

❖ Christian Broadcaster ❖

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The Central Ohio Association of Christian Broadcasters Inc.

February 2010



*Happy
Valentine's
Day*

*Prayerline
numbers*

*(800) 852-8199
(740) 369-5656
(740) 383-1794*

LIGHTS CAMERA SHOP

With the economy in its present condition, most Not-For-Profit organizations have seen their donations drop approximately 30 percent and all are scrambling to seek ways to make up for the shortfall. The COACB is using a provision in the tax code that allows a not-for-profit organization to supplement its income through a taxable business income that the COACB calls Lights, Camera... Shop.

All not-for profit organizations are organized for specific purposes and these are generally referred to as the program services. The COACB was organized with its program service being Christian Broadcasting thus the majority of its income must come from the activities of Christian broadcasting, donations, grants, fund raising and general public support. The tax code allows that up to an additional 30 percent of its income may come from none program services. This would be taxable business income and a 990T form must be filed and taxes paid to the IRS for all of that income in excess of \$1,000. Additionally Ohio Sales tax must be paid on all sales.

The 30 percent is a very critical number and organizations with more than 30 percent of their income coming from non-program services will lose their not-for-profit status. In the past the COACB has had about 3 - 7 % of its income come from non-program services, so it can use Light Camera Shop to add significantly to its income.

Tune in every Friday night from 8:30 - 11:30 PM on the COACB .1 stream. You simply won't believe the great buys and every sale item benefits your Christian Television Stations.

Kenton Update

Since 1998, the COACB has been operating channel 48 in Kenton as a special temporary authority. The COACB has always planned to file for a permanent license when the FCC opens a filing window. There had been none since 1996. The filing window opens January 25, 2010 and the COACB was ready to file but two weeks ago WSYX in Columbus Ohio filed to use channel 48 as a 1,000,000 watt digital station in Columbus Ohio. This means that as soon as WSYX goes on the air, we would not be able to operate on channel 48 in Kenton.

We made a mad dash to find a replacement channel and to our great surprise, we found that we could apply for channel 49. Not only would it be a good workable channel, we can use all the digital equipment and antennas that we currently use for channel 48. (Continued page 2)

Columbus Update

We have been trying for months to get the engineering approved by the FCC to move channel 8 and convert it to digital. Praise the Lord, that approval was granted and we will have the construction permit in hand on January 26. I had a lot of trouble making the pattern fit. Much trial and error along with multiple computer runs, were required to come up with a pattern that the FCC would accept for channel 8. We finally accomplished this with four yagi antennas skewed at 20 Deg, 110 Deg, 190 deg, and 270 Deg.

Now that we have the required FCC approval, Dick Haines can start helping putting the antenna together and Gary Cope can start helping getting the transmitter ready. We still need the stringent mask filter (\$1800) and money for the tower crew (\$4,000). Hopefully channel 8 will be in operation as digital by February 28.

Gospel Singings

On the first saturday of each month, Linda Williams hosts a live gospel sing representing channel 42. The singing originates from studio A at 1282 N. Main Street in Marion. February 6 at 7:00 PM, she has scheduled Celestial City and others. There are 250 free seats for this singing and everyone is welcome.

Saturday, February 20, at 7:00 PM, David Aiken will host a singing in studio A featuring the Gospel Roadmaster, Grail, and Paulette Morris. Free seats are available to the public.

Volunteer Of The Month



RALPH PARSONS

Ralph drives from Bucyrus and is always here to stuff envelopes and help the COACB any way he can. Thanks Ralph for being the volunteer of the month.



Post Your Prayer
Request:
www.coacb.org/prayer



TRY THESE RECIPES!

BROCCOLI RICE CASSEROLE

JENNY HALL

1 small onion, chopped; ½ cup chopped celery; 1 tablespoon butter or margarine; 1 (8 oz.) jar processed cheese spread; 1 (10 oz.) pkg. frozen chopped broccoli, thawed; 1 (10 ¾ oz.) can condensed cream of mushroom soup (undiluted); 1 (5 oz.) can evaporated milk; 3 cups cooked rice.

In large skillet over medium heat, saute onion, celery and broccoli in butter for 3 to 5 minutes. Stir in cheese, soup, and milk until smooth. Place rice in a greased 8-inch square baking dish. Pour cheese mixture over. Do not stir. Bake, uncovered, at 325 degrees for 25 to 30 minutes or until hot and bubbly. Yield: 8 to 10 servings.

HONEY KISSES

JONATHAN AIKEN

2 C. dry milk; 1 C. peanut butter; ¼ C. honey; Mix ingredients and form into balls and eat. Makes 34 kisses.

BUTTERSCOTCH CREAM PIE

RETA RUTHERFORD

Make baked pie shell of desired size. This is for 9" Pie. Mix in saucepan: 1 cup brown sugar (packed); ¼ cup cornstarch; ½ teaspoon salt; Stir in gradually: 1 cup water; 1 2/3 cups milk; Add: 1/3 cup butter.

Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil 1 minute. Remove from heat. Gradually stir at least half of hot mixture into 3 egg yolks, slightly beaten. Then blend into hot mixture in saucepan. Boil 1 minute more, stirring constantly. Remove from heat. Blend in 1 ½ teaspoon vanilla.

If pie is to be finished with meringue, pour immediately into baked pie shell. Spread meringue lightly on top, sealing to edge of crust to prevent shrinking. Bake at 400 degree oven until delicately browned. Let cool at room temperature.

PUMPKIN COOKIES

ANONYMOUS

2 cups flour; 1 cup sugar; 1 cup quick oats; 1 egg; 1 teaspoon baking soda; 1 teaspoon cinnamon; 1/2teaspoon salt; 1 cup butter, softened; 1 cup brown sugar; 1 cup canned pumpkin; 1 teaspoon vanilla; Decorations: sprinkles, raisins, chocolate chips, nuts, frosting, etc.

Mix together flour, oats, baking soda, cinnamon and salt. Cream butter, sugar and brown sugar. Add the egg, vanilla and pumpkin to the butter sugar mixture. Mix in dry ingredients. Drop ¼ cup of dough onto cookie sheet and form each into a pumpkin shape. Bake 20-25 minutes at 350 degrees. Decorate cooled cookies.

CHOCOLATE COVERED CHERRY COOKIES

THELMA AIKEN

1/2 cup butter or margarine; 1 cup sugar; 1 egg; 1 1/2 teaspoons vanilla extract; 1 1/2 cups all purpose flour; 1/2 cup cocoa; 1/4 teaspoon salt; 1/4 teaspoon baking soda; 48 maraschino cherries (blotted dry)

FROSTING

1 cup semisweet chocolate chips; 1/2 cup sweetened condensed milk; 1 to 3 teaspoons maraschino cherry juice

In a mixing bowl, cream together butter and sugar until fluffy. Beat in egg and vanilla. Combine dry ingredients and add to creamed mixture. Batter will be very firm. Shape into 48 balls, about 1 inch round and place on ungreased cookie sheets. Push 1 cherry, half way into each ball. For frosting melt chocolate chips in milk in a small sauce pan over low heat, stirring constantly. Remove from heat. Add cherry juice and stir until smooth. Spoon 1 teaspoon frosting over each cookie. Bake at 350 degrees for 10 to 12 minutes. Yield 4 dozen cookies.

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

STORIES FROM MY RELATIVES

John Hoffman

My Grandpa Snort had been a local preacher for many years and his eyesight was getting very dim. He could just barely recognize people. One Sunday morning he was walking across the front of the church. Two little eight year old boys were sitting on the front pew. They were wearing short pants. Grandpa Snort stopped in front of them, placed his hands on their knees and prayed, "Now, may God bless these two bald-headed men." Earlier he had put his hands on the little boy's knees and lovingly asked, "Now, who has pink chubby legs?" Out loud, the little five year old replied, loud and clear, "MOMMY."

(Kenton continued)

The FCC will allow the COACB to continue to use channel 48 up to the date WSYX signs on their new Channel 48 transmitter. Hopefully a permanent license for channel 49 will be granted to the COACB before that time. Our engineers tell us that the switch to channel 49 will take proximately two hours and will require a \$800 channel 49 stringent bandpass filter. Legal and engineering fees are approximately \$1,000.

Please pray that everything goes quickly and smoothly and that the permanent license for Kenton is granted soon.

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