

The Christian Broadcaster

WOCB, WXCB, WGCT, WQIZ | October 2023

Changing of the Seasons



Our new multiplexer is here! With this piece of equipment, we can expand our channel offerings. We currently broadcast 8 channels however with this new multiplexer we have the capabilities to go up to 12 channels. Our plan is to bring you more Christian and Family Friendly television to your homes. Our ongoing mission is to "be a community advocate for positive christian values" and when you turn to TV 39 we want you not to worry about what is on and if your children are watching. At the time of printing this newsletter we do not have the full channel line up finalized. However, here are a few teasers of what is coming. We will be adding the **Circle TV** network known as the home of the Grand old Opry and quality family programming. We will also be bringing a travel channel, **Fun Roads TV**, a channel dedicated to travel and visiting places across North America.

If you currently are watching on cable, then you need to have an antenna, rabbit ears or an outdoor antenna, to pick up our full channel line-up. Make sure you keep tuning in to see what channels will be coming your way. I want to thank you all again for all of your support in making this happen, especially in such a short amount of time.

ANNOUNCEMENTS@COACB.ORG

Send in your church announcements and events to our station to be broadcast on our 39.11 channel. What's the best way to get the news out? Through Television

Fall Auction



Guess what time is quickly approaching? Yes, it's Fall Auction Time. We will be having our Fall Auction and Telethon November 2nd - 11th. As always, your favorite items will be available. We will also start taking new or like new items for donation at the TV station at 1282 N. Main St., Marion. The Auction will be on November 2nd - 4th and November 9th - 10th. Our telethon portion will run from November 5th - 8th on 39.1. Be sure to call in your pledge or renewal of your pledge. We are counting on you to help us manage our monthly expenses for the year. We will also be taking pledges during our Saturday Morning Uplift program on November 4th & 11th. We will be needing some volunteers to help carry items to and from the stage and to answer phones. We always have a great time and there will be lots of free food to munch on as you work. Some of our volunteers are getting a little older and really could use some help. Volunteering isn't not hard work but it can keep you busy. As always, thank you so much for your support during this time.

Upcoming Events

Nov 2nd - 4th: Fall Auction

Nov 5th - 9th: Telethon

Nov 9th - 11th: Fall Auction

Nov 18th: Gospel Sing at 7pm with Nichols Family, Gene Ray & Kenton Full Gospel

Every Sunday: Word of Truth television broadcast. Come worship with us at 1 pm.

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Deer Season



We had some visitors here at the station today and we thought we would share it with you with a little warning. When you are out driving, please keep your eyes open for our friends, the deer. They tend to jump out from nowhere. They can do a lot of damage in a very short time. Enjoy your fall!

Full Power Back



If you live in the Columbus area, you will be happy to know that we are back to full power. Due to some equipment failures, we lost a little over half of our power in Columbus. Jon and Tyler went down at the end of September and got things back up and running like it should have been. A special thank you to everyone for your patience and understanding during this time. With God's help and lots of prayer it turned out to be a simple repair.

Contact Us

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Monthly Recipes



Butternut Squash Soup

2 T virgin olive oil	1 lg yellow onion chopped
1/2 t sea salt	1 lg butternut squash chopped
3 cloves garlic chopped	1 T fresh sage chopped
1/2 T fresh rosemary minced	
1 t grated fresh ginger	3 to 4 c vegetable broth
Black pepper to taste	

Heat oil in lg pot over med heat. Add onion, salt, and blk pepper and heat till soft. Add squash and cook until it begins to soften, stirring occasionally. Add the garlic, sage, rosemary, and ginger. Stir and cook 30 seconds to 1 minute, until fragrant, then add 3 cups of broth. Bring to boil then cover and reduce heat to a simmer. Cook until the squash is tender. Cool slightly and pour into a blender and blend until smooth. If your soup is too thick, add up to 1 c more broth and blend. Season to taste and serve with parsley and crusty bread.

Pumpkin Bread

1 15 oz can unsweetened pumpkin puree	
1 1/4 c packed lt brn sugar	1 c sugar
1 c veg oil	3 lg eggs
1/2 c buttermilk	1 t vanilla extract
3 c all-purpose flour	2 t pumpkin pie spice
1 1/2 t baking powder	1 t baking soda
1 t kosher salt	Baking spray
1/4 c pumpkin seeds	3/4 c semisweet chocolate chips

Preheat the oven to 350°F. In a large bowl, whisk together the pumpkin, light brown sugar, granulated sugar, oil, eggs, buttermilk, and vanilla until well combined. Add the flour, pumpkin pie spice, baking powder, baking soda, and salt, stirring until just combined. Spray 2 (9-by-5-inch) loaf pans with baking spray with flour. Pour half the batter into one pan, smooth with a spatula, and sprinkle with the pumpkin seeds. Fold the chocolate chips into the second half of the batter and pour into the other prepared pan, smoothing the top with a spatula. Bake for 60 to 65 minutes or until a wooden pick inserted into the centers comes out clean. Let cool in the pan for 10 minutes then place a wire cooling rack over the pan and flip to remove the bread. Let cool completely.