

◆ 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 12

The Central Ohio Association of Christian Broadcasters Inc.

October 2013



Happy Harvest

UNEXPECTED

WE RECEIVED OUR NEW TRANSMITTER FOR COLUMBUS IN AUGUST BUT IT HAD A PROBLEM THAT REQUIRED IT TO BE RETURNED TO THE FACTORY IN CANADA. THE TRANSMITTER WAS PACKED AND SHIPPED BACK THEN CAME THE WORD THAT IT HAD BEEN DAMAGED IN SHIPPING. I WAS SURE THANKFUL THAT WE HAD INSURED IT.

BEFORE THE FACTORY COULD BEGIN THE INTENDED CHANGES, ALL SHIPPING DAMAGE HAD TO BE REPAIRED. MANY INTERNATIONAL CALLS WERE PLACED BY BOTH ME AND THE FACTORY TRYING TO WORK OUT ALL THE DETAILS FOR THE REPAIRS AND INSURANCE PAYMENTS. IT TOOK A MONTH BUT THE TRANSMITTER IS NOW UP AND RUNNING IN COLUMBUS.

LIVE In Concert

Oct. 5 **One More Soul and Others**

Oct. 19 **Ohio Heartland of Sweet Adelines,
Steve Thacker, Porch Light Ministries**

BOUGHT A DIGITAL TV YET?

I know some people still use a converter box with their old analogue television to receive over the air television.. Others use their analogue TV with cable which was required to provide an analogue service. The FCC no longer requires cable systems to provide any analogue channels so cable systems are all switching over to digital and there will probably be an additional monthly charge for a set top box to allow cable to work with an analogue TV.

Almost all TV stations are already digital with just a few translator stations still broadcasting in analogue. After September 2015 it will be illegal for any station to broadcast an analogue signal. So if you haven't bought a Digital TV, it is now time.

FALLING LEAVES

About October of every year we start getting calls from people asking what we did to make such an improvement in our TV signal and the answer is nothing. As the leaves fall from the trees, there are fewer to block our signal and the signal goes up until the leaves come back on the trees in the spring.

TV 8 UPGRADES

WE HAVE MADE MAJOR CHANGES TO WGCT-CD TV-8 OUR COLUMBUS STATION. FIRST WE CHANGED THE WAY THE TRANSMITTER IS FED. BEFORE WE PICKED UP THE SIGNAL FROM DELAWARE AND REBROADCAST IT, NOW WE TAKE A DIRECT FIBER FEED FROM THE CONTROL ROOM IN MARION.

WE ALSO REPLACED THE TRANSMITTER WITH A NEW STATE OF THE ART TRANSMITTER AND RAISED THE POWER OF THE STATION. THESE CHANGES HAVE GREATLY IMPROVED THE QUALITY OF THE STATION. THE COST OF THESE CHANGES WAS ABOUT \$11,500 AND WAS COMPLETED ON SEPTEMBER 23. REPORTS ARE NOW COMING IN ON HOW MUCH THE SIGNAL HAS IMPROVED. PEOPLE ARE RECEIVING THE STATION THAT HAVE NEVER SEEN IT BEFORE. WE RECEIVED ONE REPORT THAT THE STATION CAN BE SEEN WITH AN INSIDE ANTENNA IN LEWIS CENTER. THIS STATION NOW HAS THE POTENTIAL TO REACH OVER 1,000,000 PEOPLE.

GOT A SMART PHONE

DID YOU KNOW YOU CAN WATCH YOUR COACB STATIONS ON A SMART PHONE ALMOST ANYWHERE IN THE WORLD. I HAVE WATCHED IT IN DOCTORS OFFICES, ON A BUS IN HAWAII, RESTAURANTS ACROSS THE COUNTRY, AND EVEN WHILE RIDING IN A CAR DOING 75 M.P.H. GOING ACROSS WEST VIRGINIA. THE LINK IS ON OUR WEB PAGE WWW.COACB.ORG

COACB VOLUNTEER



Gene Lumberson can be seen at the COACB doing anything from running the control room to hosting Lights Camera Shop Backroom Deals. Thank you Gene for being our COACB volunteer of the month.

Prayerline Numbers & Contact Information

COACB
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(740) 383-1794

WOCB TV 39
Marion

WOCB TV 48
Kenton

WXCB TV 45
Delaware

WGCT TV 8
Columbus



Recipe Favorites

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

PUMPKIN ROLL DESSERT

ART DODGE

Cake: 3 eggs; 1 cup sugar; 2/3 cup pumpkin; 1 teaspoon lemon juice; 1/2 teaspoon salt; 3/4 cup flour; 1 teaspoon baking powder; 2 teaspoon cinnamon; 1 teaspoon sugar; 1/2 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); 1/2 teaspoon vanilla; 1 1/2 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.

APPLE CIDER COOKIES

RACHEL BIRD

1 cup firmly packed light brown sugar; 1/2 cup margarine; 1/2 cup apple cider; 1/2 cup refrigerated real egg product, like Egg Beaters; 2 1/4 cups all-purpose flour; 1 1/2 teaspoons ground cinnamon; 1 teaspoon baking soda; 1/4 teaspoon salt; 2 medium apples, peeled and diced (about 1 1/2 cups); 3/4 cup almonds, chopped. Cider Glaze

In large bowl, with electric mixer at medium speed, beat sugar and margarine until creamy. Add cider and real egg product; beat until smooth. With electric mixer at low speed, gradually blend in flour, cinnamon, baking soda and salt. Stir in apples and almonds. Drop dough by tablespoons, 2 inches apart, onto greased baking sheets. Bake at 375 degrees for 10-12 minutes or until golden brown. Remove from cookie sheets and cool on wire racks. Drizzle with Cider Glaze. Makes 4 dozen cookies.

Cider Glaze: In small bowl, combine 1 cup powdered sugar and 2 tablespoons apple cider until smooth.

Would you like to see your favorite recipe in the Newsletter? If so, please mail your recipe to:

COACB Recipes, COACB; 1282 N. Main St., Marion, OH 43302

PUMPKIN CHIFFON CAKE

THELMA AIKEN

2 cups flour; 1 1/2 cups sugar; 3 teaspoons baking powder; 1 teaspoon salt; 1 teaspoon cinnamon; 1/2 teaspoon nutmeg; 1/2 teaspoon cloves (ground); 7 large eggs (separated); 3/4 cup canned pumpkin; 1/2 cup salad oil; 1/2 cup water; 1/2 teaspoon cream of tartar.

Sift dry ingredients in large mixing bowl. Separate eggs and set whites aside. In small mixing bowl, combine egg yolks, pumpkin, salad oil and water. Make a well in dry ingredients. Add liquid mixture all at once. Blend till smooth. Beat egg whites till frothy, add cream of tartar. Beat about 7 minutes till stiff, not dry and fold into pumpkin batter. Turn into 10-inch tube pan (ungreased). Bake 55 minutes in 325 degree oven, turn oven to 350 degrees and bake another 15 minutes longer. Invert cake onto cake rack at once and let cool. Loosen sides and center of cake with spatula.

ICING

Mix well 1/2 pound sifted confectioner sugar; 2 tablespoons butter; 3 tablespoons condensed milk; 1/4 teaspoon maple flavoring. Spread over cake and sprinkle with chopped walnuts.

PUMPKIN PIE

RETA RUTHERFORD

Make pastry for one-crust pie. Line pie pan. **FILLING:** For 9" Pie. Beat together with rotary beater: 1 3/4 cups mashed cooked pumpkin (may be canned); 1/2 teaspoon salt; 1 3/4 cups milk; 3 eggs or 4 yolks; 2/3 cup brown sugar (packed); 2 tablespoons granulated sugar; 1 1/4 teaspoon cinnamon; 1/2 teaspoon ginger; 1/2 teaspoon nutmeg; 1/4 teaspoon cloves.

Pour into pastry-lined pie pan. Temperature: 425 degree for 45 to 55 minutes.

Bake just until a silver knife inserted 1" from side of filling comes out clean. The center may still look soft but will set later. Serve slightly warm or cold.



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