

◆ Christian Broadcaster ◆

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WOCB - TV 48 Kenton, Ohio

WGCT - TV 8 Columbus, Ohio

Volume 4 Issue 5

The Central Ohio Association of Christian Broadcasters Inc.

February 2013



Happy
Valentine's
Day

*Prayerline
Numbers
& Contact
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Marion*

LIGHTING UPDATE

Last month, I told readers about efforts to lower our electric bill by upgrading lighting at our stations using new LED technology from China. LED lighting is very efficient. 10 watts of LED lighting is equal to 100 watts of incandescent or 20 watts of florescent lighting.

This is very important because our electric costs are based on both consumption and peak demand. Our bills would be much less if it were not for the peak demand charges. The peak demand is based on the highest consumption during any 30 minute period between meter readings. Since the meter is only read every other month just one 30 minutes period of high usage places a high penalty on all the electric used in the two month period.

Some businesses have bought and installed generators that start up at a preset demand level. Most of these generators are on line for just 30 minutes at a time but pay for themselves by the savings on demand charges. We can lowering our lighting demand by 50% by installing LED lighting so the new lighting will pay for itself and instead of running just a half hour at a time, the savings are 24 hours a day.

Another reason to go to LED lighting is that the florescent bulbs that we used to buy would last 5 to 10 years but because the new bulbs have so little mercury in them, their life is very short. It seems we are changing bulbs all the time and there is much speculation that because of the mercury, the EPA will eventually ban its use in florescent tubes.

Lighting conversion in Studio C is half done and the results are simply amazing. Within the next two weeks, LED lighting will be installed in the reception areas and hall ways at TV-39. Then as soon as money becomes available, we will start converting lighting in Studio A. Currently we have 2,500 watts of lights in Studio A

One more interesting note, The girl that I deal with at the Chinese company is Eileen. We communicate by Email and I don't think she speaks much English and I speak no Chinese I think computers do the English to Chinese translations for both of us so I am careful to keep my words and phrases simple.

Special Singings

On the first Saturday of the month Linda Williams hosts the Gospel Sing. Her special guests this month are Cornerstone Gospel, Paul O'Bryant, and Tom Callahan.

On the Third Saturday of the month, David Aiken hosts the Gospel Sing. His special guests this month are Gospel Roadmasters, The Maynard Family, and Steve Mosley.

On the fourth Saturday of each month Bob Evans host the Gospel Sing.

All Singings take place live from Studio A from 7:00 P.M. until 9:00 P.M. at 1282 N. Main Street in Marion, Ohio. There are 250 free seats available for each singing and everyone is welcome.

DID YOU EVER SEE A MIRACLE ???

On our stations you will meet many living breathing miracles. Yes, the power of God is still at work today.

Yes, we have seen many of His miracles

COACB VOLUNTEERS



Thelma Aiken

Thelma is the COACB oldest active volunteer. She is a board member of COACB. Every month she prepares the meal to feed the COACB Envelope stuffers. She will be celebrating her 91 st Birthday on February 23. Be sure to wish her a Happy Birthday



Recipe Favorites

FRESH APPLE SPICE BREAD

ANONYMOUS

1½ cup coarsely chopped apples; 1 cup sugar; 1 teaspoon cinnamon; ½ teaspoon nutmeg; ½ teaspoon allspice; 1½ cups flour; 1 teaspoon baking soda; ½ teaspoon salt; ½ cup cooking oil; 1 egg; ½ cup chopped nuts.

Add sugar and spices to apples and set aside for 1 hour. Blend oil and unbeaten egg into apple mixture. Sift flour, soda and salt and add to apple mixture, stirring just until blended. Add nuts. Bake at 350 degrees for 50-55 minutes in a greased and wax papered loaf pan.

When you let the apple mixture set it draws the juice out and gets real juicy, then you add the other stuff. Enjoy.

MARS BUCKEYE PIE

ART DODGE

1 cup firmly packed brown sugar; 2 sticks butter; 1 – 18 oz. jar of creamy peanut butter; 1 – 8 oz. whipped topping (thawed); 1 – 9 inch graham pie shell; 4 bars Kroger bark chocolate

In saucepan over medium heat melt butter and brown sugar, stirring often until smooth, set aside.

In glass mixing bowl combine peanut butter and whipped topping. Slowly pour in butter and brown sugar mixture and beat on low until smooth. Place in freezer 5 minutes. Melt 4 chocolate bark bars 3 minutes in microwave, stir and pour over pie. Buckeye candy can be place on top of pie, 6 inches apart, so everyone gets one on their slice of pie.

MISHMASH FLIPFLOP

ELVIRA K. JAMES

1 ¼ cup flour; 1 cup sugar; cut in 1 stick oleo; press in pie plates; bake in 350 oven for 15 to 20 minutes

Prepare streusel.

1 cup sugar; 1 cup flour; 1 stick oleo

Cut oleo into sugar and flour and chill for 15 minutes. Pour pie filling into the baked shells and top with the streusel. Back into the oven at 350 for 35 to 40 minutes until topping is light brown.

The name: Because the shell is from one recipe, the topping from another and the filling, apple is my own canning. Flipflop is anything that I try for the first time. If it's alright it's a flip, if it's a disaster it's a flop.

CHOCOLATE COVERED CHERRY COOKIES

THELMA AIKEN

1/2 cup butter or margarine; 1 cup sugar; 1 egg; 1 1/2 teaspoons vanilla extract; 1 1/2 cups all purpose flour; 1/2 cup cocoa; 1/4 teaspoon salt; 1/4 teaspoon baking soda; 48 maraschino cherries (blotted dry)

FROSTING

1 cup semisweet chocolate chips; 1/2 cup sweetened condensed milk; 1 to 3 teaspoons maraschino cherry juice

In a mixing bowl, cream together butter and sugar until fluffy. Beat in egg and vanilla. Combine dry ingredients and add to creamed mixture. Batter will be very firm. Shape into 48 balls, about 1 inch round and place on ungreased cookie sheets. Push 1 cherry, half way into each ball. For frosting melt chocolate chips in milk in a small sauce pan over low heat, stirring constantly. Remove from heat. Add cherry juice and stir until smooth. Spoon 1 teaspoon frosting over each cookie. Bake at 350 degrees for 10 to 12 minutes. Yield 4 dozen cookies.



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

CHILDREN LOVE TO MAKE ... HONEY KISSES

JONATHAN AIKEN

2 C. dry milk; 1 C. peanut butter; ¼ C. honey

Mix ingredients and form into balls and eat. Makes 34 kisses.

BUTTERSCOTCH FRUIT DIP

ANONYMOUS

1 (14 oz.) can Eagle Brand Milk; 1 cup butterscotch bits; ¼ teaspoon salt; 2 teaspoons white vinegar; scant ¼ - ½ teaspoon cinnamon.

In heavy saucepan over low heat, add milk, bits, and salt. Cook, stirring until the bits are melted. Remove from heat and add cinnamon, stir until mixed through add vinegar and mix well. Serve with apple and pear slices.

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