator, answers phones, and helps David out in times of need. **Thank you, Gene, for being a COACB volunteer.**

### Prayerline numbers

(800) 852-8199  
(419) 673-1470  
(740) 369-5656  
(740) 383-1794



Post Your Prayer Request:

[www.coacb.org/prayer](http://www.coacb.org/prayer)



## TRY THESE RECIPES!

### NEED AN OUTING FOR YOUR GROUP???



To schedule a free tour of any of our COACB stations, please call: (740) 383 - 1794.



Got a suggestion for the COACB call: (740) 383-1794

## MACARONI SALAD-HAWAIIAN STYLE

MARGARET STROHM

1 lb. Orzo Macaroni; 2 tablespoons flour; 2-15 oz. cans chunk pineapple (drained and juice saved); 2-15 oz. cans mandrain oranges (drained and juice saved); 1 med. bottle maraschino cherries (drained and cut in half); ¾ cup sugar; 2 eggs, well beaten; ½ teaspoon salt; 1-8 oz. cool whip

Cook macaroni and rinse with cold water, let drain in colander and set aside. Cook sugar, flour, eggs, salt and juice, bring to a boil and boil for 1 to 2 minutes. Cool and pour over macaroni. Refrigerate over night. Add fruit and cool whip in the morning.

## PORCUPINE MEAT BALLS

RACHEL BIRD

1 lb. hamburger; 1/2 cup uncooked rice; 1 tablespoon minced onion; 1 teaspoon salt; 1/4 teaspoon pepper; 10 1/2 oz. can tomato soup; 1 can water

Combine meat, rice, onion, salt and pepper. Form into about sixteen (16) balls. Mix soup and water in cooker. Drop meat balls in cooker. Set control at 10 and cook 10 minutes after control juggles. Cool normally for 5 minutes, then place under faucet. Serves four (4).

## WEDDING CAKE

THELMA AIKEN

2 ¾ cups cake flour; 1 2/3 cups sugar; 1 tsp salt; 4 ½ tsp calumet baking powder; 2/3 cup Crisco; 1 1/3 cups milk; 5 egg whites; 1 tsp vanilla

In large mixing bowl sift flour, sugar, salt and baking powder all together making a hole in center. Put in milk and Crisco. Beat on low speed two (2) minutes. Add unbeaten egg whites and vanilla. Beat two (2) minutes, medium speed. (Choose your pan) For instance: two (2) 9-inch greased and floured. Bake in 350 degree oven for 30 to 35 minutes. Cool and frost as you may want to.

## WHIPPED CREAM WEDDING CAKE ICING

½ cup milk; 1 ½ tsp flour; ¼ cup butter; ¼ cup Crisco or Spry; ½ cup sugar; 1 tsp vanilla

Cook milk and flour to make a paste. Cool, then cream all together with butter, Crisco or Spry, sugar and vanilla. Beat really well and spread over cake. Then ice as you wish.

## SPAGHETTI BAKE

DONNELL WILSON

2-10 oz. packages spaghetti, cooked and drained; 1 large onion, chopped; 4 cans tomato soup; 2 cans water; 1 can whole mushrooms; 3-4 pounds ground beef; 2 small green peppers, chopped; 2 teaspoons chili powder; ½ pound grated cheese; 1 teaspoon worchestershire sauce; 1 teaspoon oregano; 1 teaspoon sweet basil; 2 teaspoons garlic powder; salt and pepper to taste.

Saute ground beef and onions with salt, pepper and chili powder. Drain excess liquid. Pour these and all other ingredients, except cheese, into a large roaster pan. Mix well. Let stand for 5 to 6 hours. Sprinkle with grated cheese. Heat in 350 degree oven for 45 minutes. Serves 24.

## STORIES FROM MY RELATIVES

John Hoffman

**Y**ou would like my Nephew, Alphonse. He was four years old. One day he went over to the next door neighbor, Mrs. Smith. He walked into the kitchen and got her attention. "Mts Smiff," he said, Momma say you have some new rugs. May I pwease see therm?" Mrs. Smith looked down at him and smiled. "Of course, Alphonse. I'm glad that little boys like nice thing." She took him by the hand and led him into the front room where the new carpet was. Alphonse just looked and looked. He even got down on his hands and knees. He stood up and looked quizzically at Mrs. Smith. "Well," she finally asked.."What do you think of my carpet?" Alphonse thought for a moment and then said, "I don't know about my mother." Mrs. Smith was intrigued by his answer. "What do you mean you don't know about your mother?" In all innocence, Alphonse replied. "Well, Mrs. Smiff, that rug doesn't make me sick."

## WEDDING PUNCH

BETTY SYCK

1 (10 ounce) bottle 7-up; 1 (46 ounce) Hawaiian punch; 1 quart sherbert (your choice of flavor). Mix together in bowl and serve.

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