



WSKG-DT3

February 2020

expanded listings

1 Saturday

8pm Taste The Florida Keys with Chef Michelle Bernstein

Michelle Bernstein explores the Florida Keys in search of local specialties and historic recipes.

9pm Best of the Joy of Painting

Mystic Mountains

Bob Ross paints snow covered mountains, a lake and towering trees reflected in the lake below.

9:30pm Best of the Joy of Painting

Double Oval Stream

This peaceful forest scene with water tumbling over stones amid fall foliage is twice as enjoyable.

10pm Rick Steves' European Travel Tips and Tricks

Itinerary planning, avoiding crowds and more essential skills for smart European travel are shared.

11pm Joanne Weir Gets Fresh

Fresh Beans

Sweet Corn and Shell Bean Succotash and Cedar Plank Salmon with Maple-Mustard Glaze are prepared.

11:30pm Ciao Italia

Magic in a Pot / Magia In Una Petola

Mary Ann highlights Homemade Chicken Broth and prepares Meatball and Chicken Soup.

12am Ciao Italia

More Than Just A Cone

Gelato genius Morgan Morano shows Mary Ann the secrets to her gelato made with a Sicilian twist.

12:30am Kevin Belton's New Orleans Kitchen

Cool Beans

Red chili with coffee and jalapeno cheddar cornbread waffle bowl and white beans with shrimp are made.

2 Sunday

8pm Taste The Florida Keys with Chef Michelle Bernstein

Michelle Bernstein explores the Florida Keys in search of local specialties and historic recipes.

9pm Steven Raichlen's Project Fire

So-Cal Grill

Grilled tuna tacos, Santa Barbara lobsters with orange mint mojo and grilled artichokes are made.

9:30pm Primal Grill with Steven Raichlen

Tailgating: Games On!

Lemon-soy Sirloin, Buffa-que Shrimp and Chili Beer Chicken Wings with sweet Chili Glaze are made.

10pm Rudy Maxa's World: The Taste of Japan

Amazing food and an in-depth look at the places in Japan that many visitors miss are showcased.

11pm My Greek Table with Diane Kochilas

Life of Pie

Classic spanakopita, spinach pie, Homemade pillo and Flaky chicken pillo pie are served.

11:30pm tasteMAKERS

On The Vine

Lance Hanson craftings biodynamic wines that express his biodynamic farm's high desert terroir.

12am tasteMAKERS

Shelled Out

Ian Jefferds specializes in sustainable shellfish farming,

harvesting oysters, clams and mussels.

12:30am Nick Stellino: Storyteller in the Kitchen

Meatballs for Life

Meatballs Ammugghiate and Chicken Meatballs in Parmesan Cream Sauce are prepared.

3 Monday

8pm America's Test Kitchen from Cook's Illustrated

Pork Two Ways

Test cook Becky Hays makes host Bridget Lancaster Perfect Pan-Seared Pork Tenderloin Steaks.

8:30pm Moveable Feast with Fine Cooking

Authentic Lisbon

Delicious Dishes include Seafood Rice and Slow-Cooked Lamb Stew with Fried and Soaked Bread.

9pm Primal Grill with Steven Raichlen

At The Game

Grilled Quesadillas, Hamburgers with Herb Butter, Inside/out Cheeseburgers and Pork Chop Calzones.

9:30pm Steven Raichlen's Project Fire

Shoulder On

The shoulder, the richest, meatiest, most flavorful cut you find in the meat department, #is explored.

10pm Weekends with Yankee Fun

Tamworth Distilling in New Hampshire's White Mountains and Little Fenway in Vermont are visited.

10:30pm Beyond Your Backyard Cozumel

Erik travels to the Mexican island destination of Cozumel to learn more about Mayan Culture.

11pm Rick Steves' Europe European Travel Skills, Part I

Practical advice on how to have a fun, affordable and culturally

broadening trip to Europe is given.

11:30pm Best of the Joy of Painting

New Day's Dawn

The colorful beauty of a sunrise can be enjoyed in this painting of a cabin nestled in the woods.

12am Moveable Feast with Fine Cooking

Authentic Lisbon

Delicious Dishes include Seafood Rice and Slow-Cooked Lamb Stew with Fried and Soaked Bread.

12:30am America's Test Kitchen from Cook's Illustrated

Pork Two Ways

Test cook Becky Hays makes host Bridget Lancaster Perfect Pan-Seared Pork Tenderloin Steaks.

4 Tuesday

8pm America's Test Kitchen from Cook's Illustrated

Summer Picnic Party

The ultimate Grilled Chicken Thighs recipe is shared and foolproof Italian Pasta Salad is made.

8:30pm Moveable Feast with Fine Cooking

On The Road In Wisconsin, Michigan

Three top chefs from metropolitan Chicago prepare a mouthwatering menu.

9pm Barbecue University with Steven Raichlen

Tailgate Warriors

A platter of grilled polenta with Italian sausage and peppers, prosciutto panini and Calgary wings.

9:30pm Steven Raichlen's Project Fire

Wrangler Tailgate

Recipes include smoked pulled lamb in lettuce leaves, honey soy chicken wings and brisket tacos.

10pm Bare Feet with Mickela

Mallozzi

Waltzing In Vienna (Vienna, Austria)

Mickela dons a gown in celebration of the world-renowned ball season in Vienna, Austria.

10:30pm Joseph Rosendo's Travelscope

Taiwan - Mountain Beauty, Villages & Cultures - Part 2

Taiwan's mountain villages, artisan shops, local restaurants and colorful temples are explored.

11pm Rick Steves' Europe

European Travel Skills, Part II

Practical advice on how to have a fun, affordable and culturally broadening trip to Europe is given.

11:30pm Best of the Joy of Painting

Pastel Winter

Bob Ross paints a frosty day on canvas with snow covered mountains, trees and grounds.

12am Moveable Feast with Fine Cooking

On The Road In Wisconsin, Michigan

Three top chefs from metropolitan Chicago prepare a mouthwatering menu.

12:30am America's Test Kitchen from Cook's Illustrated

Summer Picnic Party

The ultimate Grilled Chicken Thighs recipe is shared and foolproof Italian Pasta Salad is made.

5 Wednesday

8pm America's Test Kitchen from Cook's Illustrated

Latin Comfort Food

Test cook Elle Simone makes Julia the best Braised New Mexico-Style Pork in Red Chile Sauce.

8:30pm Moveable Feast with Fine Cooking

Michigan Countryside

The menu includes Breakfast

Radishes with Butter and Sea Salt and Kale Salad with Pickled Beets.

9pm Steven Raichlen's Project Fire

Chino-Latino

Chino-Latino grilling is explored with tangerine teriyaki chicken and butter rum grilled plantains.

9:30pm Steven Raichlen's Project Fire

Florida Tailgate Party

Pork shooters stuffed with shrimp, cheese and sausage, Miami wings and smoky hamburgers are served.

10pm Burt Wolf: Travels & Traditions

How to Sell The Art You Create

Artists can use a non-profit organization to bring their work to the attention of the public.

10:30pm Samantha Brown's Places to Love

Seoul, South Korea

Samantha tours Yeonnam-Dong and experiences the changing of the guard at the Gyeongbokgung Palace.

11pm Rick Steves' Europe

European Travel Skills, Part III

Practical advice for having a fun, affordable and culturally broadening trip to Europe is shared.

11:30pm Best of the Joy of Painting

Hazy Day

Bob Ross paints a quiet lake alongside winter trees as the sun tries to burn through the clouds.

12am Moveable Feast with Fine Cooking

Michigan Countryside

The menu includes Breakfast Radishes with Butter and Sea Salt and Kale Salad with Pickled Beets.

12:30am America's Test Kitchen from Cook's Illustrated

Latin Comfort Food

Test cook Elle Simone makes Julia the best Braised New Mexico-Style Pork in Red Chile Sauce.

6 Thursday

8pm French Chef Classics

French Onion Soup

The most popular French soup and superb Mediterranean vegetable soup are highlighted.

8:30pm Moveable Feast with Fine Cooking

On The Road in the Bay Area, California

In this week's special episode, over a hundred foodies come together for very unique meal.

9pm Steven Raichlen's Project Smoke

Global Tailgate

Maple sriracha-smoked chicken legs, four bean salad and burgers three ways are made.

9:30pm Steven Raichlen's Project Smoke

Ribs Rock The Smoker

Recipes include Big Bad Beef Ribs, Jamaican Jerk Spare Ribs and Spice-Smoked Lamb Ribs.

10pm In The Americas with David Yetman

Havana: Inside The City

A Cuban cultural expert visits an African-Cuban cultural center, a school for women boxers and more.

10:30pm Joseph Rosendo's Travelscope

Maine - Town & Country

Join Joseph on a Maine adventure that uncovers Maine's Town and Country pleasures.

11pm Rick Steves' Europe

Western Turkey

Rick Steves visits ancient Ephesus and cruises the Mediterranean on a Turkish gulet from Antalya.

11:30pm Best of the Joy of Painting

Divine Elegance

Bob Ross brings to life a majestic mountain scene of towering trees and snow covered mountains.

12am Moveable Feast with Fine Cooking

On The Road in the Bay Area, California

In this week's special episode, over a hundred foodies come together for very unique meal.

12:30am French Chef Classics

French Onion Soup

The most popular French soup and superb Mediterranean vegetable soup are highlighted.

7 Friday

8pm French Chef Classics

Quiche Lorraine

French cheese pie, making a perfect pie dough and making several types of quiches are highlighted.

8:30pm Moveable Feast with Fine Cooking

On The Road In Louisville, Kentucky

Bourbon-themed dinner at Ambrosia Farm outside Louisville, Kentucky.

9pm Rick Steves' Europe

Greek Islands: Santorini, Mykonos, and Rhodes

Rick island-hops through the Aegean, sampling the Greek getaways of Santorini, Mykonos and Rhodes.

9:30pm Rick Steves' Europe

Italy's Riviera: Cinque Terre

The five tiny port towns of Vernazza, Corniglia, Manarola, Riomaggiore and Monterosso are visited.

10pm Rick Steves' Europe

Paris: Regal and Intimate

Explore the Seine River, Napoleon's tomb and the Louvre and experience a patriotic Bastille

Day.

10:30pm Rick Steves' Europe

Siena and Tuscany's Wine Country

Siena, once a proud and independent city-state, retains its confidence and unique traditions.

11pm Rick Steves' Europe

Venice: City of Dreams

Cruise the Grand Canal, visit a venerable cafe and savor fresh fish canalside with Venetian friends.

11:30pm Rick Steves' Europe

Prague

Prague's massive castle, statue-lined bridge, evocative Jewish Quarter and more are visited.

12am Rick Steves' Europe

Florentine Delights and Tuscan Side Trips

Enjoy more of the exquisite artistic treasures of Florence and marvel at wonders in Pisa and Lucca.

12:30am Rick Steves' Europe

France's Loire: Chateau Country

Rick Steves explores the French countryside along the Loire River Valley and visits unique castles.

8 Saturday

8pm Confucius Was A Foodie

9pm Best of the Joy of Painting Cliffside

Bob Ross paints waves crashing and dark clouds mingled in amongst the pink and yellow skies.

9:30pm Best of the Joy of Painting

New Day's Dawn

The colorful beauty of a sunrise can be enjoyed in this painting of a cabin nestled in the woods.

10pm Rick Steves Andalusia: Southern Spain

Rick Steves explores the region's rich mix of culture, cuisine, history and natural wonders.

11pm Joanne Weir Gets Fresh Slow Food

Chuck Roast with Tomatoes and Red Wine and Long Braised Green Beans with Tomatoes are served.

11:30pm Ciao Italia

Dumplings to Die for / Gnocchi

Mary Ann highlights Canederli with Speck, a fantastic dumpling-like recipe filled with diced speck.

12am Ciao Italia

Giulia Mountain Food / Cibo Di Montagna

Deep-fried Cheese Fritters filled with crisp prosciutto di Parma and Montasio cheese are served.

12:30am Kevin Belton's New Orleans Kitchen

Okra - A Deep South Staple

Fried whole okra with pecan breading, crabmeat stuffed okra and Creole smothered shrimp are served.

9 Sunday

8pm Confucius Was A Foodie

9pm Rick Steves' Europe

Greek Islands: Santorini, Mykonos, and Rhodes

Rick island-hops through the Aegean, sampling the Greek getaways of Santorini, Mykonos and Rhodes.

9:30pm Rick Steves' Europe

Italy's Riviera: Cinque Terre

The five tiny port towns of Vernazza, Corniglia, Manarola, Riomaggiore and Monterosso are visited.

10pm Rudy Maxa's World: Escape to French Polynesia

Experience the rich sea life and vibrant culture of Tahiti, Bora Bora and other atolls and islands.

11pm My Greek Table with Diane Kochilas

Crete: Mother of the Mediterranean

Ancient porridge with dried fruits and Greek honey and succulent grilled lamb chops are served.

11:30pm tasteMAKERS

Extracted

lay Oliver's cold-pressed, unrefined oils are one of the South's most sought-out ingredients.

12am tasteMAKERS

Warm & Woolly

Green Dirt Farms in Missouri specializes in cheese made from rich and creamy sheep's milk.

12:30am Nick Stellino: Storyteller in the Kitchen

The Love of Pasta

Ravioli in Wild Mushroom Sauce, Pasta Fagioli and Pasta with White Meat Sauce are served.

10 Monday

8pm French Chef Classics

French Tarts, Apple Style

Julia Child makes Tarte aux Pommes Classique, Tarte des Demoiselles and Tartin.

8:30pm Christopher Kimball's Milk Street Television

The Joy of Cooking Lebanon

Lebanon is visited and Za'atar Flatbread. Pita and Chickpea Salad and Middle Eastern Rice are made.

9pm Rick Steves' Europe

Paris: Regal and Intimate

Explore the Seine River, Napoleon's tomb and the Louvre and experience a patriotic Bastille Day.

9:30pm Rick Steves' Europe

Siena and Tuscany's Wine Country

Siena, once a proud and independent city-state, retains its confidence and unique traditions.

10pm Weekends with Yankee

Farms and Foraging

Woodstock Inn and Resort's Kelly Way Gardens and the beaches of Block Island are visited.

10:30pm Beyond Your Backyard

Little Rock

Erik explores the capital of Arkansas and learns how to make a succulent pork chop recipe.

11pm Rick Steves' Europe

Paris Side-Trips

Versailles, Europe's palace of palaces, Chartres cathedral and exquisite Vaux le Vicomte are visited.

11:30pm Best of the Joy of Painting

Autumn Fantasy

The gorgeous scenery in this painting conveys the tranquility of a Fall day in the mountains.

12am Christopher Kimball's Milk Street Television

The Joy of Cooking Lebanon

Lebanon is visited and Za'atar Flatbread. Pita and Chickpea Salad and Middle Eastern Rice are made.

12:30am French Chef Classics

French Tarts, Apple Style

Julia Child makes Tarte aux Pommes Classique, Tarte des Demoiselles and Tartin.

11 Tuesday

8pm Julia Child - Cooking with Master Chefs

Emeril Lagasse

The buoyant master chef prepares shrimp etoufee and a crab and crawfish boil in New Orleans.

8:30pm Christopher Kimball's Milk Street Television

Italian The Right Way

Quick and easy Risotto with Fresh Herbs, Spaghetti al Limone and Pasta all'Amatriciana are served.

9pm Rick Steves' Europe

Venice: City of Dreams

Cruise the Grand Canal, visit a venerable cafe and savor fresh fish canalside with Venetian friends.

9:30pm Rick Steves' Europe

Prague

Prague's massive castle, statue-lined bridge, evocative Jewish Quarter and more are visited.

10pm Bare Feet with Mickela

Mallozzi

Malaysia, Part 1 (Western Malaysia)

Mickela discovers the multi-faceted cultural history in the metropolitan city of Kuala Lumpur.

10:30pm Joseph Rosendo's Travelscope

Thailand - Bangkok and Beyond
Joseph experiences Thailand's cultural connections in Bangkok and also along the River Kwai.

11pm Rick Steves' Europe

The Best of Israel
Tel Aviv, the fortress of Masada, the Sea of Galilee and Yad Vashem Holocaust memorial are explored.

11:30pm Best of the Joy of Painting

The Old Oak Tree
Bob Ross paints a magnificent aging tree standing strong along a mountain path.

12am Christopher Kimball's Milk Street Television

Italian The Right Way
Quick and easy Risotto with Fresh Herbs, Spaghetti al Limone and Pasta all'Amatriciana are served.

12:30am Julia Child - Cooking with Master Chefs

Emeril Lagasse
The buoyant master chef prepares shrimp etoufee and a crab and crawfish boil in New Orleans.

12 Wednesday

8pm Julia Child - Cooking with Master Chefs

Michel Richard
This chef prepares a chocolate dome cake and hot chocolate truffles using the best ingredients.

8:30pm Christopher Kimball's Milk Street Television

Baking In Paris
Paris, France is visited and Lemon-Almond Pound Cake and

Salted Peanut and Caramel Tart are made.

9pm Rick Steves' Europe

Florentine Delights and Tuscan Side Trips
Enjoy more of the exquisite artistic treasures of Florence and marvel at wonders in Pisa and Lucca.

9:30pm Rick Steves' Europe
France's Loire: Chateau Country
Rick Steves explores the French countryside along the Loire River Valley and visits unique castles.

10pm Burt Wolf: Travels & Traditions

A Short Guide to Cellphone Safety
Burt takes a quick look at the history of communication from the cavemen to the cellphone.

10:30pm Samantha Brown's Places to Love

Lafayette and Cajun Country, La
Samantha visits the Breaux Bridge Crawfish Festival, Martin Accordions and Glide Studios.

11pm Rick Steves' Europe

Palestine
Follow pilgrims to the place of Jesus' birth in Bethlehem, harvest olives and bob in the Dead Sea.

11:30pm Best of the Joy of Painting

Winter Paradise
Bob Ross paints a snow covered mountain lake scene shaded with colors of pink and blue.

12am Christopher Kimball's Milk Street Television

Baking In Paris
Paris, France is visited and Lemon-Almond Pound Cake and Salted Peanut and Caramel Tart are made.

12:30am Julia Child - Cooking with Master Chefs

Michel Richard
This chef prepares a chocolate dome cake and hot chocolate

truffles using the best ingredients.

13 Thursday

8pm Julia Child - Cooking with Master Chefs

Patrick Clark
Prepares Seared Peppered Salmon Roulade with Gazpacho Sauce and Horseradish Crusted Grouper.

8:30pm Christopher Kimball's Milk Street Television

The Secrets of S Tir-Fry
Vietnamese Shaking Beef and Stir-Fried Broccoli with Sichuan Peppercorns are served.

9pm Rick Steves' Europe

Assisi and Italian Country Charm
Rick explores ancient wine cellars in the Italian countryside and the amazing basilica of Assisi.

9:30pm Rick Steves' Europe

Granada, Cordoba, and Spain's Costa Del Sol
Explore the regions great sites as Andalusia's Moorish heritage sparkles in the historic capitals.

10pm In The Americas with David Yetman

Ecuador: Native Peoples Meet The Oilmen
Chinese oil interests are scouring the ancestral lands of Huaorani people for petroleum in Ecuador.

10:30pm Joseph Rosendo's Travelscope

Cruising Canada: Ottawa and the Rideau Canal
Joseph begins his Rideau Canal journey in Ottawa where he explores neighborhoods and landmarks.

11pm Rick Steves' Europe

Italy's Riviera: Cinque Terre
The five tiny port towns of Vernazza, Corniglia, Manarola, Riomaggiore and Monterosso are visited.

11:30pm Best of the Joy of Painting

Days Gone By

A well worn dirt road crosses a small bridge where Bob Ross has painted a barn sitting among trees.

12am Christopher Kimball's Milk Street Television

The Secrets of S Tir-Fry

Vietnamese Shaking Beef and Stir-Fried Broccoli with Sichuan Peppercorns are served.

12:30am Julia Child - Cooking with Master Chefs

Patrick Clark

Prepares Seared Peppered Salmon Roulade with Gazpacho Sauce and Horseradish Crusted Grouper.

14 Friday

8pm Julia Child - Cooking with Master Chefs

Lidia Bastianich

Prepares Risotto with Wild Mushrooms and Orecchiette Pasta with Broccoli di Rape and Sweet Sausage.

8:30pm Christopher Kimball's Milk Street Television

Chicken Around The World

Filipino Chicken Adobo with Coconut Broth and Chicken Traybake with Roasted Poblano are prepared.

9pm Jamie's Quick & Easy Food

Scallops/Steak/Pastry Puff

Jamie cooks up his super-fast sizzling seared scallops, with a cool hack for speedy spuds.

9:30pm Jamie's Quick & Easy Food

Tuna/Meatballs/Cookies

Jamie cooks up his snappy sesame seared tuna, messy meatball buns and chocolate rye cookies.

10pm Jamie's Quick & Easy Food

Chops/Linguine/Fish Cakes

Jamie prepares his quick Asian fishcakes with a brilliant tip for a sweet and spicy glaze.

10:30pm Jamie's Quick & Easy Food

Chops/Linguine/Fish Cakes

Jamie cooks up his tender lamb shoulder, super green spaghetti and apple crumble cookies.

11pm Jamie's Quick & Easy Food

Beef/Squid/Pork/Polenta

Jamie cooks up his high-speed ginger shakin' beef, pork and mash gratin and more.

11:30pm Jamie's Quick & Easy Food

Pork/Prawns/Gnocchi/Cheesecake

Jamie prepares a crazy good pork burger, sticky mango prawns and easy rustic gnocchi.

12am Jamie's Quick & Easy Food

Wings/Steak/Mushroom Pasta

Succulent sticky kickin' chicken wings, outrageously tasty sizzling sirloin and more are prepared.

12:30am Jamie's Quick & Easy Food

Sea

Bass/Mushrooms/Chicken/Pineapple

Thai-style crispy sea bass, baked garlicky mushrooms and pineapple carpaccio are served.

15 Saturday

8pm Confucius Was A Foodie

9pm Best of the Joy of Painting

Change of Seasons

Bob Ross paints this autumn mountain scene with trees of gold and red and a pastel sky.

9:30pm Best of the Joy of Painting

Autumn Fantasy

The gorgeous scenery in this painting conveys the tranquility of a Fall day in the mountains.

10pm Rick Steves European Festivals

Rick celebrates the top 10 festivals

in Europe, each one rich with tradition, great food and fun.

11pm Joanne Weir Gets Fresh Summer Squash

Fresh Farmer's Market Risotto with Squash Blossoms and Halibut Skewers with Pistachio-Mint Salsa.

11:30pm Ciao Italia

Art of the Artichoke / L'arte Del Carciofo

Mary Ann stuffs artichokes with farro, chopped parsley, mint, and lots of pecorino Romano cheese.

12am Ciao Italia

Handmade Cheese! / Formaggio Fatto A Mano

Master cheesemaker Luca Mignone shows Mary Ann how to make the cheeses at his Wolf Meadow Farm.

12:30am Kevin Belton's New Orleans Kitchen

Mama's Deserts

Recipes include coconut cake with icing a la Lorna, ambrosia and apple cream cheese slab pie.

16 Sunday

8pm Confucius Was A Foodie

9pm Jamie's Quick & Easy Food

Scallops/Steak/Pastry Puff

Jamie cooks up his super-fast sizzling seared scallops, with a cool hack for speedy spuds.

9:30pm Jamie's Quick & Easy Food

Tuna/Meatballs/Cookies

Jamie cooks up his snappy sesame seared tuna, messy meatball buns and chocolate rye cookies.

10pm Real Rail Adventures: Swiss Grand Tour

Jeff Wilson takes in the sights and sounds of Zurich, St. Gallen, Gstaad and Montreux by train.

11pm My Greek Table with Diane Kochilas

The Centaur's Kitchen: Preserving Nature's Bounty

Whole apple preserves, pan-fried fiddlehead ferns and Peppers and sausage "spetsofai" are served.

11:30pm tasteMAKERS

Pucker Up

Alden and Val Bing craft sour beers that celebrate Indian River County's farming history in Florida.

12am tasteMAKERS

Out of the Box

The team at Freight Farms build self-contained hydroponic farms from cast-off shipping containers.

12:30am Food Flirts

Burger Meets Dosa

The Brass sisters they tackle their burger bucket list and uncover the mystique of Indian dosa.

17 Monday

8pm Julia Child - Cooking with Master Chefs

Charles Palmer

Prepares Pepper Seared Venison Steaks, Herb Potato Maximes and a Warm Chocolate Tarragon Cake.

8:30pm Christopher Kimball's Milk Street Television

Milk Street Italian Classics

Delicious recipes include Tuscan Beef and Black Pepper Stew, Pasta con Fagioli and Soft Polenta.

9pm Jamie's Quick & Easy Food

Chops/Linguine/Fish Cakes

Jamie prepares his quick Asian fishcakes with a brilliant tip for a sweet and spicy glaze.

9:30pm Jamie's Quick & Easy Food

Chops/Linguine/Fish Cakes

Jamie cooks up his tender lamb shoulder, super green spaghetti and apple crumble cookies.

10pm Weekends with Yankee

At The Shore

Richard Wiese takes an insider's look at Nantucket with best-selling author Elin Hilderbrand.

10:30pm Beyond Your Backyard

Scottsdale

Breathtaking scenery, visual and performing arts and more are showcased in Scottsdale, Arizona.

11pm Rick Steves' Europe

The Netherlands Beyond Amsterdam

Charming Dutch sights are visited from Haarlem to Rotterdam and from Delft to the Zuiderzee.

11:30pm Best of the Joy of Painting

Hidden Delight

Bob Ross paints a barn that backs up against tall fir trees with a hazy autumn sky overhead.

12am Christopher Kimball's Milk Street Television

Milk Street Italian Classics

Delicious recipes include Tuscan Beef and Black Pepper Stew, Pasta con Fagioli and Soft Polenta.

12:30am Julia Child - Cooking with Master Chefs

Charles Palmer

Prepares Pepper Seared Venison Steaks, Herb Potato Maximes and a Warm Chocolate Tarragon Cake.

18 Tuesday

8pm Julia Child - Cooking with Master Chefs

Amy Ferguson-Ota

Prepares a green papaya salad, wok-seared ono with a banana curry and a steamed banana side dish.

8:30pm Christopher Kimball's Milk Street Television

Enchiladas and Molletes

Enchiladas Verdes, Green Enchiladas with Chicken and Cheese and Oaxacan-style Molletes are served.

9pm Jamie's Quick & Easy Food

Beef/Squid/Pork/Polenta

Jamie cooks up his high-speed ginger shakin' beef, pork and mash gratin and more.

9:30pm Jamie's Quick & Easy Food

Pork/Prawns/Gnocchi/Cheesecake

Jamie prepares a crazy good pork burger, sticky mango prawns and easy rustic gnocchi.

10pm Bare Feet with Mickela Mallozzi

Malaysia, Part 2 (Eastern Malaysia)

Mickela has fun celebrating Gawai, the Harvest Festival, in the Eastern part of Malaysia.

10:30pm Joseph Rosendo's Travelscope

Zambia - Bush & River Safari

Joseph visits Zambia's South Luangwa National Park for astonishing wildlife and cultural encounters.

11pm Rick Steves' Europe

Prague

Prague's massive castle, statue-lined bridge, evocative Jewish Quarter and more are visited.

11:30pm Best of the Joy of Painting

Double Take

This mountain lake scene from Bob Ross transitions from the cold of winter to the warmth of spring.

12am Christopher Kimball's Milk Street Television

Enchiladas and Molletes

Enchiladas Verdes, Green Enchiladas with Chicken and Cheese and Oaxacan-style Molletes are served.

12:30am Julia Child - Cooking with Master Chefs

Amy Ferguson-Ota

Prepares a green papaya salad, wok-seared ono with a banana curry and a steamed banana side dish.

19 Wednesday

8pm Julia Child - Cooking with Master Chefs

Robert Del Grande

This Houston chef prepares filets of beef in a special pasilla chile sauce and sea scallops.

8:30pm Christopher Kimball's Milk Street Television

On The Road: Portland, Maine

Christopher Kimball visits Eventide Oyster Company and Tandem Coffee and Bakery in Portland, Maine.

9pm Jamie's Quick & Easy Food

Wings/Steak/Mushroom Pasta

Succulent sticky kickin' chicken wings, outrageously tasty sizzling sirloin and more are prepared.

9:30pm Jamie's Quick & Easy Food

Sea

Bass/Mushrooms/Chicken/Pineapple

Thai-style crispy sea bass, baked garlicky mushrooms and pineapple carpaccio are served.

10pm Burt Wolf: Travels & Traditions

Travel and the Danger of Radio Frequency Radiation

Burt learns about the dangers of radio frequency radiation that is associated with wireless devices.

10:30pm Samantha Brown's Places to Love

Rhine River Cruise

Samantha takes an epic trip along the Rhine River and tours Heidelberg Castle and Dom Cathedral.

11pm Rick Steves' Europe

Berlin

Berlin's trendy east side, people-friendly riverfront and its vibrant social scene are explored.

11:30pm Best of the Joy of Painting

Autumn Images

Bob Ross paints trees and bushes with golden color alongside a

crystal blue lake and mountains.

12am Christopher Kimball's Milk Street Television

On The Road: Portland, Maine

Christopher Kimball visits Eventide Oyster Company and Tandem Coffee and Bakery in Portland, Maine.

12:30am Julia Child - Cooking with Master Chefs

Robert Del Grande

This Houston chef prepares filets of beef in a special pasilla chile sauce and sea scallops.

20 Thursday

8pm Julia Child - Cooking with Master Chefs

Jean-Louis Palladin

Foie gras (goose liver) with poached apples, roasted duck breast and sauteed porcini mushrooms.

8:30pm Christopher Kimball's Milk Street Television

Milk Street Sweets

Rich and gooey Maple-Whiskey Pudding Cakes and Chocolate-Almond Spice Cookies are made.

9pm Jamie's Quick & Easy Food

Beef/Rice/Salmon/Plum Tarte

Mustardy beef, baked saffron rice, steamed salmon Nicoise and plum tarte tatin are prepared.

9:30pm Jamie's Quick & Easy Food

Asian tuna steak salad, hearty ale barley lamb shanks sweet and sour chicken noodles are served.

10pm In The Americas with David Yetman

Mexico City: 600 Years of Urban Glory

Now home to more than 20 million souls, Mexico City is Latin America's most vibrant city.

10:30pm Joseph Rosendo's Travelscope

Taiwan - Mountain Beauty, Villages & Cultures - Part 1

The Taroko Gorge, Taiwan's most stunning natural attraction and national park, is explored.

11pm Rick Steves' Europe

Germany's Hamburg and the Luther Trail

Rick visits Hamburg, Germany's mighty port city, and the great historic sights of Martin Luther.

11:30pm Best of the Joy of Painting

Hint of Springtime

A blanket of multiple shades of green and a clear blue lake is painted by Bob Ross.

12am Christopher Kimball's Milk Street Television

Milk Street Sweets

Rich and gooey Maple-Whiskey Pudding Cakes and Chocolate-Almond Spice Cookies are made.

12:30am Julia Child - Cooking with Master Chefs

Jean-Louis Palladin

Foie gras (goose liver) with poached apples, roasted duck breast and sauteed porcini mushrooms.

21 Friday

8pm Julia Child - Cooking with Master Chefs

Susan Feniger and Mary Sue Milliken

Eclectic dishes include Thai melon salad, spinach and eggplant curry and curried popcorn.

8:30pm Christopher Kimball's Milk Street Television

Beirut Fast Food

Delicious Bulgur and Beef Kibbeh and Lebanese Lentils and Rice with Crisped Onions are served.

9pm Kevin Belton's New Orleans Celebrations

Gumbo Fest

Okra Gumbo, File Gumbo Lasagna and Gumbo Z'herbes are served.

9:30pm Kevin Belton's New Orleans Celebrations

Crawfish Fest

Crawfish Enchiladas con Queso, Crawfish Balls and Crawfish Stuffed Mushrooms are featured.

10pm Kevin Belton's New Orleans Kitchen

Seriously Good Shellfish

Traditional seafood boil, crawfish bisque and fried lobster with cream dill sauce are prepared.

10:30pm Kevin Belton's New Orleans Celebrations

Cajun Fest

Cajun Fried Frog Legs, Cracklins and Catfish Courtbouillon are prepared.

11pm Kevin Belton's New Orleans Kitchen

The Po-Boy Sandwich

Slow cooked roast beef po-boy dressed with mayonnaise and a fried oyster po-boy are served.

11:30pm Kevin Belton's New Orleans Celebrations

All That Jazz Fest

Buffalo Chicken Dip Stuffed Bread, Shrimp Remoulade Po-boy and Louisiana Seafood Pasta are served.

12am Kevin Belton's New Orleans Celebrations

Etouffee Fest

Pork and Onion Etouffee, Gulf Fish Etouffee and Mushroom and Steak Etouffee are served.

12:30am New Orleans Cooking with Kevin Belton

Classic Creole

Delicious recipes include corn and crab bisque, shrimp etouffee and pralines.

22 Saturday

8pm Confucius Was A Foodie

9pm Best of the Joy of Painting

Around The Bend

Bob Ross paints a stream as it follows the curve of the wooded landscape and flows out of sight.

9:30pm Best of the Joy of Painting

Hidden Delight

Bob Ross paints a barn that backs up against tall fir trees with a hazy autumn sky overhead.

10pm Rick Steves Cruising The Mediterranean

Rick Steves sails from Barcelona to Athens with exciting stops in the French Riviera, Rome and more.

11pm Joanne Weir Gets Fresh Tomatoes

Fried Green Tomatoes with Red Tomato Mayonnaise and Bloody Maria with Tomato Juice are made.

11:30pm Ciao Italia

Light Up Your Taste Buds

Eggplant with Candle Pasta and Peppers and Potatoes with spicy, dried Senise peppers are served.

12am Ciao Italia

Legumes for Health / Legumio Per La Salute

Mary Ann prepares Lentils and Leeks with Sausage and Roasted Chickpeas.

12:30am Kevin Belton's New Orleans Kitchen

It's Greek to Me

Delicious dishes include chicken souvlaki with tzatziki, Moussaka and Baklava.

23 Sunday

8pm Confucius Was A Foodie

9pm Kevin Belton's New Orleans Celebrations

Gumbo Fest

Okra Gumbo, File Gumbo Lasagna and Gumbo Z'herbes are served.

9:30pm Kevin Belton's New Orleans Celebrations

Crawfish Fest

Crawfish Enchiladas con Queso,

Crawfish Balls and Crawfish Stuffed Mushrooms are featured.

10pm Over Hawai'i

An illuminating, off-the-beaten-path tour of Hawai'i's six major islands and scenic wonders.

11pm My Greek Table with Diane Kochilas

Athens Rising

Greek salad, crisp fried cod pita wrap and classic avgolemono chicken soup are prepared.

11:30pm tasteMAKERS

In The Wild

Chris Hughes travels across the state, harvesting game on Texas ranches in a humane, sustainable way.

12am tasteMAKERS

Soy to the World

Host Cat Neville heads to Chicago to meet Jenny Yang, the woman behind Phoenix Bean Tofu.

12:30am Food Flirts

Cape Cod Road-Trip

The Brass Sisters take a Cape Cod adventure to unwind from exploring their culinary bucket list.

24 Monday

8pm Julia Child - Cooking with Master Chefs

Jacques Pepin and Julia Child

The master chef and teacher of French cuisine prepare a Lobster Souffle in his home kitchen.

8:30pm Christopher Kimball's Milk Street Television

Holiday Entertaining

An Argentinian-Style Stuffed Pork Loin with Chimichurri and a rich French Walnut Tart are served.

9pm Kevin Belton's New Orleans Kitchen

Seriously Good Shellfish

Traditional seafood boil, crawfish bisque and fried lobster with cream dill sauce are prepared.

9:30pm Kevin Belton's New

Orleans Celebrations

Cajun Fest

Cajun Fried Frog Legs, Cracklins and Catfish Courtbouillon are prepared.

10pm Weekends with Yankee

Adventures In New England

A ride on the tall ship Lynx provides a taste of what sailing was like in the early 1800s.

10:30pm Beyond Your Backyard

Boone

Rustic scenery, frontiersman history and bluegrass music are explored in Boone, North Carolina.

11pm Rick Steves' Europe

Bulgaria

Bulgaria, so mysterious to most Americans, has a vivid identity as a crossroads of the Balkans.

11:30pm Best of the Joy of

Painting

Countryside Oval

Bob Ross paints ponds, lush foliage and mountains against a blue sky dotted with white puffy clouds.

12am Christopher Kimball's Milk Street Television

Holiday Entertaining

An Argentinian-Style Stuffed Pork Loin with Chimichurri and a rich French Walnut Tart are served.

12:30am Julia Child - Cooking with Master Chefs

Jacques Pepin and Julia Child

The master chef and teacher of French cuisine prepare a Lobster Souffle in his home kitchen.

25 Tuesday

8pm Julia Child - Cooking with Master Chefs

Jeremiah Tower

Poached Chicken stuffed with Mushrooms and Smoked Bacon with a Casserole of Roasted Chicken Salad.

8:30pm Christopher Kimball's

Milk Street Television

The New Paris

Recipes include Potato Gnocchi and with Greens with Walnuts, Parmesan and Pancetta Vinaigrette.

9pm Kevin Belton's New Orleans Kitchen

The Po-Boy Sandwich

Slow cooked roast beef po-boy dressed with mayonnaise and a fried oyster po-boy are served.

9:30pm Kevin Belton's New Orleans Celebrations

All That Jazz Fest

Buffalo Chicken Dip Stuffed Bread, Shrimp Remoulade Po-boy and Louisiana Seafood Pasta are served.

10pm Bare Feet with Mickela

Mallozzi

Music City (Nashville, Tennessee - USA)

Mickela discovers the traditions of American music and dance in this vibrant southern city.

10:30pm Joseph Rosendo's

Travelscope

Taiwan - Mountain Beauty, Villages & Cultures - Part 2

Taiwan's mountain villages, artisan shops, local restaurants and colorful temples are explored.

11pm Rick Steves' Europe

Romania

Romania's vibrant capital, Bucharest, and its "Little Paris of the East" architecture is explored.

11:30pm Best of the Joy of

Painting

Russet Winter

Bob Ross paints a haven from the cold of winter with a cabin standing in a clearing amid the trees.

12am Christopher Kimball's Milk Street Television

The New Paris

Recipes include Potato Gnocchi

and with Greens with Walnuts, Parmesan and Pancetta Vinaigrette.

12:30am Julia Child - Cooking with Master Chefs

Jeremiah Tower

Poached Chicken stuffed with Mushrooms and Smoked Bacon with a Casserole of Roasted Chicken Salad.

26 Wednesday

8pm Julia Child - Cooking with Master Chefs

Jan Birnbaum and Lidia Bastianich

Home-Smoked Salmon and Scrambled Egg Tort and Cappellini Pasta with a Seafood and Tomato Sauce.

8:30pm Christopher Kimball's Milk Street Television

Amazing One-Layer Cakes

Caprese Chocolate and Almond Torte, Spanish Almond Cake and Browned Butter and Coconut Loaf Cake.

9pm Kevin Belton's New Orleans Celebrations

Etouffee Fest

Pork and Onion Etouffee, Gulf Fish Etouffee and Mushroom and Steak Etouffee are served.

9:30pm New Orleans Cooking with Kevin Belton

Classic Creole

Delicious recipes include corn and crab bisque, shrimp etouffee and pralines.

10pm Burt Wolf: Travels & Traditions

Making A Restaurant, Part 1

Burt explores how elements formed in Paris starting in 1765 come together for modern restaurants.

10:30pm Samantha Brown's Places to Love

Naples and Paradise Coast of Florida

A kayak tour in Everglades National

Park and a Naples Zoo at Caribbean Gardens visit are featured.

11pm Rick Steves' Europe

Assisi and Italian Country Charm

Rick explores ancient wine cellars in the Italian countryside and the amazing basilica of Assisi.

11:30pm Best of the Joy of Painting

Purple Haze

Bob Ross paints a wonderful woodland setting with a lake flowing through the trees.

12am Christopher Kimball's Milk Street Television

Amazing One-Layer Cakes

Caprese Chocolate and Almond Torte, Spanish Almond Cake and Browned Butter and Coconut Loaf Cake.

12:30am Julia Child - Cooking with Master Chefs

Jan Birnbaum and Lidia Bastianich

Home-Smoked Salmon and Scrambled Egg Tort and Cappellini Pasta with a Seafood and Tomato Sauce.

27 Thursday

8pm Julia Child - Cooking with Master Chefs

Andre Soltner

Chef Andre prepares Tarte Flambee, Alsatian Meat Stew and a classic Tarte Citron.

8:30pm Christopher Kimball's Milk Street Television

The Austrian Table

Austrian Beef Stew with Paprika and Caraway, Plum Cake and Austrian Potato Salad are served.

9pm Kevin Belton's New Orleans Celebrations

Jambalaya Fest

Tasty recipes include Pastalaya, Breakfast Jambalaya and Jambalaya Stuffed Chicken Thighs.

9:30pm New Orleans Cooking

with Kevin Belton

Carnival

Shrimp and andouille gumbo, Creole potato salad and King cake are served.

10pm In The Americas with David Yetman

Our Warming Oceans: Biosphere to Bahamas

In the Arizona desert, researchers measure sea changes under controlled conditions in a biosphere.

10:30pm Joseph Rosendo's Travelscope

Maine - Town & Country

Join Joseph on a Maine adventure that uncovers Maine's Town and Country pleasures.

11pm Rick Steves' Europe

Siena and Tuscany's Wine Country

Siena, once a proud and independent city-state, retains its confidence and unique traditions.

11:30pm Best of the Joy of Painting

Dimensions

This landscape painting features mountains in the background, plentiful fir trees and a lake.

12am Christopher Kimball's Milk Street Television

The Austrian Table

Austrian Beef Stew with Paprika and Caraway, Plum Cake and Austrian Potato Salad are served.

12:30am Julia Child - Cooking with Master Chefs

Andre Soltner

Chef Andre prepares Tarte Flambee, Alsatian Meat Stew and a classic Tarte Citron.

28 Friday

8pm Julia Child - Cooking with Master Chefs

Nancy Silverton

Chef Nancy prepares a loaf of rustic bread, a foccacia pizza

dough and an olive bread.

8:30pm Christopher Kimball's Milk Street Television

Cooking with Chilies

Mexican Tacos al Pastor, Ancho Chili Salsa Roja and Orange-Guajillo Chili Pulled Chicken are served.

9pm This Old House Create Showcase: Charleston Project

Charleston - Southern Charm

Work begins on a brick 1840s "single house" and a multi-generational 1890s home in Charleston, S.C.

9:30pm This Old House Create Showcase: Charleston Project

Charleston - Demo Time

Demo starts on the Charleston projects. Homeowner Judith discusses planting options with Roger.

10pm This Old House Create Showcase: Charleston Project

Charleston - Brick and Mortar

An old fireplace will house a new stove. Tommy discusses using interior casework with exposed brick.

10:30pm This Old House Create Showcase: Charleston Project

Charleston - Southern Roots

A new foundation starts out back while out front Roger determines if a crepe myrtle can be saved.

11pm This Old House Create Showcase: Charleston Project

Charleston - Good Wood

Tommy watches how pipes are disguised and Richard seeks out places for HVAC equipment.

11:30pm This Old House Create Showcase: Charleston Project

Charleston - Rough Plumbing

Richard works on rough plumbing at the Elliotborough house. The rotting porch is assessed.

12am This Old House Create

Showcase: Charleston Project

Charleston - Smithies

Modern light fixtures are selected and new siding mixes with old to meet historic district codes.

12:30am This Old House Create

Showcase: Charleston Project

Charleston - Rainbow Row

Judith looks at house colors starting at Rainbow Row, while Tommy inspects the termite damage.

29 Saturday

8pm Confucius Was A Foodie

Origins of the Beginnings

Chef Christine looks for the culinary roots of ice cream, ketchup, pasta, phyllo, baklava and pizza.

9pm Best of the Joy of Painting

Deep Wilderness Home

Bob Ross paints a picture of solitude featuring a mountain cabin standing near the edge of a cliff.

9:30pm Best of the Joy of Painting

Countryside Oval

Bob Ross paints ponds, lush foliage and mountains against a blue sky dotted with white puffy clouds.

10pm Real Rail Adventures: Switzerland

Construction marvels, engineering feats and visual splendors of the Swiss rail system are showcased.

11pm Sara's Weeknight Meals

11:30pm Ciao Italia

Comfort Food

Mary Ann prepares an unforgettable Balsamic Vinegar Glazed Pork Butt and Swiss Chard and Potato Pie.

12am Ciao Italia

Catch of the Day

Joe Faro creates one of his Tuscan Restaurant's signature dishes, Lobster Ravioli in Butter Sauce.

12:30am Kevin Belton's New

Orleans Kitchen

Mom's Night Out

Beef tournedos with twice baked potatoes and fried chicken with honey and lemon are served.