

◆ Christian Broadcaster ◆

WOCB - TV 39 Marion, Ohio

WXCB - TV 45 Delaware, Ohio

WOCB - TV 48 Kenton, Ohio

WGCT - TV 8 Columbus, Ohio

Volume 4 Issue 7

The Central Ohio Association of Christian Broadcasters Inc.

May 2013



TV 39 RUMMAGE/BAKE SALE

Saturday, June 8th 9AM - 4PM
Nancy Gracely

The station will be accepting items for the sale beginning Monday, June 3rd. All donations are greatly appreciated, but due to the recent episodes of bedbugs, we do ask that all items be washed/clean & in good condition (especially clothing and linens) for everyone's safety & protection. All items will be priced to sell and any unsold items will be donated to charity. Baked goods may be dropped off to the station Friday, June 7th. Along with the various baked goods, lunch will also be available. Proceeds from this fundraiser will go towards the resurfacing of the parking lot. Please contact the station at 740-383-1794 or Nancy at 740-262-3629 with any questions.

Live in Concert

Saturday May 18 7:00 PM

His Servants
Unto Him
Carolyn Aiken

YOU ARE NEEDED

I have always wanted to feel that COACB stations make a difference in people's lives and I really think they do. On a typical day a large number of prayer requests come in. One dear lady often calls from Hawaii with prayer requests for herself and her family. Many calls come in from States such as: Nevada, North Carolina, Kentucky, Texas, Florida, Pennsylvania, New York. Calls even come in from foreign countries such as Canada and even London, England. Word has gotten around that



people at the COACB will pray for you and that the Lord will hear that prayer. We have always wanted to be busy about the Lord's service but now we now realize that the ministry

has become so big that we need a lot more volunteers just to keep up. Would you consider volunteering some time to pray with the hurting?

Family Classic Channel

The equipment and programming for the family classic channel finally arrived and we are trying to get everything set up. The equipment is basically a television station in a box and came preloaded with 1270 program episodes of classic television programs. It has a massive 2 terabyte drive and just the TV programs take up 1.14 terabytes of disc space.

We still have one more bug to work out before it goes on line. The system uses the very latest technology and we are having trouble determining if our problem is a hardware or a software problem. The system will work perfectly for 6 - 10 hours then locks up.

We expect the problem will be solved within the next couple of days and the new channel added to all COACB stations. It will be available for free to anyone with an antenna

NEED AN ANTENNA?

AMPLIFIED OUTDOOR ANTENNAS \$25
AMPLIFIED INDOOR ANTENNAS FOR \$10

PICK UP AT COACB
1282 N MAIN
MARION OHIO

COACB VOLUNTEER



Mary Russell helps out with envelope stuffing, and with prayerline every Friday night at the Marion station. **Thank you, Mary, for being COACB volunteer.**

Prayerline
Numbers
& Contact
Information

COACB STATIONS
1282 N. Main St.
Marion, OH 43302
(800) 852-8199
(740) 383-1794

WOCB TV 48
Kenton, OH

WXCB TV 45
Delaware, OH

WGCT TV 8
Columbus, Oh

www.coacb.org
Serving the whole
WORLD !!



Recipe Favorites

ICE CREAM NUT ROLL WITH FILLING

ANONYMOUS

4 - 4 ½ cups flour, 1 pint vanilla cream, soft, 1 pound butter (not soft oleo)

Mix flour and butter together like pie crust. Add ice cream and mix thoroughly. Refrigerate for four hours. Roll out onto powdered sugar coated board.

FILLING

1 ½ sticks oleo, ½ cup sugar, 1 ½ tablespoons maple flavor, 5 cups ground walnuts

Melt oleo in large pan. Add sugar and flavoring. Mix well. Add nuts and blend well. Spread mixture on dough to within one inch of ends. Roll up jelly roll fashion. Place on greased cookie sheets. Bake at 350 degrees for 30 to 35 minutes or until light golden brown. Makes one large or 3-4 small, well filled rolls.

Please Excuse Our Dust

By now you have probably seen repairs and painting going on. It may look messy for a short while and then it will start looking presentable. We need to keep our building in good repair. Also if you have a few dollars send them our way!

COCONUT PINEAPPLE PIE

RETA RUTHERFORD

1 cup sugar; 3 tablespoons all-purpose flour; 1 cup light corn syrup; 1 cup flaked coconut; 1 can (8 ounces) crushed pineapple, undrained; 3 eggs, beaten; 1 teaspoon vanilla extract; 1 unbaked pastry shell (9 inches); ¼ cup butter or margarine, melted.

In a bowl, combine sugar and flour. Add the corn syrup, coconut, pineapple, eggs and vanilla; mix well. Pour into pastry shell. Drizzle with butter. Bake at 350 degrees for 50-55 minutes or until a knife inserted near the center comes out clean. (Cover loosely with foil if the top browns too quickly.) Cool on a wire rack. Chill before cutting. Store in the refrigerator. Yield: 6-8 servings

Let's We Forget . . .



Thank You
to all of those who
gave of their life,
just so that we could
have the freedoms
that we have

PEANUTTY CHOCOLATE BARS

ART DODGE

½ cup butter; 2 quarts (8 cups) popped popcorn; 1 cup light corn syrup; ¼ cup water; 1 cup milk chocolate cooking chips; 1 teaspoon salt; 1 cup chunky peanut butter; 1 cup brown sugar.

Place popcorn in a large buttered pan and keep in warm oven. Butter a 15½x10½ inch pan. In large saucepan melt butter and stir in sugar, corn syrup, water and salt and cook over medium heat. Stir constantly until sugar is dissolved and mixture boils. Remove popcorn from oven. Pour caramel mixture slowly over popcorn. Press caramel corn into buttered pan. In saucepan heat chocolate chips and peanut butter over low heat. Cool until chocolate topping is set. Cut into 2x2 inch bars.



GRANDMA'S HICKORY NUT CAKE

THELMA AIKEN

2 cups sugar; 2/3 cup butter; 3 eggs; 1/8 teaspoon salt; 2 teaspoons baking powder; 2 1/2 cups all purpose flour; 1 cup milk; 1 teaspoon vanilla; 1 cup hickory nuts, chopped (reserve a few halves for garnish)

PENUCHE FROSTING

1/2 cup butter; 1 cup ½ sugar; 1/4 cup milk or cream; 2 cups confectioners sugar; 1 teaspoon vanilla extract

Cream together sugar and butter for cake. Add eggs and beat on medium speed for 2 minutes. Mix dry ingredients together lightly with a fork. Add dry ingredients, alternately with milk. Mix well. Stir in vanilla and nuts. Pour into greased and floured 8 inch layer pans. Bake at 325 degrees for 40-50 minutes. Cool. Make frosting, melting butter in a medium sauce pan. Add brown sugar, boil 2 minutes. Add milk and bring to boil. Remove from heat, cool to luke warm and beat in sugar and vanilla. Ice cake and garnish with hickory nut halves. 16 servings.

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COACB

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www.coacb.org
E-mail: comments@coacb.org

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