◆ Christian Broadcaster ◆

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The Central Ohio Association of Chrisitan Broadcasters Inc.

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Happy **Thanksgiving**

TELETHON SUCCESS

The COACB telethon was a great success raising money and pledges totaling approximately \$18,000. The actual total will probably exceed that figure because often people send more than they pledge. One person pledged \$300 but the check arrived for \$2,000. Others pledged \$100 but their checks arrived for much more. Still others had not pledged anything but sent in checks after the telethon.

Many people took part during the telethon and we want to thank everyone of them for their wonderful efforts, but one Person deserves a very special thank you from the COACB. Nancy Gracely went well beyond the call of duty. She worked tirelessly to make sure the telethon auction was a great sucess and because of her dedication everyone definately had a lot of fun and the COACB has been able to pay off a lot of bills



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

Request:

Viewing By Internet

id you know that the COACB has a number. of viewers that live well beyond the range of our stations? These viewers watch our .1 stream over the internet

Sometimes the number attempt to watch exceeds the capacity of our server and the system crashes. It is not unusual for a call to come in from John in Colorado saying the video server needs reset. John has told us that a number of his friends out there also watch the station via the internet so we hope to increase our capacity in the near future.

We regularly get prayer requests from Hawaii, West Virginia, and sometimes England. When we tell you that our station is seen around the would we are simply stating a true fact.

Post Your Prayer www.coacb.org/prayer

We know that our website has been viewed in many countries as well as ships at sea. We even got a report that personnel at NASA had made the connection. We actually never know where the next call will come from. Since the space shuttle has an internet connection that call could come from out of this world.

HAVE YOU BEEN DIGITIZED?

Paul Walter

For the past year or more the buzz word has been "digital". We at the COACB have been using it frequently, and I'm sure many of you are tired of hearing that word. But digital has now become a way of life, even in ways that you may not realize. Have you noticed the newsletter the past several months? It is now printed on a digital printing press. Yes, digital has taken over the printing industry too. New digital technologies make it possible for us to print the newsletter faster and at higher quality than was possible before. Pictures and graphics are sharper, type is more legible, and production times have been drastically reduced. The newsletter editor simply types the new articles and with a mouse click, its e-mailed to the printer for production. All that is necessary on the printing company's end is to open the e-mail, make a few mouse clicks, and the printing press makes the copies, ready for stuffing into envelopes. As digital technologies continue to expand, I wonder what facet of our lives will be next to "digitize".

COACB VOLUNTEER

Victoria Aiken is a Valuable COACB volunteer. In addition to being a support to her husband, Jonathan Aiken Station Manager, she has many other talents. She provides computer consultation for the stations. She also has been known to be an auctioneer for COACB telethons. She is an excellent phone operator for the "Word of Truth" broadcast" that can be seen live at 1:00 pm each Sunday on the COACB stations. Way to go, Victoria!

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TRY THESE **RESCIPES**

NEED AN

OUTING FOR

YOUR

GROUP???

To schedule a free

tour of any of our

COACB stations,

(740) 383 - 1794.

please call:

SALMON APPETIZER THELMA AIKEN

One 15 ounce can salmon or 2 cups cooked salmon (flaked); One 8 ounce package of creamed cheese, softened; 4 tablespoons mild or medium salsa; 2 tablespoons chopped fresh parsley; 1 teaspoon dried Cilantro; 1/4 teaspoon ground Cumin (optional); 8 flourTortillas (8 inch)

Drain salmon. Remove any bones. In a small bowl combine salmon, creamed cheese, salsa, parsley, and Cilantro. Add Cumin, if desired. Spread about 2 tablespoons of the salmon mixture over each tortilla. Roll each tortilla up tightly and wrap individually with plastic wrap. Refrigerate for 2 or 3 hours. Slice each tortilla into bite sized pieces. Yield 48 appetizers.

MOM'S MEATLOAF

CAROLYN AIKEN

chopped onions; 1 tsp salt; Dash pepper; 1 ½ lb lean ground beef; 1 cup ketchup; ½ cup packed brown sugar

In large bowl beat eggs. Add milk, saltines, onion, salt and pepper. Add beef and mix well. Shape into an 8 1/2 " x 4 1/2" loaf in an ungreased shallow pan. Combine remaining ingredients. Spread ¾ ketchup and brown sugar mix over meat loaf. Bake at 350° for 60 - 65 minutes until no pink remains. Let stand 10 minutes then slice and serve with remaining sauce.

TACO SOUP

NANCY WILSON

1 pound hamburger; 1 small onion, chopped; 1 package taco seasoning mix; 2 cans chili beans; 1 or 2 cans hominy, or can corn may be used; 1 can stewed tomatoes; 1 can Rotel; 1 small can green chilies; 1 package Hidden Val-

spicy the Rotel is on how spicy the soup will be. Sometimes I just use ½ can of Rotel. Good served with grated cheese on each serving and cornbread.

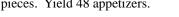
Oil; 1 package dry Ranch Dressing; 1-gallon Zip Lock

In Zip Lock Bag put your Canola Oil and dry Ranch Dressing and mix until blended. Add your crackers and shake until well coated. Store in a fresh Zip Lock Bag.

STORIES FROM MY RELATIVES

John Hoffman

My Grandpa Toone, Spit was his first name, drove a stagecoach but it didn't have any wheels on it. What held it up? He replied, "Bandits."



2 eggs; ³/₄ cup milk; 2/3 cup finely crushed saltines; ¹/₂ cup

ley ranch dressing mix. Brown meat and onion together and drain. Put all ingredients in a large stew pan, DO NOT DRAIN ANY OF **THE CANS.** Heat until good and hot. It depends on how

CRACKER SNACKS

Anonymous

3 packages crackers (unsalted square); 11/4 cup Canola

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FROZEN PICKLES

ART DODGE

7 cups sliced cucumbers; 1 small onion, sliced; 1 cup green pepper, sliced; 1 teaspoon celery seed; 2 teaspoons salt; 1 cup cider vinegar; 2 cups sugar.

Prepare vegetables. Mix salt, cider vinegar, sugar, and celery seed together and pour over vegetables. Stir together. Let stand in refrigerator 24 hours. Freeze in any size container.

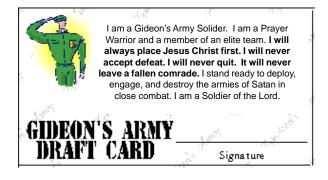
GIDEON'S Army

The Lord called the poorest son of the poorest family of Israel raise an army. Gideon sounded a trumpet and people started to join Gideon's army. The Lord said 32,000 were too many so Gideon said for all the fearful to go home. All but 10,000 left. Gideon was very surprised when the Lord said that even that small army was too many and after the trip down to the river the Lord showed there was space for only 300 in Gideon's army.

With the Lord's help and guidance that was all that was needed to win that great battle. Just 300 trumpets, 300 torches and 300 soldiers surrounded and destroyed that great army of thousands. Gideon's army had marched in complete silence with their torches covered by pitchers and trumpet in the other hand and at the command from Gideon they broke the pitchers letting their lights shine brightly. They then blew the trumpets and shouted the sword of the Lord and Gideon. The enemy was totally confused and confounded and ended up slaughtering their own men. Gideon was given a job much bigger than he was able to do but the Lord provided him what was needed for a complete victory.

At the COACB, the Lord has given us a much bigger job to do than we are able. We are calling for just 300 to stand with us. That is not very many but it will be sufficient and we are expecting to se a marvelous victory.

Are you one of the 300?



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Got a suggestion for the COACB call: (740) 383-1794