Christian Broadcasters

WOCB, WXCB, WGCT, WQIZ| September 2023

Harvesting From God's Garden



In the fertile grounds of God's garden, a season of harvest unfolds, revealing abundant His faithfulness and provision. As farmers and gardeners toil with dedicated hands, their efforts are met with bountiful crops, a testament to God's grace. We are reminded of Psalm 67:6, "Then shall the earth yield her increase; And God, even our own God shall bless us." From golden wheat fields swaying in the breeze to plump fruits hanging from laden branches, every harvest is a manifestation of God's goodness and love.

In this garden, we witness the cycle of sowing and reaping, a reflection of spiritual truths. Just as we plant seeds in faith, diligently nurturing them, God promises that we will reap a harvest if we do not grow weary (Galatians 6:9). The harvest serves as a reminder that God is the ultimate provider, sustaining us physically and spiritually.

As we gather the fruits of our labor, let us give thanks to the Creator who blesses the work of our hands. May the abundant harvest in God's garden be a testimony to His unwavering faithfulness and a source of gratitude that nourishes our souls.

ANNOUNCEMENTS@COACB.ORG

Send in your church announcements and events to our station to be broadcast on our COACB Radio 39.12. What's the best way to get the news out? Through Television

More Channels





lust in case you did not get to see the letter or watch the TV fundraiser that was on August 12th, we need of your help. We have a great opportunity to grow our station even bigger. While Jonathan and Tyler were in Las Vegas at the NAB conference they met with a company called Igolgi which makes television equipment. They reached out to us Jonathan recently and offered us the deal of a lifetime. Currently, we have 8 networks. We have an opportunity to grow to having 12 networks. A multiplexer, which normally sells for \$52,000, was offered to us for \$25,284. We already have raised \$20,670 towards this total, but still need \$4,614 to reach our goal. I know with prayer and support we can make it. Together we can add 4 more Christian and family friendly networks to our lineup. On your donation, write "More Channels" in the memo line of the check or the donation slip. We will apply this amount towards the expansion. Thank you for all of the help you have already provided and for the help you can give now. Let's work together to get God's word out!

Upcoming Events

October 7th: Gospel Sing at 7pm with Christ Unlimitied, All for Him, & Ed Ewing

October 14th: Friends of COACB prayerline 7pm **October 21st:** Gospel Sing at 7pm with Hamiliton Bluegrass Gospel & Bear Pickins Band

Every Sunday: Word of Truth television broadcast. Come worship with us at 1 pm. or Watch on COACB-TV 39.1

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COACB Radio



Have you noticed the COACB Radio channel has moved. It was on the 39.8 and now it can be found on the 39.12. If you don't see this, scan for channels on your TV. Be sure to tune in on Saturday mornings from 10 am to 12 pm for the Saturday Morning Uplift with Tom Beaver and Shannon Vera with special appearances by Tyler Amburgey twice a month. We have some great conversations and listen to a lot of great music. I am sure you will find something that you enjoy. You can also call in and request a song or join in on the conversation.

Buy Your COACB Merchandise



Contact Us

The Central Ohio Assoc. of Christian Broadcasters

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Monthly Recipes



Roasted Sausage with Apples

| 1 1/2 lb smoked sausage | |
|------------------------------|--|
| 3 red onions wedged | |
| 1/4 c extra-virgin olive oil | |
| 1 t lemon zest | |

3 pink lady apples wedged 6 thyme springs 8 med chopped garlic cloves 1 1/2 t kosher salt

1 t black pepper 1/2 c chopped flat leaf parsley Preheat oven to 425 deg. Place sausage in coil in center of lg rimmed pan. Insert 2 skewers into sausage in "X" shape. If links arrange in single layer center of sheet. Toss together apples, onions, thyme, olive oil, garlic, & lemon zest. Season with salt & pepper. Scatter around sheet. Roast till sausage done and apples are tender. About 25 min.

Bacon Fried Cabbage

| 4 slices bacon cut 1/2" pieces | 1 sm onion diced | |
|--|------------------------------------|--|
| 1 head green cabbage cored 8 | & chopped into 1" pieces | |
| 2 t lgt brown sugar | Kosher salt | |
| black pepper | chopped parsley for garnish | |
| In lg skillet cook bacon until cr | isp about 5-7 min. Remove bacon | |
| but leave drippings in pan. Add onion to skillet cook till | | |
| translucent, add cabbage & brown sugar. Season with salt & | | |
| pepper. Cook till cabage is ter | nder, about 5 min. Return bacon to | |
| skillet and mix well. Top with parsley. | | |
| | | |

German Apple Cake

| 3 lg eggs | 2 c sugar | | |
|---|----------------------|--|--|
| 1 c veg oil | 1 t vanilla extract | | |
| 2 c all-purpose flour | 2 t cinnamon | | |
| 1 t baking soda | 1/2 t salt | | |
| 4 c chopped tart apples | 3/4 c chopped pecans | | |
| Preheat oven to 350 deg. grease 13x9 baking pan. In lg bowl | | | |
| beat eggs, sugar, oil, & vanilla. Combine flour, cinnamon, | | | |
| baking soda, & salt, Add to egg mixture & mix well. Fold in | | | |
| apples and nuts. Pour in pan and bake for 55-60 min until | | | |
| done. Cool on wire rack. | | | |
| Cream Cheese Icing for | top | | |
| | | | |

1 pkg room temp cream cheese

2 t softened butter2 c powdered sugarBeat cream cheese and butter. Add sugar slowly while mixing
until smooth. Spread over cooled cake. Refrigerate leftovers.