

❖ Christian Broadcaster ❖

WOCB - TV 39 Marion, Ohio

WXCB - TV 45 Delaware, Ohio

WOCB - TV 48 Kenton, Ohio

WGCT - TV 8 Columbus, Ohio

Volume 4 Issue 17

The Central Ohio Association of Christian Broadcasters Inc.

March 2014



Happy
St. Patrick's
Day

**COACB SPRING
TELETHON
STARTS APRIL 3**

*Prayerline
Numbers
& Contact
Information*

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1282 N. Main St.
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(800) 852-8199
(740) 383-1794

WOCB TV 48
Kenton, OH

WXCB TV 45
Delaware, OH

WGCT TV 8
Columbus, Ohio

COACB UPDATES

In October, the FCC opened a window to file for Low Power FM stations. Normally any organization that has another broadcast outlet is prohibited from filing for one of those stations. However this time the FCC made special provisions so that Colleges that already have a public broadcast station can also apply for a low powered FM station under certain conditions.

After very carefully studying the FCC guidelines we determined that we should also qualified under those same conditions and decided to try for a LPFM station. If granted it would operate under the management of a separate group of COACB volunteers. We realized it was a long shot but under the FCC guidelines, we did qualify and it just might work.

Our application was accepted by the FCC for filing on November 25 and went on to the Singleton Grant List on Dec. 25. That application was finally denied on February 25 because the COACB did not have an educational accredited school and the FCC is granting the exemption only to those that have accreditation. David and Jonathan spent time on this but the effort cost the COACB no money. **We tried hard and came very close.**

Kenton Update

We will change the channel for Kenton from CH 48 down to CH 34 sometime this spring. We are waiting on our consulting engineer to finalize the engineering and then file it with the FCC. We will keep our readers updated.

Banking Changes

The COACB owns and operates WOCB TV-39, WXCB TV-45, WGCT TV-8, and WOCB TV-48. We are also known in each community as Christian Broadcasters. We have always accepted checks in each of those names as well as COACB or Central Ohio Association of Christian Broadcasters. We were notified by our bank that new banking regulations impact the COACB checking account. They say to comply, all checks now must be made out to COACB or Central Ohio Association of Christian Broadcasters

COMPUTER PROBLEMS

DAVID AIKEN

Due to computer problems, this month's newsletter is a week late. I usually finish up the newsletter about 2 days before newsletter stuffing day, but when I tried to get into the editing program this month I was horrified to find that the computer had lost everything pertaining to newsletters including past newsletters and even the layout design for the newsletters. I guess you can definitely call my feelings, **PANIC!**

I finally located a hard drive from a computer that I had used for a while in 2013. After some effort I was able to salvage the Newsletter layout design and other files that I needed. So although four days late in getting started, and a week late in going to press, it looks like we will have a newsletter this month after all. The search is continuing but I am also finding most of the past newsletters

COACB VOLUNTEERS



COACB Volunteers Brenda Howell, Rachel Brown, and Rhonda Hero Wilson getting ready to man the phones for the Lights Camera Shop show. In the three hours following this pictures they will take several hundred phone calls. Yes they were still smiling at the end of the show. Thank you for being a great phone room operators and thank you for being COACB Volunteers.



Recipe Favorites

GOLDEN CORN BREAD

EDIT PETERSON

Beat 1 egg; Add 1 cup of milk and ¼ cup soft shortening

Sift together and add: 1 cup cornmeal; 1 cup sifted flour; ¼ cup sugar; ½ teaspoon salt; 4 teaspoons baking powder. Beat with beater only until smooth. **DO NOT OVERBEAT.** Bake in a greased 8" square pan or in muffin pans. Bake at 425 degrees for 25-30 minutes.

WALDORF SALAD

BETTY SYCK

4 cups apples, chopped; ¾ cup raisins; ½ cup pecan pieces; ½ cup mayonnaise

Combine ingredients, refrigerate until ready to serve.



GRANDMOTHER'S COCONUT CAKE

THELMA AIKEN

¾ cup crisco; 2 cups sugar; 1½ teaspoons vanilla; ½ teaspoon almond extract; 3 cups sifted flour; 3 teaspoons baking powder; pinch of salt; 1 cup milk; 6 egg whites

Soften crisco, gradually add sugar and flavoring. Sift flour, baking powder and salt and add alternately to sugar mixture with milk ending with flour. Add egg whites, one at a time and beat well. Pour into three paper lined and greased 9" cake pans. Bake in 350 degree oven for 25 minutes. Cool and spread coconut icing between layers and then ice the entire cake

COCONUT ICING

2 cups sugar; 2 coconuts peeled and grated; 2 egg whites, stiffly beaten; ¾ cup liquid (½ water, ½ coconut milk); 6 large marshmallows; 1 tablespoon light corn syrup; ½ teaspoon salt; 1 teaspoon almond extract

Cook sugar, liquid and corn syrup, over low heat stirring till sugar is dissolved. Cover 2 to 3 minutes, then uncover and cook till candy thermometer reads 238 degrees. Add marshmallows and beat. Fold in stiffly beaten egg whites and ½ grated coconut, add flavoring. Ice between layers. Insert toothpicks to hold layers while icing top. Sprinkle remaining coconut over icing and gently press in while hot. Cool and refrigerate.

PUMPKIN ROLL DESSERT

ART DODGE

Cake: 3 eggs; 1 cup sugar; 2/3 cup pumpkin; 1 teaspoon lemon juice; ½ teaspoon salt; ¾ cup flour; 1 teaspoon baking powder; 2 teaspoon cinnamon; 1 teaspoon sugar; ½ teaspoon nutmeg

Beat eggs, then gradually add sugar. Stir in pumpkin and lemon juice. Stir together dry ingredients. Fold in pumpkin mixture. Spread on a cookie sheet well greased. Bake at 375 degrees for 15 minutes. Turn out on a flat surface. Cool.

Filling: 1 cup powdered sugar; 4 teaspoons butter; 3 oz package of vanilla pudding; 8 oz. cool whip (thawed); 8 oz. cream cheese (softened); ½ teaspoon vanilla; 1 ½ cup milk

Mix pudding and milk. Set aside until slightly thickened. Mix together rest of the ingredients. Stir well until smooth. Fold pudding in cream cheese mixture. Use a large deep serving bowl. Layer cake: filling and cool whip alternating till bowl is full. A tasty tip: Sprinkle chopped nuts on each layer.

ANGEL LUSH WITH PINEAPPLE

RETA RUTHERFORD

1 package (4 serving size) Jello Vanilla flavor instant pudding and pie filling (I use sugar free pudding); 1 can (20 oz.) crushed pineapple in juice, undrained; 1 cup thawed cool whip whipped topping; 1 package (10 oz.) prepared round angel food cake; 10 small strawberries.

Mix dry pudding mix and pineapple with juice in a medium bowl. Gently stir in whipped topping. Cut cake horizontally into 3 layers. Place bottom cake layer, cut side up on serving place. Spread 1 1/3 cups of the pudding mixture onto cake layer; cover with middle cake layer; Spread 1 cup of the pudding mixture onto middle cake layer; top with remaining cake layer. Spread with remaining pudding mixture. Refrigerate at least 1 hour or until ready to serve. Makes 10 servings.

NEED AN OUTING FOR YOUR GROUP???



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
on Page 1 or at the
bottom of Page 2

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