

◆ Christian Broadcaster ◆

WOCB - TV 39 Marion, Ohio

WXCB - TV 45 Delaware, Ohio

WQUD381 - TV 34 Kenton, Ohio

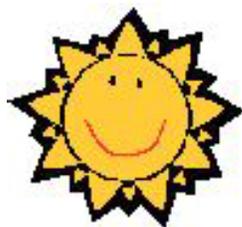
WGCT - TV 8 Columbus, Ohio

Volume 4 Issue 20

The Central Ohio Association of Christian Broadcasters Inc.

August 2014

Dish or Direct TV?



*Enjoy
the Rays*

We have received many inquires asking how to receive Local Over The Air stations (including COACB channels) for customers of Dish or Direct TV. Actually it is very easy, quick and inexpensive.

To get the best picture possible, always connect your TV to the satellite using a HDMI cable. (The HDMI cable usually comes with the satellite receiver.) Most receivers have multiple HDMI ports, I typically use HDMI 1 for satellite, HDMI 2 for DVD, HDMI 3 for Netflix and HDMI 4 for games. Now with the satellite receiver using the HDMI 1 port, connect your TV antenna to the antenna input of your TV. To receive satellite select HDMI 1. To receive Over the air TV stations select TV. To use your DVD player select HDMI 2. Select HDMI 3 for your Netflix box. or HDMI 4 for Game boxes.

All TVs come from the factory set up for cable so you need to go into the setup menu and select antenna. You will not believe how many people call and tell us they can not find any channels. The reason is that the TV is looking for cable channels and you will not find any cable channels on an antenna. Once you select antenna it can search for regular TV channels And usually finds many.

How many local channels can you expect? Typically most people get about 10-12 channels with an amplified indoor antenna. Antennas in the attic with preamp usually gets 16-20 channels. Outdoor antennas with preamp will give you 20 - 50 channels. More channels are coming all he time so rescan for channels at least once a month. Remember all of these channels are FREE !!

Let me explain why I suggest that you connect your TV antenna directly to the TV instead of connecting through the satellite receiver. Cable and Satellite bills are going up. The average bill will soon be \$120 per month. Cable and Satellite companies lost 1,800,000 customers in just 3 months to Free Over The Air TV. If you connected to your TV as I have suggested, anytime you want to drop satellite simply unplug the satellite receiver and send it in, you do not need to reprogram anything.

KENTON UPDATE

The Kenton project is coming along. The transmitter is done and awaiting installation. The antenna and filter are here and awaiting installation. Now all we are waiting on is the tower crew. We expect them to be available within the next two weeks. We also expect the tower crew will cost about \$1,000 and we are raising money to cover that expense. All the other portions of this project are already paid for.

Update on Laura Williams

Laura Williams had surgery on June 24 and continues to make progress toward recovery. If you would like to send her a get Well Card send or drop it off at the COACB and we will forward it to her.

We are really missing her here at the COACB. Board members and volunteers are taking turns filling in for her while she recovers.

Hurry Back Laura !!!

COACB VOLUNTEERS



Lois and Ralph Parsons, husband and wife, can be counted on to help stuff envelopes every month. Thank you Lois and Ralph for being COACB volunteers.

Prayerline Numbers & Contact Information

COACB
1282 N. Main St.
Marion, OH 43302
(800) 852-8199
(740) 383-1794

WOCB TV-39
Marion, OH

WQUD381 TV 34
Kenton, OH

WXCB TV 45
Delaware, OH

WGCT TV 8
Columbus, OH



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