

◆ Christian Broadcaster ◆

WOCB - TV 39 Marion, Ohio

WXCB - TV 45 Delaware, Ohio

WQUD-381 Kenton, Ohio

WGCT - TV 8 Columbus, Ohio

Volume 5 Issue 4

The Central Ohio Association of Christian Broadcasters Inc.

April 2017

THE REST OF THE STORY

For the last 5 years the FCC has been working on a repack plan to repack all television channels into a much smaller TV band. They then plan on selling the rest of the band to wireless companies for wireless broadband use. So far they have spent over \$400,000,000 on this effort and they will spend billions more to purchase bandwidth and relocate stations to make this plan work.

For months I have been telling readers that some of our stations will have to change channels and that the FCC will eliminate all TV channels above 36. We have now been assigned our new channels. The transmitter in Marion has been assigned CH 25 and the transmitter in Delaware has been assigned CH 32. Our transmitter in Columbus will stay on CH 8.

I have now run the figures on how much it will cost us to change these channels and it comes in at about \$121,000 per station or \$242,000 for the two COACB stations that are required to change channels. The NAB did their own study and they report that according to their calculations, it will cost class A stations an average of \$391,000 to repack one station. The COACB has always been frugal but there is a limit on how much we can stretch our limited resources.

Yes it is reported that the FCC will cover 100% of the cost of repacking and channel changes for Class A stations, but realize that at most they will only duplicate the service area we have now and in no way will they enrich us with any station improvements. There will also be many expenses that they will not cover. We may also have to hire additional people to help with all the changes that are coming and we will then have to pay the expenses involved and not be reimbursed.

There are many questions about when the reimbursements are paid. At first we understood that up to 80% of the money needed would be available when we submitted quotes from the companies providing the services and the last 20 % paid at the end of the channel change project. That way we could get the project under way. Now some vendors and equipment providers are not sure and some think the FCC payments will only come as reimbursement after the money is spent.

If the money can only be released as reimbursement most small stations including COACB Stations will be

in deep trouble. Hopefully the FCC will realize this and give us advanced money to work with. Remember, the reverse auction and repack was not requested by the small TV stations. The decision was made by others and we have to live with it.

About April 15, the FCC will release final instructions for reimbursements. Please pray hard.

IN CONCERT

April 15 7PM-9PM

Calvary's Path

Carolyn Aiken

Alana Goetz, All About Him

Everyone Welcome

TELETHON AND AUCTION

Thur. April 6 Auction 7 PM- 11 PM

Fri. April 7 Auction 7 PM- 12 AM

Sat. April 8 Auction 6 PM- 12 AM

Sun. April 9 Praise & Pledge 2 PM -5:30 PM

Mon. April 10 Praise & Pledge 8PM - 9 PM

Tue April 11 Praise & Pledge 8PM - 9 PM

Wed. April 12 Praise & Pledge 8PM - 9 PM

Thurs April 13 Praise & Pledge 8PM - 9 PM

Fri. April 14 Auction 7 PM- 12 AM

We have seating for 300 ... Come on out to the telethon and have a great time...

Lots of items for sale and lots of great baked goods.

**PLEASE TAKE TIME TO PRAY
FOR YOUR COACB STATIONS**

**Prayerline
Numbers
& Contact
Information**
(800) 852-8199
(740) 383-1794

**WOCB TV 39.
Marion, OH**

**WQUD-381 TV 38
Kenton, OH 43326**

**WXCB TV 45
Delaware, OH**

**WGCT TV 8
Columbus OH**

**NEED AN
OUTING FOR
YOUR
GROUP???**



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



Recipe Favorites

BAKED POTATOES

CHRISTA WALTER

8 large potatoes, boiled, peeled and diced; 1/2 cup oleo (margarine); 1/3 cup onion, diced; 1 lag. pkg. sour cream; 1/2 cup grated cheese; sale & pepper; 1 can mushroom soup.

Mix all together and put in 9x13 buttered dish. Bake at 350 deg. about 30-40 minutes.

BARBEQUED MEATBALLS

JEAN THOMAS & CINDY COOK

1-1/2 lbs. ground beef; 1 onion; salt; pepper; 1 egg; 1/4 cup brown sugar; 1 cup tomato sauce; 1 cup cracker crumbs; milk to moisten.

Form into balls, put in casserole, cover with sauce. Bake at 350 deg. for 1 hour.

STORIES FROM MY RELATIVES

John Hoffman

The elephant sauntered into the small restaurant and climbed upon the stool. The elephant ordered a cup of coffee and handed the waiter a \$10 bill. The waiter figured the elephant wasn't too smart, so he gave the elephant a dollar in change. While the waiter was shining some glasses, he casually remarked, "We don't have many elephants stopping in here." The elephant set his cup of coffee down and replied, "No wonder, with coffee at 9 bucks a cup."

ITALIAN CREAM CAKE

THELMA AIKEN

1 stick margarine; 1 teaspoon soda; 1/2 cup crisco; 2 cups sugar; 5 eggs (separated); 2 cups flour; 1 cup buttermilk; 1 teaspoon vanilla; 1 cup angel flake coconut; 1 cup chopped nuts.

Cream margarine and crisco, add sugar and beat till smooth. Add egg yolks and beat well. Sift flour and soda and add to creamed mixture, alternately with buttermilk. Stir in vanilla, nuts and coconut. Fold in stiffly beaten egg whites. Pour into three greased and floured 8 inch cake pans. Bake in 350 degree oven for 25 minutes or till cake tests done. Cool and frost with:

COCONUT CREAM CHEESE FROSTING

2 tablespoons butter; 8 ounce package cream cheese; 3 1/2 cups powdered sugar; Add 2 teaspoons milk; 1/2 teaspoon vanilla.

Beat well, then stir in 1 3/4 cups of coconut. Spread on top and sides of cake. Sprinkle with 4 tablespoons coconut, mixed with 2 teaspoons butter in skillet, stirring constantly over low heat till golden brown. Sprinkle on cake.

SPECIAL OCCASION PUNCH

BETTY SYCK

2 (12 ounce) cans frozen pineapple juice (thawed); 4 (12 ounce) cans frozen orange juice (thawed); 4 (12 ounce) cans frozen lemonade (thawed); 4 (1 quart) bottles club soda.

Combine thawed juices. Add gingerale and club soda, stir. Add sugar to taste. Ice to cool. Stir. Yield 1 1/2 gallons.



POOR MANS STEAK

ANONYMOUS

1 cup (about 30) crushed saltine crackers; 2 lbs. ground beef; 1/4 cup all-purpose flour; 2 tablespoons vegetable oil; 1/3 cup water; salt, to taste; pepper, to taste; 2 cans condensed cream of mushroom soup, undiluted.

In a bowl, combine crumbs, water and seasonings. Crumble beef over mixture and mix well. Press into an ungreased 9" square pan. Cover and refrigerate for at least 3 hours. Cut into 3" squares, dredge in flour. In a skillet, cook meat on both sides until browned.. Transfer to a slow cooker with a slotted spoon. Add soup. Cover and cook on high 4 hours or until no longer pink. Serve with mashed potatoes or buttered noodles.

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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 bottom of Page 2