

◆ Christian Broadcaster ◆

WOCB - TV 39 Marion, Ohio

WXCB - TV 45 Delaware, Ohio

WQUD381 - TV 34 Kenton, Ohio

WGCT - TV 8 Columbus, Ohio

Volume 4 Issue 15

The Central Ohio Association of Christian Broadcasters Inc.

October 2014



Happy
Harvest

Kenton Transmitter Problem

I think we have finally found the problem for Kenton. We installed a new transmitter when we did the channel change. The new transmitter worked great but would go down and we could not figure out why. I would get the message that the transmitter was down and I would drive over there and cycle the power and everything would check out fine. About a day later it would go down again.

On September 24 it went down and would not restart so Jonathan and I loaded up the transmitter and brought it back to Marion for repairs. I spent the entire afternoon testing and finding no problems except that the control computer would not let it turn on. I contacted Broadcast Engineering services asking for help re-booting the control computer.

I received a phone call from Jess Ortega with instructions on how to re-boot the control computer. It took 20 key strokes but the transmitter came back alive. I asked if he had any ideas why the transmitter was shutting down and he told me that this transmitter was shutting down because it did not have enough air flow to keep the transmitter cool enough so it would shut down for safety. Jess said to reduce the output power until we could improve the airflow.

I reduced the power and now the transmitter control computer is cool and happy. I hope to have the airflow problem fixed next week and will return the transmitter to full power. I am forever thankful to Jess Ortega and Broadcast Engineering services for his help.

New Monitoring System

Carolyn and I were on a road trip driving across Illinois when I received a call from Jonathan stating that the Columbus station was down. My spirits immediately sank thinking a station was down and I was hundreds of miles away. Carolyn pulled the car off the freeway so I could talk on the phone to try to find a solution. I asked how many calls he had received because when a transmitter goes down we start getting multiple calls and he said only one. He said that someone was going through the transmitter room and noticed the display on the transmitter was dark. I said let me call one of our faithful viewers because that transmitter automatically turns off the screen after 5 minutes. I called and Praise the Lord, the station was working perfectly.

Before I got back from the road, trip, Jonathan had designed and we are now installing a system that allows the monitoring and viewing of any of our stations and all of their program streams from anywhere in the world. He can even monitor security cameras at all stations. The system works great and I can now vacation in peace.

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.

FALL TELETHON

NOVEMBER 6 AUCTION 7-10 PM

NOVEMBER 7 AUCTION 7-12 PM

NOVEMBER 8 AUCTION 7-11 PM

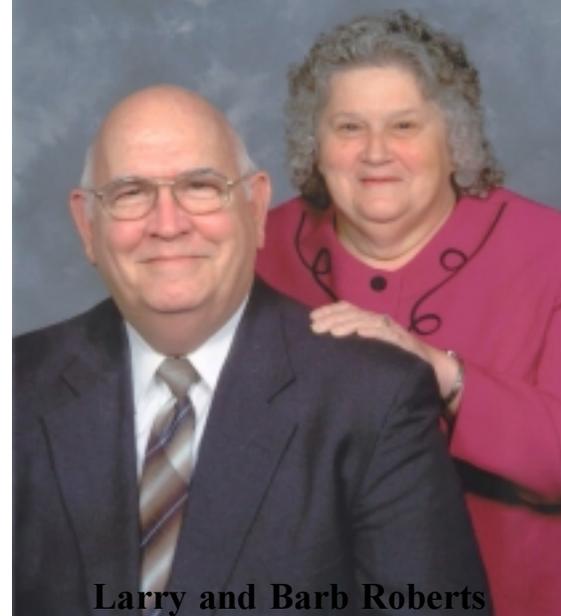
NOVEMBER 9 PRAISE & PLEDGES 2-6 PM

LIVE In Concert

October 18 7-9 PM
Fishermen Quartet
Porchlight Ministries
Steve Mosley

Free admission. Everyone welcome.

COACB VOLUNTEERS



Larry and Barb Roberts

For over 50 years Larry and Barb Roberts have truly shared everything in life. This husband and wife team volunteer to man the COACB stations on Mondays. They volunteer for Lights Camera Shop on Fridays as well as envelope stuffings and Telethons. Thank You for being COACB volunteers.

Contact Information

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1282 N. Main St.
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WOCB TV 39
Marion, OH

WXCB TV 45
Delaware, OH

WGCT TV 8
Columbus, OH

WQID381
Kenton, OH

www.coacb.org
Everywhere



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, 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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