

◆ 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 16

The Central Ohio Association of Christian Broadcasters Inc.

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TV Now

In last month's newsletter I told readers about TV Now, a video on demand service that the COACB planned to launch on Christmas Day. It operates as a television station over the internet and the time for every program is when the viewer wanted to see it. Each program is available for months at a time.

We had planned to launch the service using Mpeg-4 video. Mpeg-4 worked fine for short video clips but soon proved to be impractical for programs over 5 minutes in length. After weeks of intensive work we were finally able to launch the service using a form of flash video. The service went on line on January 22 at 11:30 PM. I sent out a few Emails asking the readers to try it and let me know what they thought. I then went to bed.

At 6:00 AM the next morning, I arose to check my Emails and was surprised by the number of responses I had received. The typical responses were: Wow! How did you do that? Can I use this technology for my Church? Responses had come from as far away as California. It appears that the service will be very popular and we intend to make it available to all Churches and Christian Groups.

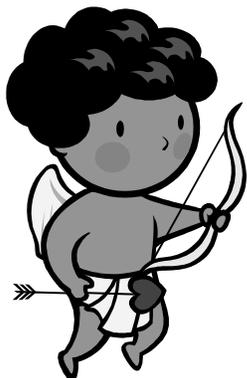
We currently have approximately 10 hours of video online. We have everything from singing groups to tag team preaching. All is available with the click of a mouse to anyone that has high speed internet. Links to each video can also be forwarded quickly by a simple Email containing the video's URL.

The Lord has Provided the COACB with a very powerful tool that can actually take the gospel around the world 24 hours a day. *Let us use this tool wisely.*

Go to the www.coacb.org website and click on the **COACB launches TV NOW** link to try out the new service. If your church is interested in using the service call David Aiken at (740) 383-1794.

Looking for sponsors

You can sponsor the monthly newsletter and at the same time have your church, business, or civic organization recognized in a specific place in the newsletter. For information about this, call 740-383-1794 and talk to David.



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 third Saturday night of each month we have a live gospel singing at the studio in Marion, Ohio, 1282 N. Main Street.

The fourth Saturday night of each month we have a live gospel singing at the studio in Kenton, Ohio, 14 N. Main Street. The time for all gospel singings is from 7:00 to 9:00 p.m.

Free admission. Everyone welcome.

Make A Difference

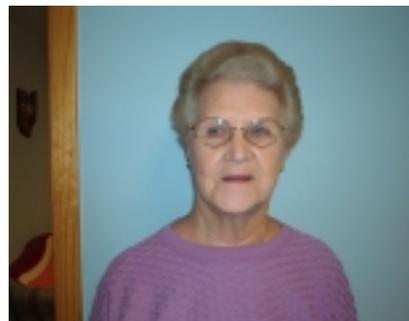
The COACB has the latest in technology, stations, equipment and tools. **BUT we need your help** to reach out to the whole the world with the Gospel of Jesus Christ. Be a part of the COACB.

Volunteer Today.

FEBRUARY LOVE GIFT

We were able to secure a limited number of very nice pocket flashlights. These use a very bright white LED and are much nicer than love gifts we have offered in the past.. **With your best ministry gift of \$15 or more we will send you this love gift. *****While supplies last*******

COACB VOLUNTEER



Thank you Louise Castle, , for being COACB volunteer.

Prayerline Numbers & Contact Information

WOCB TV 39
1282 N. Main St.
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(800) 852-8199
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(419) 673-1470

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

WGCT TV 8
(614) 559-3937



Recipe Favorites

CREAMED HAMBURG

CAROLYN AIKEN

White Sauce
1 T Flour; 1 T Margarine; ½ tsp Salt; 1 Cup Milk

Melt the margarine in a small saucepan. Stir in the flour until the mixture is smooth. Add the milk and stir. Cook slowly until it thickens. Add salt and 1 lb ground hamburger. Serve on toast.

CHAT 'N' CHEW BARS

EDITH PETERSON

This is an old recipe from Grandma's files. Makes about 40 bars.

Combine: 4 cups of rolled oats (quick); 1 ½ cup of chopped nuts; 1 cup brown sugar; (optional) ½ cup each of coconut and sunflower seeds.

Mix into this mixture of: ¾ cup melted butter or margarine; ½ cup light corn syrup; 1 teaspoon vanilla; 1 teaspoon salt.

Press into a 15 ½" x 10 ½" jelly roll pan. Bake at 450 degrees. 10 – 12 minutes till golden brown and bubbly. Cool and cut into bars.

ITALIAN CREAM CAKE

THELMA AIKEN

1 stick margarine; 1 teaspoon soda; ½ cup crisco; 2 cups sugar; 5 eggs (separated); 2 cups flour; 1 cup buttermilk; 1 teaspoon vanilla; 1 cup angel flake coconut; 1 cup chopped nuts.

Cream margarine and crisco, add sugar and beat till smooth. Add egg yolks and beat well. Sift flour and soda and add to creamed mixture, alternately with buttermilk. Stir in vanilla, nuts and coconut. Fold in stiffly beaten egg whites. Pour into three greased and floured 8 inch cake pans. Bake in 350 degree oven for 25 minutes or till cake tests done. Cool and frost with:

COCONUT CREAM CHEESE FROSTING

2 tablespoons butter; 8 ounce package cream cheese; 3 ½ cups powdered sugar; Add 2 teaspoons milk; ½ teaspoon vanilla.

Beat well, then stir in 1¾ cups of coconut. Spread on top and sides of cake. Sprinkle with 4 tablespoons coconut, mixed with 2 teaspoons butter in skillet, stirring constantly over low heat till golden brown. Sprinkle on cake.

SPECIAL OCCASION PUNCH

BETTY SYCK

2 (12 ounce) cans frozen pineapple juice (thawed); 4 (12 ounce) cans frozen orange juice (thawed); 4 (12 ounce) cans frozen lemonade (thawed); 4 (1 quart) bottles club soda.

Combine thawed juices. Add gingerale and club soda, stir. Add sugar to taste. Ice to cool. Stir. Yield 1½ gallons.



FRUIT COCKTAIL CAKE

KIM CRANSTON

Mix together by hand:
2 cups flour, sifted; 1 ½ cup sugar; 2 teaspoons soda; ½ teaspoon salt; 2 eggs; 1 large can of fruit cocktail (DO NOT DRAIN).

Pour into a greased and floured 13' x 9" pan and sprinkle top with: ½ cup brown sugar and 1/2 cup chopped nuts before baking at 350 degrees for 25 minutes. Cool and serve. Top with cool whip if desired.

POOR MANS STEAK

ANONYMOUS

1 cup (about 30) crushed saltine crackers; 2 lbs. ground beef; ¼ cup all-purpose flour; 2 tablespoons vegetable oil; 1/3 cup water; salt, to taste; pepper, to taste; 2 cans condensed cream of mushroom soup, undiluted.

In a bowl, combine crumbs, water and seasonings. Crumble beef over mixture and mix well. Press into an ungreased 9" square pan. Cover and refrigerate for at least 3 hours. Cut into 3" squares, dredge in flour. In a skillet, cook meat on both sides until browned.. Transfer to a slow cooker with a slotted spoon. Add soup. Cover and cook on high 4 hours or until no longer pink. Serve with mashed potatoes or buttered noodles.

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