

◆ Christian Broadcaster ◆

WOCB - TV 39 Marion, Ohio

WXCB - TV 45 Delaware, Ohio

WQUD-381 - TV34 Kenton, Ohio

WGCT - TV 8 Columbus, Ohio

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The Central Ohio Association of Christian Broadcasters Inc.

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Love
is patient
is kind
it does not envy
it does not boast
it is not proud
it is not rude
it is not self seeking
it is not easily angered
it keeps no record of wrongs
never fails

Valentine Lunch Heart-Shaped Sandwiches

By Laura Williams

Here is an easy way to make a Valentines lunch.

All you need to make heart-shaped sandwiches is an oversized heart-shaped cookie cutter and your favorite ingredients. There are several ways to make these. This first idea is to use bread, cheese and lunch meat. You can also make a peanut butter and jelly sandwich, a grilled cheese sandwich, chicken salad, or whatever you like!

Simply make your family's favorite sandwich and cut it out with an oversized heart-shaped cookie cutter. Pack it in their lunch boxes and send it with love! If you choose to use chicken salad, it may be easier to cut out the bread first and then spread on the chicken salad.

This can also be served with soup or salad.



Awaiting Word From FCC--The Reverse Auction is complete and new TV Channel assignments will be made within the next month. We know at least two of our stations, WOCB-CD and WXCB-CD will be assigned new channels.-- The March Newsletter will have full details.

LIVE IN CONCERT
FEBRUARY 18 7 PM - 9 PM
Gospel Roadmasters
Old Time Gospel Singers
Anette Johnson

Waiting on Transmitter

David Aiken

Using the proceeds of the Fall Telethon, the COACB purchased a new *State Of The Art* transmitter for Delaware. The check for the final payment on the transmitter was mailed in November and I have been anxiously waiting the delivery of the transmitter ever since.

Actually, I grossly underestimated the time required for delivery of a new transmitter. We have had several delays relating to the severe winter storms in Colorado plus the normal setup time required of all new transmitters.

The new transmitter had to be un-crated and hooked to power, dummy load, and various pieces of test equipment. The transmitter is then retuned to its new operating channel and carefully rechecked to make sure it still meets all its specifications on the new channel. Then there is the burn in phase of the setup where the transmitter is connected to a dummy load and operated at full power for several days and tested often to make sure it is stable and reliable. Following all of this the transmitter is re-crated and shipped.

Our transmitter has passed all the testing and is ready for delivery. Hopefully we will receive it in the next few days.

COACB VOLUNTEER



Chloe Aiken is just 10 years old and in the fourth grade but Chloe is also an experienced control room operator and often runs the control room during the Friday Night *Lights, Camera, Shop* program.

Prayerline Numbers & Contact Information

(800) 852-8199
(740) 383-1794

WOCB TV 39
Marion, OH

WQUD-381 TV 34
Kenton, OH

WXCB TV 42
36 Spring St.
Delaware, OH

WGCT TV 8
Columbus, OH



TRY THESE
RECIPES!

BROCCOLI RICE CASSEROLE

JENNY HALL

1 small onion, chopped; ½ cup chopped celery; 1 tablespoon butter or margarine; 1 (8 oz.) jar processed cheese spread; 1 (10 oz.) pkg. frozen chopped broccoli, thawed; 1 (10 ¾ oz.) can condensed cream of mushroom soup (undiluted); 1 (5 oz.) can evaporated milk; 3 cups cooked rice.

In large skillet over medium heat, saute onion, celery and broccoli in butter for 3 to 5 minutes. Stir in cheese, soup, and milk until smooth. Place rice in a greased 8-inch square baking dish. Pour cheese mixture over. Do not stir. Bake, uncovered, at 325 degrees for 25 to 30 minutes or until hot and bubbly. Yield: 8 to 10 servings.

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 CREAM PIE

RETA RUTHERFORD

Make baked pie shell of desired size. This is for 9" Pie. Mix in saucepan: 1 cup brown sugar (packed); ¼ cup cornstarch; ½ teaspoon salt; Stir in gradually: 1 cup water; 1 2/3 cups milk; Add: 1/3 cup butter.

Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil 1 minute. Remove from heat. Gradually stir at least half of hot mixture into 3 egg yolks, slightly beaten. Then blend into hot mixture in saucepan Boil 1 minute more, stirring constantly. Remove from heat. Blend in 1 ½ teaspoon vanilla.

If pie is to be finished with meringue, pour immediately into baked pie shell. Spread meringue lightly on top, sealing to edge of crust to prevent shrinking. Bake at 400 degree oven until delicately browned. Let cool at room temperature.

PUMPKIN COOKIES

ANONYMOUS

2 cups flour; 1 cup sugar; 1 cup quick oats; 1 egg; 1 teaspoon baking soda; 1 teaspoon cinnamon; 1/2teaspoon salt; 1 cup butter, softened; 1 cup brown sugar; 1 cup canned pumpkin; 1 teaspoon vanilla; Decorations: sprinkles, raisins, chocolate chips, nuts, frosting, etc.

Mix together flour, oats, baking soda, cinnamon and salt. Cream butter, sugar and brown sugar. Add the egg, vanilla and pumpkin to the butter sugar mixture. Mix in dry ingredients. Drop ¼ cup of dough onto cookie sheet and form each into a pumpkin shape. Bake 20-25 minutes at 350 degrees. Decorate cooled cookies.



Got a suggestion for
the COACB call:
(740) 383-1794

Stuffed Pepper Soup

DEBBIE WALTER

2 lb. ground beef; 2 qt. water; 1 can (28 oz.) tomato sauce; 1 can (28 oz.) diced tomatoes, undrained; 2 cups cooked long grain rice; 2 cups chopped green peppers; ¼ cup packed brown sugar; 2 tsp. salt; 2 tsp. beef boullion granules; 1 tsp. pepper

In a dutch oven, cook beef over medium heat until no longer pink, drain. Stir in the remaining ingredients and bring to a boil. Reduce heat, cover and simmer for 30-40 minutes or until peppers are tender. Yield: 10 servings (2-1/2 quarts)

Layered Salad

HELEN ALEXANDER

Put in dish in order—DO NOT TOSS.

1 head of lettuce, torn in pieces; ½ cup chopped green onions; 1 cup salad dressing & 2 Tbsp. sugar, mixed together; 1 cup frozen green peas, thawed, not cooked; 1 cup shredded cheddar cheese; 1 cup bacon, fried, drained and broken in bits. You may use other vegetables that you like.

GONE BUT NOT FORGOTTEN

John Hoffman was truly an unforgettable character. He always had a funny story, and was beloved by everyone who met him. Although The Lord has called him home we still laugh when we remember John's funny stories. We have quite a collection of them and plan to run them on occasion.

STORIES FROM MY RELATIVES

John Hoffman

My Grandpa Snort had been a local preacher for many years and his eyesight was getting very dim. He could just barely recognize people. One Sunday morning he was walking across the front of the church. Two little eight year old boys were sitting on the front pew. They were wearing short pants. Grandpa Snort stopped in front of them, placed his hands on their knees and prayed, "Now, may God bless these two bald-headed men. Earlier he had put his hands on the little boy's knees and lovingly asked, "Now, who has pink chubby legs?" Out loud, the little five year old replied, loud and clear, "MOMMY."

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