

♦ 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 14

The Central Ohio Association of Christian Broadcasters Inc.

September 2014



Happy
Labor Day

WE NEED TO HEAR FROM YOU

DAVID AIKEN

When I was a young man, anyone could send a letter and be reasonably sure that the recipient would receive it. The post office would go to great extremes to insure that the mail always did get to the recipient. In fact you could put the person's name and the city where the person lived and it would be delivered. One story printed in Ripley's Believe It Or Not told of a grain of rice that had the address of the recipient printed on it and affixed to a postage stamp. Although the post office had to use a magnifying glass to read the address, the grain of rice was delivered. In another case, someone put a stamp and an address on a ten dollar bill. Yes the post office delivered it. Sadly those days are now gone forever.

Now the US Post Office uses automated equipment to sort the mail and if there is any problem with the address, the mail is automatically returned to the sender as undeliverable. Let us say that the recipient lives in an apartment building in Apt. 21 and moves to apartment 22 in the same building. He or she must fill out a change of address form for the move and then for a short period of time their mail addressed to Apt. 21 will be forwarded to Apt 22. After that time expires, their mail addressed to Apt. 21 is undeliverable and sadly there is no way to argue with an automated mail sorting machine.

We try very hard to keep our mailing list up to date but we still often receive calls from people saying they did not receive their newsletter. Please keep us up to date on your current address because if the address is not correct, the automated equipment will deem your newsletter undeliverable.

MINI- TELETHON

For sixteen years, the COACB has operated its Kenton, Ohio station on a special temporary authority. On June 9, 2014, the FCC granted the COACB a license for the Kenton station to operate it as an intercity relay station. We have been getting things ready to make that change once we had the license in hand. Everything is now ready except for having the tower crew to change

the antenna. We expect the tower crew to charge \$2,000 to change the antenna.

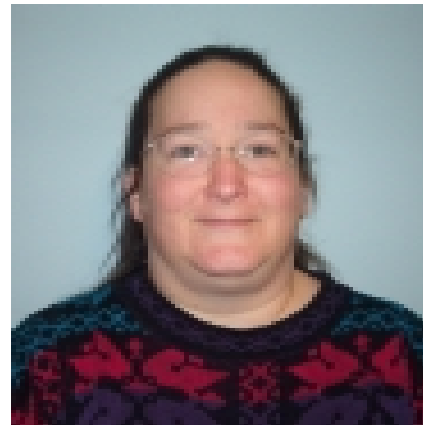
On Saturday August 23, the COACB had a two hour Mini-Telethon to raise money to hire a tower crew to change the antenna in Kenton. We estimate that the work will cost about a thousand dollars. The change is necessary because the new license for the Kenton station calls for a channel change and also a change in the antenna pattern.

We are very proud of how the board members worked together in the telethon to raise the money. We are also very proud of how the community responded. With 30 seconds to go, the final telethon pledge came in to put us over the top on raising the \$1,000 needed.

Thank You and God Bless you to our wonderful supporters.

**Live Singing
Sept. 20, 7 PM - 9 PM
David's Heart
Unto Him
Mary Russell**

COACB VOLUNTEER



Kim McFann is vibrant, joyful and is always smiling. She is a volunteer that helps out with phones, control room, prayerline and has the program *Walking in Faith* every Wednesday night.. **Thank you, Kim, for being a COACB volunteer.**

Contact Information

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WXCB TV 45
Delaware, OH

WGCT TV 8
Columbus, OH

www.coacb.org
Whole Wide 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.

BUTTERCUP CAKE

CAROLYN AIKEN

2 ¼ Cups flour; 1 ½ Cups sugar; 1 tsp baking powder; ½ tsp soda; 1 tsp salt; ½ Cup shortening; 1 Cup buttermilk; 1 tsp flavoring; ¾ tsp other flavoring

Beat 2 minutes: Add 1 1/3 to 1 ½ cup unbeaten eggs (2 medium). Beat 2 minutes. Bake 30 – 35 minutes at 350°. Use any chocolate or white icing.

MONKEY BREAD

ART DODGE

3 tubes refrigerated biscuits; 2/3 cup sugar; 2 tablespoons cinnamon; Chopped pecans (optional); 2 sticks oleo; 1 cup brown sugar; 1 teaspoon cinnamon

Preheat oven to 350 degrees. Cut each biscuit into fourths. Mix sugar and cinnamon in a brown paper bag and shake pieces until well coated. Grease bundt pan and arrange coated biscuits in layers. Sprinkle with nuts between layers. Melt oleo, brown sugar and cinnamon together and pour over top of biscuits. Bake 30 minutes. Unfold immediately on plate. To eat pull apart.



ROCKY ROAD CANDY

KIM CRANSTON

2 (8 oz) bars milk chocolate, cut up; 3 cups tiny marshmallows; ¾ cups coarsely chopped nuts

In a medium saucepan slowly melt milk chocolate over low heat. Stir in marshmallows and chopped nuts. Spread in a buttered 8" x 8" x 2" pan. Chill until chocolate is firm. Cut into squares. Makes 1 ½ pounds.

PEACH CUSTARD

THELMA AIKEN

One (1) unbaked pie crust; 2 cups sliced ripe peaches; 3 beaten eggs; 1 cup sugar; 2 tablespoons butter; Cinnamon

Put peaches in pie crust. Beat eggs and sugar and pour over peaches. Sprinkle with cinnamon and dot with butter. Bake 10 minutes in 400 degree oven. Reduce heat to 350 degrees and bake 35 minutes.

BEEF CASSEROLE AUGRATIN

NANCY WILSON

½ pound ground beef; 1/3 cup chopped onion; 1-8 oz. can tomato sauce; ¼ teaspoon garlic powder; 1/8 teaspoon black pepper; 1-15 oz. can Green Giant whole kernel corn, drained; 1½ cups water; ¾ cup milk; 2 cups Hungry Jack mashed potato flakes; 1-4 oz. can chopped green chilies, drained; 8 oz. shredded cheddar cheese; 1 medium tomato, chopped.

Heat oven to 350 degrees, spray 12"x 8", (2 quart) baking dish with Pam. In a large skillet, brown beef and onions, drain. Stir in tomato sauce, garlic powder and pepper. Spoon into baking dish. Spoon corn over meat evenly. Bring water to boil in medium pan. Remove from heat, stir in milk and potato flakes with fork. Stir in green chilies. Spread potato mixture evenly over corn, sprinkle with cheese. Bake at 350 degrees for 30 to 35 minutes or until bubbly around edges and cheese is melted. Let stand 5 minutes. Top with chopped tomato.

PEA SALAD

BETTY SYCK

1 oz package frozen green peas (thawed); ½ cup cheddar cheese, cubed; ½ cup celery, chopped; ½ cup sour cream

Combine above ingredients. Salt and pepper to taste. Refrigerate for several hours. Serve on bed of lettuce.

POTATO SOUP

SALLY LYONS

Chop the following ingredients fine: 3 cups potatoes; 1 cup carrots; 1 cup onions; ½ cup green pepper; ½ cup celery

4 tablespoons oleo; 2 cups milk; ¼ cup flour; 3 cups chicken broth; salt and pepper to taste; 2 tablespoons chopped parsley; 6 slices American cheese.

Saute vegetables (except potatoes) in oleo until soft. Add potatoes and chicken broth. Cook till potatoes are tender. Add milk, then flour mixed with a little milk, add cheese and stir until melted. Add parsley and serve.

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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