

◆ 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 6

The Central Ohio Association of Christian Broadcasters Inc.

March 2007



*Happy
St. Patrick's
Day*

NEW TRANSMITTER INSTALLED

All day long on Friday February 23, 2007, John Peterson and David Aiken were doing preliminary work to install the new transmitter. At 12:30 they fired up the backup transmitter and confirmed its operation before turning off the main transmitter for the last time.

Most things went well but we encountered some interference on video and audio. This was soon resolved and the order was given to start unhooking the main transmitter. We had reached the point of no return.

At 2:30 PM the truck bearing the new transmitter arrived in Marion. Immediately Dick Hanes, John Peterson, Jonathan Aiken, David Aiken and Ray Mullins started to get the transmitter into place and hook up the different circuits.

Kevin Risner just came to the station to see about getting a TV program but became shanghaied into helping. Dan Stambaugh also pitched in to help unpack the transmitter.

In about an hour and a half most of the circuits were connected. David went to another room to reread the installation instructions before turning on power. Now realizing that we were at the point where we were ready to turn on the power, he called the group together to have prayer for, and anoint, the transmitter with oil. After prayer the circuit breaker was thrown.

Everything except one metering circuit seemed right. The crew figured that two metering circuits were incorrectly connected at the factory but before they could make the change they needed to contact the factory. After 45 minutes they received the go ahead and an apology. It seems that after the final test on the transmitter at the factory, the technician had inadvertently connected the two circuits backward. It took a whole 20 seconds to correct the mistake.

Everyone says the picture on TV-39 is the best they have ever seen on the station. We thank the Lord for the new transmitter and we thank all who have helped to install it.

LIVE GOSPEL SINGINGS

Delaware will not be having their Saturday live gospel singing this month due to. The next scheduled singing is on Saturday, April 7, 2007 from 7:00 to 9:00 p.m.

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, March 17, 2007 from 7:00 to 9:00 p.m. Featured singers will be Bill & Kathy Roma, Mandy & Stephanie Stevens, and Harmonica Man.

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, March 24, 2007 from 7:00 to 9:00 p.m. Featured singers will be Paula Barron, Chuck & Joyce Kennedy, Unleavened, and Jim Boedecker.

Free admission. Everyone welcome.

MARCH LOVE GIFT

Give your heart to God with this month's red heart shaped can opener gripper. **With your best ministry gift of \$5 or more we will send you this love gift. *****While supplies last*******



John Peterson, David Aiken & Jonathan Aiken are all smiles after the new transmitter is turned on.

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



Recipe Favorites

GOLDEN CORN BREAD

EDIT PETERSON

Beat 1 egg; Add 1 cup of milk and ¼ cup soft shortening

Sift together and add: 1 cup cornmeal; 1 cup sifted flour; ¼ cup sugar; ½ teaspoon salt; 4 teaspoons baking powder. Beat with beater only until smooth. **DO NOT OVERBEAT.** Bake in a greased 8" square pan or in muffin pans. Bake at 425 degrees for 25-30 minutes.

WALDORF SALAD

BETTY SYCK

4 cups apples, chopped; ¾ cup raisins; ½ cup pecan pieces; ½ cup mayonnaise

Combine ingredients, refrigerate until ready to serve.



GRANDMOTHER'S COCONUT CAKE

THELMA AIKEN

¾ cup crisco; 2 cups sugar; 1½ teaspoons vanilla; ½ teaspoon almond extract; 3 cups sifted flour; 3 teaspoons baking powder; pinch of salt; 1 cup milk; 6 egg whites

Soften crisco, gradually add sugar and flavoring. Sift flour, baking powder and salt and add alternately to sugar mixture with milk ending with flour. Add egg whites, one at a time and beat well. Pour into three paper lined and greased 9" cake pans. Bake in 350 degree oven for 25 minutes. Cool and spread coconut icing between layers and then ice the entire cake

COCONUT ICING

2 cups sugar; 2 coconuts peeled and grated; 2 egg whites, stiffly beaten; ¾ cup liquid (½ water, ½ coconut milk); 6 large marshmallows; 1 tablespoon light corn syrup; ½ teaspoon salt; 1 teaspoon almond extract

Cook sugar, liquid and corn syrup, over low heat stirring till sugar is dissolved. Cover 2 to 3 minutes, then uncover and cook till candy thermometer reads 238 degrees. Add marshmallows and beat. Fold in stiffly beaten egg whites and ½ grated coconut, add flavoring. Ice between layers. Insert toothpicks to hold layers while icing top. Sprinkle remaining coconut over icing and gently press in while hot. Cool and refrigerate.

PUMPKIN ROLL DESSERT

ART DODGE

Cake: 3 eggs; 1 cup sugar; 2/3 cup pumpkin; 1 teaspoon lemon juice; ½ teaspoon salt; ¾ cup flour; 1 teaspoon baking powder; 2 teaspoon cinnamon; 1 teaspoon sugar; ½ teaspoon nutmeg

Beat eggs, then gradually add sugar. Stir in pumpkin and lemon juice. Stir together dry ingredients. Fold in pumpkin mixture. Spread on a cookie sheet well greased. Bake at 375 degrees for 15 minutes. Turn out on a flat surface. Cool.

Filling: 1 cup powdered sugar; 4 teaspoons butter; 3 oz package of vanilla pudding; 8 oz. cool whip (thawed); 8 oz. cream cheese (softened); ½ teaspoon vanilla; 1 ½ cup milk

Mix pudding and milk. Set aside until slightly thickened. Mix together rest of the ingredients. Stir well until smooth. Fold pudding in cream cheese mixture. Use a large deep serving bowl. Layer cake: filling and cool whip alternating till bowl is full. A tasty tip: Sprinkle chopped nuts on each layer.

ANGEL LUSH WITH PINEAPPLE

RETA RUTHERFORD

1 package (4 serving size) Jello Vanilla flavor instant pudding and pie filling (I use sugar free pudding); 1 can (20 oz.) crushed pineapple in juice, undrained; 1 cup thawed cool whip whipped topping; 1 package (10 oz.) prepared round angel food cake; 10 small strawberries.

Mix dry pudding mix and pineapple with juice in a medium bowl. Gently stir in whipped topping. Cut cake horizontally into 3 layers. Place bottom cake layer, cut side up on serving place. Spread 1 1/3 cups of the pudding mixture onto cake layer; cover with middle cake layer; Spread 1 cup of the pudding mixture onto middle cake layer; top with remaining cake layer. Spread with remaining pudding mixture. Refrigerate at least 1 hour or until ready to serve. Makes 10 servings.

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

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