

♦ Christian Broadcaster ♦

WOCB - TV 39 Marion, Ohio

WXCB - TV 42 Delaware, Ohio

WOCB - TV 48 Kenton, Ohio

WGCT - TV 8 Columbus, Ohio

Volume 4 Issue 18

The Central Ohio Association of Christian Broadcasters Inc.

May 2014

Happy

Mother's Day

COACB TELETHON

We have raised over \$23,000 so far in our Spring Telethon with one more night of our telethon auction left. This telethon has far exceeded our expectations. We have been able to bring all of our bills up to date and been able to purchase three new badly needed pieces of equipment. We have also expanded from 4 program streams to six streams on all of our stations.

I can say we are being very careful on how we spend the money and are working very hard to get the most benefit out of each dollar spent. The community has noticed and one dealer has told us it is unbelievable how many antennas they are now selling. People are wanting to receive all the COACB program streams.



All I can say is thank you to all who have donated and the Lord will bless them.

YOU ARE NEEDED

I have always wanted to feel that COACB stations make a difference in people's lives and I really think they do. On a typical day a large number of prayer requests come in. One dear lady often calls from Hawaii with prayer requests for herself and her family. Many calls come in from States such as: Nevada, North Carolina, Kentucky, Texas, Florida, Pennsylvania, New York. Calls even come in from foreign countries such as Canada and even London, England. Word has gotten around that



people at the COACB will pray for you and that the Lord will hear that prayer. We have always wanted to be busy about the Lord's service but we now realize that the ministry

has become so big that we need a lot more volunteers just to keep up. Would you consider volunteering some time to pray with the hurting?

Favorite Channel?

What is your favorite COACB channel? Now that there are six very diverse channels we are told that it is hard to choose a favorite. That is the main reason so many antennas are being sold right now so that people can watch all six. Let us look at what each channel offers:

39.1 Local and Cornerstone.

This is our main channel where we air all the local programs as well as network programming from the Cornerstone Network

39.2 Classics

All of your old favorites including, Roy Rogers, Beverly Hillbillies, Petticoat Junction, Jack Benney, Graucho Marks, Cowboy G-Men and many many more

39.3 Daystar

World's second largest Christian Television Network

39.4 QVC

Every Woman and most men know and love QVC. A portion of all sales is returned to the COACB.

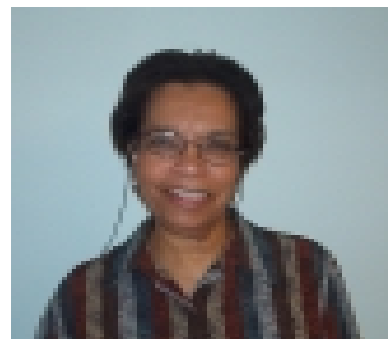
39.5 Shorty Channel

Every program is about 5 minutes in length so no matter how tight your schedule, you can always watch something on the shorty channel.

39.6 Community classified

Buy, Sell, Trade or just use our on screen clock to time your exercise workout. Great Music and lots of good information.

COACB VOLUNTEER



Mary Russell helps out with envelope stuffing, and with prayerline every Friday night at the Marion station. **Thank you, Mary, for being COACB volunteer.**

**Prayerline
Numbers
& Contact
Information**

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

WOCB TV 48
Kenton, OH

WXCB TV 45
Delaware, OH

WGCT TV 8
Columbus, OH

WOCB TV 39
Marion, Ohio

www.coacb.org
**Serving the Whole
World**



Recipe Favorites

NEED AN OUTING FOR YOUR GROUP???



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

CREAM PUFF IN A PAN

RACHEL BIRD

1 cup water; ½ cup butter or margarine; 1 cup all purpose flour; 4 eggs; 8 ounces cream cheese (softened); 2 (4 oz.) packages Vanilla instant pudding 2 cups milk; 12 ounces frozen whipped topping (thawed); ¼ cup chocolate syrup (optional)

Preheat oven to 350 degrees. Bring water and butter to a boil in a 2-quart saucepan, stirring occasionally. Stir in the flour. Add the eggs 1 at a time, whisking after each addition. Spread the butter in a greased 10x15 inch baking pan. Bake 25 minutes. Cool in the pan on a wire rack. Beat the cream cheese in a mixer bowl until smooth, scraping the bowl occasionally. Add the pudding mix and milk. Beat until blended. Spread over the baked layer top with the whipped topping. Chill covered in refrigerator. Drizzle with chocolate syrup. Yield 36 servings.

BAKED CHICKEN

BETTY SYCK

Kraft Italian Dressing; cornflake crumbs; chicken pieces.

Dip chicken in Italian Dressing and roll in cornflake crumbs. Put on baking sheet lined with foil. Bake at 350 degrees for 1-1½ hours.

COCONUT PINEAPPLE PIE

RETA RUTHERFORD

1 cup sugar; 3 tablespoons all-purpose flour; 1 cup light corn syrup; 1 cup flaked coconut; 1 can (8 ounces) crushed pineapple, undrained; 3 eggs, beaten; 1 teaspoon vanilla extract; 1 unbaked pastry shell (9 inches); ¼ cup butter or margarine, melted.

In a bowl, combine sugar and flour. Add the corn syrup, coconut, pineapple, eggs and vanilla; mix well. Pour into pastry shell. Drizzle with butter. Bake at 350 degrees for 50-55 minutes or until a knife inserted near the center comes out clean. (Cover loosely with foil if the top browns too quickly.) Cool on a wire rack. Chill before cutting. Store in the refrigerator. Yield: 6-8 servings

Lest We Forget. . .



Thank You
to all of those who
gave of their life,
just so that we could
have the freedoms
that we have

PEANUTTY CHOCOLATE BARS

ART DODGE

½ cup butter; 2 quarts (8 cups) popped popcorn; 1 cup light corn syrup; ¼ cup water; 1 cup milk chocolate cooking chips; 1 teaspoon salt; 1 cup chunky peanut butter; 1 cup brown sugar.

Place popcorn in a large buttered pan and keep in warm oven. Butter a 15½x10½ inch pan. In large saucepan melt butter and stir in sugar, corn syrup, water and salt and cook over medium heat. Stir constantly until sugar is dissolved and mixture boils. Remove popcorn from oven. Pour caramel mixture slowly over popcorn. Press caramel corn into buttered pan. In saucepan heat chocolate chips and peanut butter over low heat. Cool until chocolate topping is set. Cut into 2x2 inch bars.



GRANDMA'S HICKORY NUT CAKE

THELMA AIKEN

2 cups sugar; 2/3 cup butter; 3 eggs; 1/8 teaspoon salt; 2 teaspoons baking powder; 2 1/2 cups all purpose flour; 1 cup milk; 1 teaspoon vanilla; 1 cup hickory nuts, chopped (reserve a few halves for garnish)

PENUCHE FROSTING

1/2 cup butter; 1 cup brown sugar; 1/4 cup milk or cream; 2 cups confectioners sugar; 1 teaspoon vanilla extract

Cream together sugar and butter for cake. Add eggs and beat on medium speed for 2 minutes. Mix dry ingredients together lightly with a fork. Add dry ingredients, alternately with milk. Mix well. Stir in vanilla and nuts. Pour into greased and floured 8 inch layer pans. Bake at 325 degrees for 40-50 minutes. Cool. Make frosting, melting butter in a medium sauce pan. Add brown sugar, boil 2 minutes. Add milk and bring to boil. Remove from heat, cool to luke warm and beat in sugar and vanilla. Ice cake and garnish with hickory nut halves. 16 servings.

The CHRISTIAN BROADCASTER is published monthly by The Central Ohio Association of Christian Broadcasters Inc., an Ohio NOT-FOR-PROFIT Corporation. The IRS recognizes the organization as a type 501(c)(3) organization. Donations are TAX DEDUCTIBLE.

COACB

1282 North Main Street
Marion, Ohio 43302-1523
(740) 383-1794

www.coacb.org
E-mail: comments@coacb.org

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