

◆ 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 11

The Central Ohio Association of Christian Broadcasters Inc.

September 2013

WE NEED TO HEAR FROM YOU

DAVID AIKEN

When I was a young man, anyone could send a letter and be reasonably sure that the recipient would receive it. The post office would go to great extremes to insure that the mail always did get to the recipient. In fact you could put the person's name and the city where the person lived and it would be delivered. One story printed in Ripley's Believe It Or Not told of a grain of rice that had the address of the recipient printed on it and affixed to a postage stamp. Although the post office had to use a magnifying glass to read the address, the grain of rice was delivered. In another case, someone put a stamp and an address on a ten dollar bill. Yes the post office delivered it. Sadly those days are now gone forever.

Now the US Post Office uses automated equipment to sort the mail and if there is any problem with the address, the mail is automatically returned to the sender as undeliverable. Let us say that the recipient lives in an apartment building in Apt. 21 and moves to apartment 23 in the same building. He or she must fill out a change of address form for the move and then for a short period of time their mail addressed to Apt. 21 will be forwarded to Apt. 23. After that time expires, their mail addressed to Apt. 21 is undeliverable and sadly there is no way to argue with an automated mail sorting machine. We try very hard to keep our mailing list up to date but we still often receive calls from people saying they did not receive their newsletter. Please keep us up to date on your current address because if the address is not correct, the automated equipment will deem your newsletter undeliverable.

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.

WATCH COACB

COACB STATIONS are now viewable almost anywhere in the world using Computers, Laptops, Note Books, Ipads, Smart Phones Roku Boxes, Kindle or almost any other smart device

LIVE GOSPEL SINGINGS

IN CONCERT

Sept 7

Heaven Bound

Corky Corn

Lesley Allen

Sept. 21

Lee & Sadler

Testimony Quartet

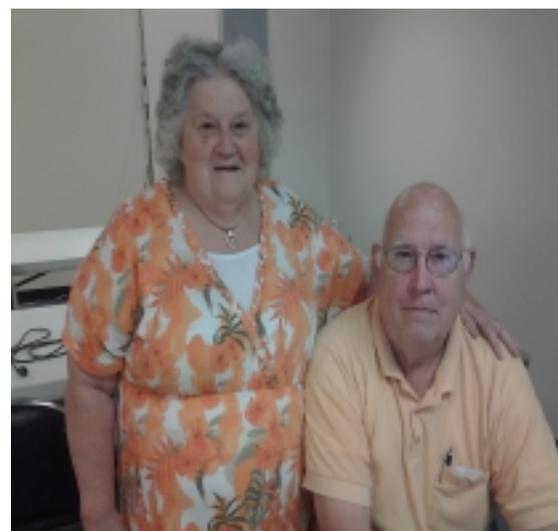
Mary Russell

Free admission. Everyone welcome.

BIG CHANGES IN PROGRAM LINEUP

A current guide for each of the program streams is enclosed in today's newsletter. Jonathan Aiken has been working hard for the last three weeks putting together the new lineup and it is very good. Take a little time to look over what the COACB has to offer in programming. Remember the programming is free to any who will simply install an antenna.

COACB VOLUNTEERS



Barb and Larry Roberts are husband and wife, but they are also COACB volunteers. They not only man the station three days each month, but they also help with Lights Camera Shop. **THANK YOU LARRY AND BARB FOR BEING COACB VOLUNTEERS**



Blessed Harvest

Prayerline Numbers & Contact Information

COACB
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WOCB TV 39
Marion, OH

WOCB TV 48
Kenton, OH

WXCB TV 45
Delaware, OH

WGCT TV 8
Columbus, OH

www.coacb.org



Recipe Favorites

NEED AN OUTING FOR YOUR GROUP???



To schedule a free tour of any of our COACB stations, please call:
(740) 383 - 1794.

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.

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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.

PEACH CUSTARD

THELMA AIKEN

One (1) unbaked pie crust;
2 cups sliced ripe peaches;
3 beaten eggs;
1 cup sugar;
2 tablespoons butter;

Cinnamon

Put peaches in pie crust. Beat eggs and sugar and

pour over peaches. Sprinkle with cinnamon and dot with butter. Bake 10 minutes in 400 degree oven. Reduce heat to 350 degrees and bake 35 minutes.



CARAMEL NUT MARSHMALLOWS

CAROL YEAGER

1 1/2 cups finely chopped pecans; 36 caramels; 2 tablespoons hot water; 20 large marshmallows

Line a baking sheet with waxed paper; set aside. Place nuts in a shallow dish. In a large microwave-safe bowl, combine caramels and water. Microwave, uncovered, on high for 1-2 minutes or until melted, stirring twice. Dip each marshmallow into melted caramel, then roll in pecans. Place on prepared baking sheet. Let marshmallows stand until set. 20 servings.

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