

◆ Christian Broadcaster ◆

WOCB - TV 39 Marion, Ohio

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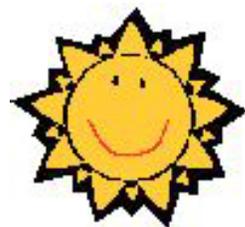
WOCB - TV 48 Kenton, Ohio

WGCT - TV 8 Columbus, Ohio

Volume 4 Issue 10

The Central Ohio Association of Christian Broadcasters Inc.

August 2013



*Enjoy
the Rays*

FRIENDS OF THE COACB

This is a live call in program that airs on the second Saturday of each month from 7:00 PM to 9:00 PM. It features a panel of up to twelve people (mostly Ministers of various denominations) setting at a table taking prayer requests and praise reports.

As each call comes in, prayer is made on live television. Often the original call is followed a few minutes later by another call from the same person stating that the Lord has already answered the prayer. Calls come from the home bound, nursing homes, emergency rooms, and even intensive care. The calls also come from across Ohio, and often, there are so many calls come in that the phone system actually overloads. The program is very spiritual.

An example of one request was that the caller had injured her back and was in a lot of pain. The pain was there all the time both day and night and she could get no relief... A month later she called in and said almost immediately after her prayer request went out that the pain left. She said it had now been a month since the pain left and it had not returned once.

We have seen so many miracles following the prayers.

Ask the amish boy that fell from the roof and broke his spine if God can heal. Doctors at Ohio State University hospital told him and his parents that he would always be paralyzed from the neck down and there was nothing that could be done for him but God said they were wrong and healed him. I last saw him out in his barn doing his chores. He was walking without crutches and had just got married.

Ask Bill Wilson if God can heal an aneurysm instantly and without surgery.

Ask David Aiken if God can rebuild a busted tendon.

Ask Tom Becktel if God can heal a person even after doctors have told the family that he had 1/2 hour to live.

Yes God is still in the prayer answering business.
PRAISE THE LORD!!!

CHANNEL 8 TRANSMITTER

As the newsletter goes to press, we anxiously await the arrival of our new transmitter for channel 8. The transmitter is shipping July 30 with expected delivery three days later

This new Technalogix transmitter was manufactured in Red Deer, Manitoba, Canada, using the absolutely latest technology. It has a touch screen display as well as command and control abilities making it controllable from anywhere in the world using either a computer or cell phone. This transmitter was designed around the next generation 50 volt ultra linear LDMOS devices, providing savings in power consumption and operating costs year after year.

PARKING LOT NEWS

The paving crew for the parking lot is still waiting for a three day window of dry weather to repair the parking lot. They have had to cancel three times because of rain showers moving into the area. Also the work cannot be done on a Monday, a Friday or a Sunday because of the large number of cars that use the parking lot on those days. I don't think Ohio has ever had as much rain as we have had this year.

COACB VOLUNTEERS



Thank you, Ralph and Loise Parsons for being wonderful COACB volunteers.

*Prayerline
Numbers
& Contact
Information*

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*WOCB TV 48
Kenton*

*WXCB TV 45
Delaware,*

*WGCT TV 8
Columbus*

*www.coacb.org
The Whole World*



Recipe Favorites

LEMON MERINGUE PIE

THELMA AIKEN

1 - 9 inch baked pastry shell; 1½ cups sugar; 3 tablespoons cornstarch; 3 tablespoons flour (all purpose); 1½ cups water; 3 slightly beaten egg yolks; 2 tablespoons butter, cut up; ½ to 2 teaspoons finely shredded lemon peel; 1/3 cup lemon juice; 3 egg whites; 1 teaspoon lemon juice; 6 tablespoons sugar.

In a medium saucepan stir together 1½ cups sugar, cornstarch and flour. Gradually stir in water. Bring to boiling, stirring constantly. Reduce heat, cook and stir over medium heat 2 minutes. Remove from heat, gradually stir about 1 cup of hot mixture into beaten egg yolks. Pour yolk mixture into remaining hot mixture in pan. Bring to a boil and cook for 2 minutes more stirring constantly. Remove from heat and stir in butter and shredded lemon peel. Slowly stir in 1/3 cup lemon juice. Keep filling warm while preparing the meringue.

MERINGUE

In a large mixing bowl beat egg whites and 1 teaspoon lemon juice with electric mixer on medium speed about 1 minute or till soft peaks form. Gradually add 6 tablespoons sugar, beating on high speed about 4 minutes or till stiff peaks form and sugar is dissolved. Pour warm filling into cooled crust. Immediately spread meringue over filling sealing to edge of crust to prevent shrinkage. Bake in 350 degree oven for 15 minutes. Cool and chill 3 to 6 hours before serving.

BAKED PASTRY CRUST

In a medium bowl stir together 1¼ cups all purpose flour; ¼ teaspoon salt. Using a pastry blender, cut in 1/3 cup shortening till pieces are pea size. Using 4 to 5 tablespoons cold water, sprinkle 1 tablespoon at a time till all the dough is moistened. Form dough into a ball. On a floured surface roll dough in a 12 inch circle. Ease pastry in a 9 inch pie pan, being careful not to stretch. Trim and flute edges and prick bottoms and sides well with a fork. Bake in a 450 degree oven for 8 minutes after lining pastry with a double thickness of foil. Remove foil and bake shell for 5 to 6 minutes more or until golden. Cool till meringue is ready to cover pie.



PINTO BEAN PIE

CORBLE RATLIFF

1 can (15 oz.) pinto beans (mashed with juice); 2 cups sugar; 1 teaspoon vanilla; 1 stick margarine (soft); 1 cup coconut; 1 cup crushed English walnuts

Mix all together. Pour into unbaked pie shells. Three small or two large. Bake 350 degrees 45 to 60 minutes. Good with cool whip.

GRILLED CHICKEN CAESAR SALAD

ANONYMOUS

8 cups torn romaine lettuce; 1 lb. boneless skinless chicken breast, grilled, cut into strips; 1 cup seasoned croutons; ½ cup Kraft shredded or 100% Grated Parmesan Cheese; ¾ cup Kraft Caesar Italian Fat Free Dressing.

Toss lettuce, chicken, croutons and cheese in large salad bowl. Add dressing; toss to coat. Serve with fresh lemon wedges and fresh ground pepper, if desired.

SUMMER CHICKEN SALAD

NANCY WILSON

4 cups diced cooked chicken; 1-15 oz. can pineapple chunks, drained; 1 cup chopped celery; 1-11 oz. can mandarin oranges, drained; ½ cup sliced ripe olives; ½ cup chopped green pepper; 2 tablespoons finely chopped onion.

Blend together 1 cup mayonnaise and 1 tablespoon prepared mustard. Mix all ingredients together and chill 2 to 3 hours. Add 1 package (15 oz.) chow mein noodles or serve over them. Noodles will be soggy if added too soon.

Please Send Recipes to:

COACB

1282 N. Main St.

Marion, OH 43302

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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 Or write to the addresses on Page 1 or at the bottom of Page 2