

◆ Christian Broadcaster ◆

WOCB - TV 39 Marion, Ohio

WXCB - TV 42 Delaware, Ohio

WOCB - TV 48 Kenton, Ohio

WGCT - TV 8 Columbus, Ohio

Volume 3 Issue 14

The Central Ohio Association of Christian Broadcasters Inc.

December 2007



**'Tis The Season
For The Reason**

KEEP CHRIST IN CHRISTMAS

As we enter this Christmas season, it is important to remember the reason for our celebration during this holiday. It is so easy to become wrapped up in our holiday activities that we forget God sent His son two thousand years ago to redeem sinful mankind. It's important to stay focused and not put Jesus on the back burner during this holiday. Take time to attend worship services and tune-in to the special programs scheduled on your COACB station.



THE WORK CONTINUES

Corble Ratliff was a founding family member, board member and avid supporter of the COACB before her death. In her memory, and in the spirit of her work, family and friends donated over \$1,600 to the COACB so her work continues even now.

Mary Dennis was also a long time supporter of the COACB and upon her death; her family members donated a \$1,000 technology grant the COACB in her memory. This grant enables COACB stations to be seen around the world via the internet.

Within the last three months, memorial contributions were also made in the names of Kenny Friend and Mary Wilson. The COACB uses the funds donated in their name, to further the reach of the Gospel. Yes, even though they are gone on home they continue to help the COACB.

**Have A Safe and
Happy Holidays
Merry Christmas
&
Happy New Year**



LIVE GOSPEL SINGINGS

The first Saturday night of each month we have a live gospel singing at the studio in Delaware, Ohio, 36 Spring Street. The next scheduled singing is on Saturday, December 1, 2007 from 7:00 to 9:00 p.m. Featured singers include Heaven Bound Singers, Mary Martin, and Lyons Family.

The third Saturday night of each month we have a live gospel singing at the studio in Marion, Ohio, 1282 N. Main Street. The next scheduled singing is Saturday, December 15, 2007 from 7:00 to 9:00 p.m. Featured singers will be Deric Anderson, Paul O'Bryan, Tom Callahan, and Tom McFann.

The fourth Saturday night of each month we have a live gospel singing at the studio in Kenton, Ohio, 14 N. Main Street. The next scheduled singing is Saturday, December 22, 2007 from 7:00 to 9:00 p.m. Featured singers will be a variety of six groups that will touch your heart.

Free admission. Everyone welcome.

DECEMBER LOVE GIFT

The New Year is fastly approaching. Our weekly pocket calendar is full of information from around the world along with time zones, maps, and address book area. **With your best ministry gift of \$10 or more we will send you this love gift. *****While supplies last*******

COACB VOLUNTEER



Ida Bentley volunteers during the telethon, whether it is baking pies, making her famous hot sauerkraut, or just helping us out. Ida is a blessing always has a smile on her face. **Thank you, Ida, for being COACB volunteer.**

Prayerline Numbers & Contact Information

WOCB TV 39
1282 N. Main St.
Marion, OH 43302
(800) 852-8199
(740) 383-1794

WOCB TV 48
14 N. Main St.
Kenton, OH 43326
(419) 673-1470

WXCB TV 42
36 Spring St.
Delaware, OH 43015
(740) 369-5656

WGCT TV 8
(614) 559-3937



Holiday Favorites

NEED AN OUTING FOR YOUR GROUP???



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

HOT CRANBERRY BAKE

ANONYMOUS

4 cups peeled, chopped cooking apples; 2 cups fresh cranberries; 1½ teaspoons lemon juice; 1 cup sugar; 1 1/3 cups quick-cooking oats, uncooked; 1 cup chopped walnuts; 1/3 cup firmly packed brown sugar; ½ cup butter or margarine, melted; Vanilla ice cream.

Combine apples and cranberries in a lightly greased 2-quart baking dish. Sprinkle with lemon juice; top with sugar. combine oats, walnuts, brown sugar, and butter. Stir mixture just until dry ingredients are moistened and mixture is crumbly. Sprinkle over fruit. Bake at 325 degrees for 1 hour. Serve warm with vanilla ice cream. Yield: 8 servings.

CARAMEL NUT MARSHMALLOWS

CAROL YEAGER

1 ½ cups finely chopped pecans; 36 caramels; 2 tablespoons hot water; 20 large marshmallows

Line a baking sheet with waxed paper; set aside. Place nuts in a shallow dish. In a large microwave-safe bowl, combine caramels and water. Microwave, uncovered, on high for 1-2 minutes or until melted, stirring twice. Dip each marshmallow into melted caramel, then roll in pecans. Place on prepared baking sheet. Let marshmallows stand until set. 20 servings.

OREO DESSERT

ANONYMOUS

20 Oreo Cookies, crushed; 2 boxes (3.4-oz.) instant chocolate pudding mix; 3 cups milk; 1 carton (8-oz.) Cool Whip, thawed.

Reserve a few cookie crumbs to sprinkle on top and pour rest into a 9"x13"x2" dish and spread evenly over bottom. In large bowl, prepare pudding according to package directions using only 3 cups milk. Fold in Cool Whip, then pour over cookie crumbs. Sprinkle with reserved crumbs. Cover with plastic wrap and refrigerate at least 2 hours.

PREPARING FOR TAX SEASON

Talk to your tax preparer because by giving a little money to the COACB before the end of the year, it may be possible to save much more at tax time. This is especially true if your tax exempt donation moves you to a lower tax bracket. Only your tax preparer can properly advise you on this matter. Call him or her.

CINNAMON APPLE SPICE CAKE

THELMA AIKEN

1 – 14 to 14 ½ ounce jar of spiced apple rings; 2 cups all purpose flour; 1½ teaspoon baking powder; 1 teaspoon cinnamon; ½ teaspoon salt; ½ teaspoon baking soda; ½ cup butter (softened); 1¼ cups sugar; 1 teaspoon vanilla; 3 eggs; ¾ cup buttermilk.

Preheat oven to 350 degrees. Grease and lightly flour two 8 x 8 x 2 inch square baking pans or two 9 x 1½ inch round cake pans. Set aside. Drain apple rings, and discard syrup. Place apple rings in a blender, cover and process until almost smooth. Should have ¾ cup. Set aside. Stir together flour, baking powder, cinnamon, salt, soda and set aside. In a bowl beat butter, medium to high speed for 30 seconds. Add sugar and vanilla, beating well. Add eggs one at a time, beat well. Add dry mixture and buttermilk alternately. Fold in processed apples. Divide batter equally in 2 prepared pans. Bake 25 to 30 minutes till done. Cool in pans 10 minutes. Remove layers and cool on wire rack till cold. Frost top and sides with Butter Cream Frosting.

BUTTER CREAM FROSTING

In a mixing bowl beat ½ cup butter with an electric mixer on medium to high speed until fluffy. Gradually add 3 cups sifted powdered sugar, beating well on low speed. Slowly beat in 1/3 cup milk and 1 teaspoon vanilla. Gradually beat in 3½ cups powdered sugar. If necessary beat in additional milk to make icing easy to spread. Spread between layers, sides and top.

HOLIDAY BREAD

ART DODGE

2 cups all purpose flour; 1 cup sugar; 3 cups crushed bananas; 1 cup maraschino cherries; 1 cup chopped nuts; 1/4 cup butter or margarine; 2 eggs, well beaten 1 teaspoon soda; 2 cups chocolate chips

Mix ingredients and place into a greased pan. Bake 375 degrees for 30 minutes or until knife comes out dry.



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

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COACB

1282 North Main Street
Marion, Ohio 43302-1523
(740) 383-1794

www.coacb.org

E-mail: comments@coacb.org