

The Christian Broadcaster

WOCB, WXCB, WGCT, WQIZ | February 2023

Loads of New Programs



Have you noticed there are several new programs to tune into on the 39.1 channel? We have been busy finding programs that will keep you interested for hours. Many of you have requested to have Joseph Prince Ministries back and we are glad to say they are back. Be sure to tune into our other great programs such as Phipps Faith Family Freedom which is on Mondays at 9 pm. Below is a complete list of all the new programs that have started in January and February of 2023.

- Tomorrow's World Sun 8:00 am
- Ricky Branham Ministries Sun 8:30 am
- Majestic Sun 9:30 am
- Ever Increasing Faith Sun 12:00 pm
- Corner Fringe Ministries Sun 2:00 pm
- Phipps Faith Family Freedom Mon 9:00 pm
- A Steadfast Journey Wed 7:00 pm
- LiftOff Your Finances Wed 8:00 pm
- Roadtrip to Truth Thu 7:00 pm
- Prophecy Watchers Thu 9:30 pm
- God's View TV 1st and 3rd Fri 7:00 pm
- Lifestyle Magazine Fri 8 pm
- Joseph Prince Ministries Sun 11 am,
Mon 10:30 am, Tue 10 pm, Thu 9 pm, Sat 5 pm
- Oasis Ministries Mon-Fri 10:00 am
- Student of The Word with Bob Yandian
Weekdays 10:30am



Let Jesus Be Your Valentine

God should always be the number one love of your life because he gave his only son, Jesus to die on the cross so we can live. John 14:23 says "If anyone loves Me, he will keep My word; and My Father will love him, and We will come to him and make Our home with him." This is the perfect love story. We should all fill our hearts with His love and His word everyday of our lives. If you do this, you will be surely blessed. The Bible also says we need to love each other unconditionally. 1 John 3:16 says "By this we know love, because He laid down His life for us. And we also ought to lay down our lives for the brethren." We need to love each other everyday, not just on Valentine's day. Spread your love to all.

Upcoming Events

- Mar 4th:** Gospel Sing at 7 PM with The James Family and others to be announced later.
- Mar 11th:** Friends of COACB prayerline 7 PM
- Mar 15th:** Spring Telethon Donation Deadline
- Mar 18th:** Gospel Sing at 7 PM with Wendall Walke, Kenton Praise Team, and Joy Unspeakable
- Mar 23rd-Apr 1st:** 2023 Spring Telethon & Auction
Auction - Mar 23-25 @ 7 PM.
Pledge-a-thon - Mar 26 @ 2 PM, Mar 27-29 @ 7:30 PM
Auction - Mar 39 - Apr 1 @ 7 PM
- Every Sunday:** Word of Truth broadcast live at 1 PM.

announcements@coacb.org

SEND IN YOUR CHURCH ANNOUNCEMENTS AND EVENTS TO OUR STATION TO BE BROADCAST ON OUR 39.8 CHANNEL. WHAT'S THE BEST WAY TO GET THE NEWS OUT? THROUGH TELEVISION


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Follow Us on Social Media

We can be found online streaming on several different social media platforms. We broadcast our live events across the following sites:

 Facebook - facebook.com/COACB

 Instagram - @coacbtv39

 Twitter - coacbtv39

 YouTube - @thecentralohioassociationo9047

Our website (www.coacb.org) is where you can find out information about our station, including current schedules for all of our channels. We have apps on the Apple Store, Google Play store, Roku store, and the Amazon Appstore. You can also find us on the streaming service Local BTv (localbtv.com). If you would like to see us on another platform, drop us an email with the details.

We Need Volunteers

We are always looking for volunteers. If you want to help or you know someone who is looking for any type of work experience, please contact TV-39 for more information. We can offer experience in anything from running production equipment, answering phones, stage setting, or administrative support. This is a great place to get volunteer experience for college.

applications, honors society, or just work experience for job applications. We can help. Call 800-852-8199 today.



Sponsor a Day

Did you know you can sponsor a day of programming for only \$100 a day? What a way to celebrate a special day in your families' lives. Birthdays &



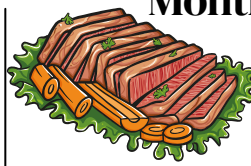
anniversaries are just a few to think about. This is also a great idea for your business or even your church.

Contact Us

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Monthly Recipes



Corned Beef and Cabbage

3 lbs. corned beef brisket with spice packet.

10 sm red potatoes

5 carrots, peeled & cut into 3" pieces.

1 lg head of cabbage cut into sm wedges.

Place corned beef in lg pot or Dutch oven & cover with water. Add spice packet. Cover pot & bring to a boil, reduce to simmer. Simmer for 50 min. per lb. or until tender. Add potatoes & carrots cook until veg are almost done. Add cabbage and cook for 15 min more. Remove meat and let rest 15 min. Place veg. in a bowl with some broth and cover. Slice meat across the grain.

Best Ever Irish Soda Bread

4 c all-purpose flour

3/4 c white sugar

1 t salt

1 t baking powder

1 t baking soda

1/2 c butter, room temp

1 1/2 c raisins

1 1/2 c buttermilk room temp

3 eggs, room temp

Preheat oven to 350 deg. Grease 9" cake pan. Stir together flour, sugar, salt, baking powder, and baking soda in lg bowl. Cut butter into flour mixture gently until well combined. Stir in raisins. In another bowl whisk buttermilk and eggs together; lightly beat it into dough. Place dough in prepared baking pan. Bake 45 min it 1 hour until top is golden brown. Cool on wire rack.

Apple Shortbread Pie

2 c all-purpose flour

1/2 c sugar

1/4 t salt

3/4 c chilled butter

2 egg yolks beaten

1 1/4 lb. golden del apples.

1/4 c light brown sugar

sliced 1/4"thick.

1 T all-purpose flour

1/2 t cinnamon

1/2 t nutmeg

Preheat oven 400 deg. Sift flour, sugar & salt into lg bowl. Cut in butter until mixture crumbles. Fold in egg yolks (still crumbly) Remove 1/4 mixture and set aside. Press remainder onto bottom and sides of 8" tart shell or pie pan. In lg bowl, combine apples, brown sugar, 1 T flour, cinnamon and nutmeg. Place into crust and sprinkle with rest of crumb mixture evenly over top. Place on baking sheet and bake in oven for 15 min. reduce heat to 350 deg and continue baking 20 min or until top is golden brown and filling is bubbling.