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 pillow and Flaky chicken pillow 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 Meatsballs for Life
Meatsballs 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
Michigan Countryside
The menu includes Breakfast Radishes with Butter and Sea Salt and Kale Salad with Pickled Beets.

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**
*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 Andalucia: 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
*Okras - 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 & Wooly*
Green Dirt Farms in Missouri specializes in cheese made from rich and creamy sheep's milk.

12:30am Nick Stellaio: 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.

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 étoufée 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’Amatrice 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.
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 Andalucia’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 Stir-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
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 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.

11pm Jamie’s Quick & Easy Food
Chop/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
Wings/Steak/Mushroom Pasta
Succulent sticky kickin’ chicken wings, outrageously tasty sizzling sirloin and more are prepared.

12am Jamie’s Quick & Easy Food
Pork/Prawns/Gnocchi/Cheesecake
Jamie prepares a crazy good pork burger, sticky mango prawns and easy rustic gnocchi.

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.

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
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.

12:30pm 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.
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.

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.

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.

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
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.

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

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

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 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
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.

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.

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
Legumes for Health / Legumio Per La Salute
Mary Ann prepares Lentils and Leeks with Sausage and Roasted Chickpeas.

12am Kevin Belton’s New Orleans Kitchen
It’s Greek to Me
Delicious dishes include chicken souvlaki with tzatziki, Moussaka and Baklava.

22 Saturday
8pm Confucius Was A Foodie
9pm Best of the Joy of Painting
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.

25 Tuesday
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
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.
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.

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 - Southern Roots
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 - Rough Plumbing
Richard works on rough plumbing at the Elliotborough house. The rotting porch is assessed.
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.