

❖ Christian Broadcaster ❖

Volume 4 Issue 32

The Central Ohio Association of Christian Broadcasters Inc.

May 2016



*Happy
Mother's Day*

NAB 2016

David Aiken

Jonathan Aiken and I just got back from the National Association of Broadcasters convention in Las Vegas. This is where over 100,000 people associated with broadcasting came together to showcase all their new products and exchange their exciting and innovative ideas. One thing is certain, there are many new changes coming to TV broadcasting.

Cameras continue to get smaller and better as well as cheaper. Back 40 years ago, a studio camera such as the RCA TK-42

camera with its pedestal weighed close to a ton and cost \$150,000 and up. Today cameras costing \$60 or less produce a much sharper picture than you could ever hope to get with the RCA camera. Most now weigh less than half a pound!

Jonathan found the small camera at the left at the NAB.



David wants this Camera

Not only is it a very small \$1,500 HD camera, it can be remotely operated via the internet from anywhere in the world. Just imagine camera operators in Germany or the Philippines operating TV studios here in the US. It is here now!!

We saw drones of all sizes equipped with High Definition and 4K Cameras. These can go into places where it is much too dangerous to send a

manned helicopter. I expect fewer and fewer stations will spend the money on actual helicopters and will purchase the drones instead. A drone equipped with High Definition Cameras can be purchased for as little as \$500. A drone can be easily

transported in the trunk of a car and put into service in less than 5 minutes.

We learned a number of new tricks at the NAB. Since the new inexpensive 4K Ultra High Definition cameras produce such awesome sharp pictures, a trick we learned is to use one ultra high definition camera, a laptop computer running TelVue GoToAir software that was released at the NAB. Use the software to divide the picture from the camera into multiple regions of interest. Each of these regions of interest is handled as if it is a separate camera. So with just the laptop, camera and the software you have the equivalent of a 5 camera production studio. The convention was great and we brought back a lot of knowledge and ideas.

Live Concert at TV-39 on May 21

Lee and Sadler

Lorie Kiser

His Servents

TIME FOR AN ANTENNA ?

I remember living in Kentucky where we received only one TV station and it broadcast from 5:00 PM to 10:00 PM daily. 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. There 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 satellite TV most people have over 100 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 an amplifier, you should receive at least 25 program channels for free. You will have all five major networks and many more excellent program channels, most of which are not carried on either cable TV or Satellite. Most TV stations now broadcasting at least three program channels and have the ability to broadcast six, so more free over the air program channels are being added daily. There is an excellent chance all your favorite channels are available for free with an antenna.

*Prayerline
numbers*
(800) 852-8199
(740) 383-1794



Post Your Prayer

Request:

www.coacb.org/prayer



TRY THESE RECIPES!

BROCCOLIRICE 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; ¼ 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.

CHOCOLATE FANTASY BARS

Anonymous

1/3 cup butter or margarine, melted; 2 cups chocolate chip cookie crumbs; 1 can sweetened condensed milk; 1¾ 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, coconut, 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 comes to 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.

ARE YOU AVAILABLE?

Volunteers are essential for our operation. 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

My 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 thoroughly 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.

The **CHRISTIAN BROADCASTER** is published monthly by The Central Ohio Association of Christian Broadcasters Inc., an Ohio NOT-FOR-PROFIT Corporation. The IRS recognizes the organization as a type 501(c)(3) organization. Donations are **TAX DEDUCTIBLE**. **COACB**

1282 North Main Street
Marion, Ohio 43302-1523
(740) 383-1794

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