Christian Broadcaster

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The Central Ohio Association of Chrisitan Broadcasters Inc.

May 2009



Happy Mother's Oay

Prayerline numbers (800) 852-8199 (740) 369-5656 (740) 383-1794



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

DIGITAL HAS COME

David Aiken

s the newsletter goes to press, we are awaiting de livery of the last three pieces of equipment so that Marion and Delaware can go digital. We plan to throw the switch for digital on May 1. We have been promised delivery on April 29 and it will take one day to install these last three pieces of equipment. Please keep tuned to the stations for updates on the status of the delivery of equipment. Should equipment delivery be delayed for any reason we will launch one week later. (May 7)

We will lanuch with four digital channels. The program guide for these four channels is included with today's newsletter and on our website www.coacb.org. The digital transmitter can broadcast up to eight programs at the same time so we will be adding more streams in the future as money becomes available.

If you are on an antenna it is extreemly important that you update your digital television or converter box to receive these new digital channels. The process is very simple. Simply press the menu button on the remote control then select the scan for digital channels selection to have the tuner add the new digital channels. Because there are so many new digital channels becoming available each week this process should be done at least once a week.

TIME FOR AN ANTENNA?

remember living in Kentucky where we received only one TV station and it broadcast from 5:00 PM to 10:00 PM.

My family moved to Ohio in 1958 and we were amazed to have three TV stations to watch, and each stayed on until midnight. When I returned from the military in the 1960s cable TV had come to Marion, Ohio. Thre were 11 channels plus a pay TV channel. I thought with 11 channels, people would spend all their time watching TV. Now with cable TV and satelite TV most people have over 50 channel available 24 hours each day but studies have shown that people tend to pick out just five channels to watch.

With digital TV, a roof mounted antenna and a amplifier, you should receive about 25 program channels. You will have all five major networks and many more excellent program channels, most of which are not carried on either cable TV or Satelite. Most TV stations are now using less than 50% of their bandwith so more free over the air program channels are being added daily. Since people usually pick out five favorite channels, These may well be available at no cost with just an antenna.

PROGRAM GUIDE

ook at the program guides included in today's news letter. The COACB caries four digital streams.

STREAM 1 CORNERSTONE, COACB, JTV

This stream is also furnished to cable systems that carry only one stream.

STREAM 2 Miracle Network

Canada's first Christian network and one of the fastest growing in the world.

STREAM 3 Daystar

The second largest Christian network in the world.

STREAM 4 Several Family Frendly Networks

Remember when television was fun, Lone Ranger, Beverly Hillbillies, Lassie and many others, they are here along with world news and other popular programs.

PLEASE SEND IN YOUR DONATIONS FOR THE DIGITAL CONVERSION TODAY !!!!!!!!

COACB Digital 1282 N. Main Street Marion, Ohio 43302

COACB VOLUNTEER



Reed Merwine is a willing volunteer that has been a huge help for the COACB with envelope stuffing day. Reed has also helped in various other jobs that have needed to be done, and is always up to the task. Thank you, Reed, for being a COACB volunteer.

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TRY THESE

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.

COCONUT PINEAPPLE PIE

Thelma Aiken

1 cup sugar; 3 tablespoons flour; 1 cup light corn syrup; 1 cup flaked coconut; 1 can (8 oz.) crushed undrained pineapple; 3 eggs beaten; 1 teaspoon vanilla; 1 unbaked (9 in.) pastry shell; ¹/₄ cup butter or margarine melted.

In a bowl combine sugar and flour; add coconut, corn syrup, pineapple, eggs and vanilla. Mix well. Pour into pastry shell and drizzle with melted butter. Bake in 350 degree oven for 50 to 55 minutes or until a knife inserted in the center comes out clean. Cover loosely with foil if the top browns too quickly. Cool on wire rack. Chill before cutting.



Anonymous

1/3 cup butter or margarine, melted; 2 cups chocolate chip cookie crumbs; 1 can sweetened condensed milk; 13/4 cups semi-sweet chocolate chips; 1 cup shredded coconut; 1 cup chopped walnuts or pecans

Preheat oven to 350 degrees. In a bowl, combine butter and cookie crumbs. Press the mixture into the bottom of 9"x13" baking pan. Pour sweetened condensed milk over the crumbs. Combine the chocolate chips, oconut, and nuts. Sprinkle mixture evenly over condensed milk, and press lightly into the pan. Bake 25 to 30 minutes, or until set. Allow the bars to cool completely before cutting.

STRAWBERRY PIE

Anonymous

1 nine inch pie shell; 4 cups fresh strawberries (Drain Well) Slice strawberries & place in cooled pie shell. Set aside. Combine Together: 1½ cups water; ¾ cup sugar; 2 tablespoons cornstarch; Cook over medium heat, stirring constantly until mixture comesto a boil. Continue to cook over low heat for 2 minutes or until mixture is thickened. Add: 1 package of strawberry Jell-O. Stir until Jell-O is dissolved. Pour mixture over strawberries. Keep in refrigerator. Put cool whip on the pie.



RECIPES!

YOUR GROUP???

NEED AN

OUTING FOR



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

ARE YOU AVAILABLE?

s stated in the February 2004 Newsletter "volunteers are essential for our opera tion." We have many positions available, camera operators, control room operators, & phone room just to name a few.

We offer you the chance to learn about the television environment, meet new people, and a chance to get out of the house to promote something that you believe in.

Anyone can learn to use the equipment which is user friendly at all COACB stations. If you have any free time to help the COACB stations broadcast the word of Christ, please contact your Christian Broadcasters at (800) 852-8199 or (740) 383-1794. Call the stations to set up a time that is convenient for you to learn more about a rewarding experience in broadcasting.

STORIES FROM MY RELATIVES

John Hoffman

y cousin Chris went to Court to have his name changed. The Judge asked him what his name was. He replied, "Chris Stinks." The Judge said, "I can see why you want to change your name. What do you want to change it to?" Chris replied, "Charley."

ZUCCHINI CUSTARD PIE

Anonymous

2 cups zucchini, peeled, cubed, and seeded; ½ cup sugar; 2 eggs; 1 teaspoon vanilla; 2 tablespoons cornstarch; 1 (12 oz.) can evaporated milk; cinnamon or nutmeg; 9" unbaked pie crust.

Cook zucchini in a little water until tender, about five minutes. Put in colander to drain. In food processor add remaining ingredients. Blend throughly then add zucchini. Blend until smooth. Pour into pie shell. Sprinkle cinnamon or nutmeg on top. Bake 15 minutes at 425 degrees. Reduce temperature to 350 degrees and continue baking for an additional 45 minutes or until center tests done.

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