

♦ Christian Broadcaster ♦

WOCB - TV 39 Marion, Ohio

WXCB - TV 45 Delaware, Ohio

WQUD381 TV 34 Kenton, Ohio

WGCT - TV 8 Columbus, Ohio

Volume 4 Issue 19

The Central Ohio Association of Christian Broadcasters Inc.

July 2014

A LICENSE FOR KENTON !!!

After operating for 16 years on a temporary permit that had to be renewed every 6 months, the FCC granted a license for Kenton. The license is good through 2021. The station call sign is WQUD381 and it is assigned channel 34. The station is licensed as an intercity relay station and we have the actual license in hand.

I will use a spare transmitter that we already had so the upgrade is only costing about \$2,000. The parts for the channel change have been ordered and should arrive by July 1. Channel 48 has operated at a power level of 240 watts, the new channel 34 will have a power level of 1900 watts in its major power lobe.

In the past 16 years we have had a lot of people ask us why we would spend the money to build a station that only had a temporary permit. Yes, we knew that the FCC could cancel the permit at anytime and yes, we had to renew it every 6 months but it gave us a chance to spread the gospel.

Are you ready for this?? We have used a temporarily permitted station to spread the gospel for 140,000 hours!!! How many souls will be in heaven because of this temporary station???

Yes, God is well pleased with our efforts with this station!!!!



**Happy 4th of July
God Bless**

LIVE GOSPEL SINGINGS

The first Saturday night of each month we have a live gospel singing representing TV-45 in Delaware. Linda Williams hosts this Singing from Studio A in Marion. Her next scheduled singing is on Saturday, July 5, 2007 from 7:00 to 9:00 P.M..

The third Saturday night of each month we have a live gospel singing in studio A in Marion, Ohio, 1282 N. Main Street. The next scheduled singing is Saturday, July 19, from 7:00 to 9:00 P.M.. Featured singers will be Pearly Gates, Spiritual Echoes, and Steve Thacker.

Free admission. Everyone welcome.

COACB VOLUNTEERS



Dick and Rose Haines

Dick & Rose Haines have been married for 57 years. They both spend a lot of time helping to make the COACB a success. Both are ready to work hard anywhere needed. This includes envelope stuffing and the Lights Camera Shop program. Rose is a wonderful cook and our volunteers look forward to trying out her latest creation. Dick also helps by modifying and installing equipment. **Thank you, Dick and Rose, for being COACB volunteers.**

Prayerline Numbers & Contact Information

COACB
1282 N. Main St.
Marion, OH 43302
(800) 852-8199
(740) 383-1794

WOCB TV-39
Marion, OH

WQUD381 TV 34
Kenton, OH

WXCB TV 45
Delaware, OH

WGCT TV 8
Columbus



Recipe
Favorites

SCOTCH EGGS

THELMA AIKEN

4 hard boiled eggs (peeled); 1 beaten egg; 1 lb sausage meat; Finely ground cracker meal

Peel eggs and dip in beaten egg. Then cover with a thick layer of sausage and dip in beaten egg again. Then dip in cracker meal. Fry in deep fat for about 10 minutes and drain well on brown paper.

COUNTRY FRIED APPLES

BETTY SYCK

Melt about 3 tablespoons margarine in skillet. Add slice apples (with or without peel) and sprinkle on sugar. Cover and cook until tender. Turn up heat and cook uncovered a few minutes until juice is gone and apples are lightly browned. I use about 8 unpeeled apples and about ½ cup sugar. Use more or less depending upon how sweet you want them. (Use any cooking apple.)

CHOCOLATE FANTASY BARS

ANONYMOUS

1/3 cup butter or margarine, melted; 2 cups chocolate chip cookie crumbs; 1 can sweetened condensed milk; 1¾ cups semi-sweet chocolate chips; 1 cup shredded coconut; 1 cup chopped walnuts or pecans

Preheat oven to 350 degrees. In a bowl, combine butter and cookie crumbs. Press the mixture into the bottom of 9"x13" baking pan. Pour sweetened condensed milk over the crumbs. Combine the chocolate chips, coconut, and nuts. Sprinkle mixture evenly over condensed milk, and press lightly into the pan. Bake 25 to 30 minutes, or until set. Allow the bars to cool completely before cutting.

LASAGNA

ART DODGE

4-5 cups spaghetti sauce; 2 pounds hamburger, drained; ½ package lasagna noodles; 1 pound cottage cheese. 8 ounces cheddar cheese; 8 ounces mozzarella cheese.

Cook noodles until nearly soft. Use 13"x9"x2" pan and arrange sauce, then noodles, layer of cheese, hamburger, cheese and sauce. Bake 350 degrees for 45 minutes. Allow to stand 15 minutes.

DUMP CAKE

RETA RUTHERFORD

1 box yellow cake mix; 1 can cherry pie filling; 1 can crushed pineapple; 1 ½ sticks of margarine

Use a 13x9 pan. Dump fruit in pan. Sprinkle dry cake mix over fruit. Cut margarine in tiny squares and place over cake mix. Bake at 350 degrees for 50 minutes.

SUMMER CHICKEN SALAD

NANCY WILSON

4 cups diced cooked chicken; 1-15 oz. can pineapple chunks, drained; 1 cup chopped celery; 1-11 oz. can mandarin oranges, drained; ½ cup sliced ripe olives; ½ cup chopped green pepper; 2 tablespoons finely chopped onion.

Blend together 1 cup mayonnaise and 1 tablespoon prepared mustard. Mix all ingredients together and chill 2 to 3 hours. Add 1 package (15 oz.) chow mien noodles or serve over them. Noodles will be soggy if added too soon.

REUBEN DIP

BARB AULT

8 ounce cream cheese; 1 1/2 cups sour cream (softened); 12 ounces shredded swiss cheese; 15 ounce can sauerkraut (drained); 8 ounce corned beef (chopped)

Mix all ingredients together and warm on medium power in microwave until cheese melts, not too hot. Do it slowly. Serve with rye crackers or pumpernickel bread.

Would you like to see your favorite recipe in the Newsletter? If so, please mail your recipe to:

**COACB Recipes
1282 N. Main St.
Marion, OH 43302**



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GROUP???**



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(740) 383 - 1794.

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COACB call:
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Or write to the
addresses
on Page 1 or at the
bottom of Page 2**