



## **WSKG-DT3**

### **June 2020**

### **expanded listings**

#### **1 Monday**

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

*Grown Up Comfort Classics*

Bridget Lancaster and Julia Collin Davison unlock the secrets to simple stovetop macaroni and cheese.

##### **8:30pm Moveable Feast with Fine Cooking**

*Dijon, France*

Escargot bonbons and Burgundy roast chicken and classic escargots and quinoa are served.

##### **9pm Craft In America**

*Music*

The makers of finely crafted handmade instruments and the musicians who play them are showcased.

##### **10pm Family Travel with Colleen Kelly**

*ATV Rides, Snorkeling, and Taco Tours in Puerto Vallarta*

Delicious local cuisine, an adventurous ATV ride and more are featured in Puerto Vallarta, Mexico!

##### **10:30pm Seeing Canada**

*Lake Louise & Niagara Falls*

Brandy Yanchyk travels on horseback to the famous Plain of Six Glaciers Trail in Lake Louise.

##### **11pm Rick Steves' Europe**

*Venice and Its Lagoon*

Sample the splendid art treasures of Venice, explore its backstreet wonders and cruise its lagoon.

##### **11:30pm Best of the Joy of Painting**

*Bridge to Autumn*

An American treasure, the covered bridge, is a perfect subject for today's Bob Ross painting.

##### **12am Moveable Feast with Fine Cooking**

*Dijon, France*

Escargot bonbons and Burgundy roast chicken and classic escargots and quinoa are served.

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

*Grown Up Comfort Classics*

Bridget Lancaster and Julia Collin Davison unlock the secrets to simple stovetop macaroni and cheese.

#### **2 Tuesday**

##### **8pm In Julia's Kitchen with Master Chefs**

*Zarela Martinez*

Tamales with mole verde are prepared using corn flour, lard, corn husks, herbs and tomatillos.

##### **8:30pm Moveable Feast with Fine Cooking**

*Seattle, Washington*

Steamed mussels and a spiced mussel and saffron soup is followed by grilled whole salmon.

##### **9pm Craft In America**

*Nature*

The beauty, inspiration and future of the American landscape are celebrated.

##### **10pm Bare Feet with Mickela Mallozzi**

*Uzbekistan*

Mickela learns to play the doyra in Tashkent and dances in the UNESCO World Heritage City of Bukhara.

##### **10:30pm Joseph Rosendo's Travelscope**

*A San Antonio Christmas*

Joseph joins the locals and visitors to celebrate the season along San Antonio's famous river walk.

##### **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**

*Trail's End*

Bob Ross paints a cloudy sky, a dense forest, leafless liner-brush trees and a surprise at the end!

##### **12am Moveable Feast with Fine Cooking**

*Seattle, Washington*

Steamed mussels and a spiced mussel and saffron soup is followed by grilled whole salmon.

##### **12:30am In Julia's Kitchen with Master Chefs**

*Zarela Martinez*

Tamales with mole verde are prepared using corn flour, lard, corn husks, herbs and tomatillos.

#### **3 Wednesday**

##### **8pm Lidia's Kitchen**

*A Meal for the Grandkids*

A kid-friendly cherry almond spritzer and pasta salad with green beans and tomatoes are prepared.

##### **8:30pm Moveable Feast with Fine Cooking**

*Taos, New Mexico*

A meal of beautiful blue corn cakes is followed by local lamb tacos and green chile stew.

##### **9pm Craft In America**

*Visionaries*

Meet artists, curators and collectors who envision limitless possibilities of craft.

##### **10pm Burt Wolf: Travels & Traditions**

*Kansas City*

Burt visits Kansas City, explores the history of Kansas City BBQ and visits the best BBQ joint.

**10:30pm Samantha Brown's Places to Love**

*The Southern Finger Lakes, Ny*  
Samantha visits the Corning Museum of Glass and strolls through Corning's Gaffer District.

**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**

*Evergreen Valley*  
Layers, layers, layers. Bob Ross layers will make you want to paint this verdurous mountain scene.

**12am Moveable Feast with Fine Cooking**

*Taos, New Mexico*  
A meal of beautiful blue corn cakes is followed by local lamb tacos and green chile stew.

**12:30am Lidia's Kitchen**

*A Meal for the Grandkids*  
A kid-friendly cherry almond spritzer and pasta salad with green beans and tomatoes are prepared.

**4 Thursday**

**8pm Martha Bakes**

*Dried Fruit*  
Pocket-sized Eccles cakes and a steamed currant pudding known as spotted dick are prepared.

**8:30pm Moveable Feast with Fine Cooking**

*Paris, France*  
Salad, steak frites and an elegant preparation of asparagus, plenty of wine and cheese are created.

**9pm Craft In America**

*Identity*  
Potter Diego Romero, photographer Cara Romero and furniture maker Wendy Maruyama are featured.

**10pm In The Americas with David Yetman**

*Galapagos: The Great Climatic Seesaw*

Explore a never-ending race to survive from one climatic extreme to the next in the Galapagos Islands.

**10:30pm Joseph Rosendo's Travelscope**

*Taiwan Lantern Festival*  
Joseph discovers more about Taiwan by criss-crossing the island during the Taiwan Lantern Festival.

**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**

*Balmy Beach*  
Bob Ross drops a tropical seascape onto the canvas just before revealing a charming seashell shape.

**12am Moveable Feast with Fine Cooking**

*Paris, France*  
Salad, steak frites and an elegant preparation of asparagus, plenty of wine and cheese are created.

**12:30am Martha Bakes**

*Dried Fruit*  
Pocket-sized Eccles cakes and a steamed currant pudding known as spotted dick are prepared.

**5 Friday**

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

*Flavors of Thailand*  
Bridget and Julia unlock the secrets to everyday pad thai and Elle Simone makes panang beef curry.

**8:30pm Moveable Feast with Fine Cooking**

*Polesine Parmense, Italy*  
Recipes include stuffed squash blossoms, millefoglie of quinoa and

roasted Guinea hen.

**9pm The Great British Baking Show**

*Masterclass 2*  
Mary Berry and Paul Hollywood tackle chocolate tea cakes, jam doughnuts, Fraisier cake and more.

**10pm The Great British Baking Show**

*Masterclass 4*  
A wheat-free crusty rye loaf, sweet and savory pretzels and Sussex Pond pudding are re-created.

**11pm The Great British Baking Show**

*Masterclass 2*  
Paul makes ciabatta and roquefort and walnut loaf. Mary prepares layered tiramisu cake.

**12am The Great British Baking Show**

*Masterclass 4*  
Mary makes a tennis cake based on a Victorian recipe and Paul makes two types of cream horns.

**6 Saturday**

**8pm No Passport Required**

*Chicago*  
Chef Marcus Samuelsson visits Chicago's Mexican community to learn about its heritage and cuisine.

**9pm Best of the Joy of Painting**

*Lake at the Ridge*  
Guest artist Steve Ross shares his talents in this pretty mountain masterpiece with birch trees.

**9:30pm Best of the Joy of Painting**

*Bridge to Autumn*  
An American treasure, the covered bridge, is a perfect subject for today's Bob Ross painting.

**10pm Richard Bangs' Adventures with Purpose Costa Rica: Quest For**

Explore the beaches at Punta Islita and Tortuguero, a tropical rain forest on the Caribbean coast.

### **11pm Flavor of Poland**

*Olsztyn*

Poland's majestic

Warmian-Masurian region is explored and a fish broth called "Ucha" is served up.

### **11:30pm Ciao Italia**

*Art of the Artichoke / L'arte Del Carciofo*

Mary Ann picks tender artichokes from Guy's garden and creates Neapolitan Stuffed Artichokes.

### **12am Ciao Italia**

*Mimosa Cake / Torta Mimosa*

Mary Ann honors the important role women play for equality and justice by making a Mimosa Cake.

### **12:30am 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.

## **7 Sunday**

### **8pm No Passport Required**

*Queens, Nyc*

Chef Marcus Samuelsson goes inside the Indo-Guyanese community to explore its roots and cuisine.

### **9pm The Great British Baking Show**

*Masterclass 2*

Mary Berry and Paul Hollywood tackle chocolate tea cakes, jam doughnuts, Fraisier cake and more.

### **10pm Richard Bangs'**

### **Adventures with Purpose**

### **Greece: Que**

The adventurer explores Greek mythology by visiting Athens, Olympia, Ithaca and Mt. Olympus.

### **11pm To Dine for with Kate Sullivan**

*Kevin Kwan, Author of Crazy Rich Asians*

Crazy Rich Asians author Kevin

Kwan discusses the roots of creativity and the long road to success.

### **11:30pm Lucky Chow**

*Food of the Gods*

The relationship between faith and food is evident at three Asian houses of worship.

### **12am Lucky Chow**

*Made In China*

An industrial kitchen makes traditional "confinement meals" for new mothers across the country.#

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

*Pork Chops and Oven Fries*

Test cook Elle Simone makes the ultimate deviled pork chops.

Thick-cut oven fries are prepared.

## **8 Monday**

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

*How to Roast Everything*

Bridget and Julia make the ultimate beef tenderloin with smoky potatoes and persillade relish.

### **8:30pm Moveable Feast with Fine Cooking**

*Livorno, Italy*

Cacciucco, a tomato-based seafood stew, and bordadito, a polenta and bean crostini, are prepared.

### **9pm The Great British Baking Show**

*Masterclass 4*

A wheat-free crusty rye loaf, sweet and savory pretzels and Sussex Pond pudding are re-created.

### **10pm Family Travel with Colleen Kelly**

*Cannery Row In Monterey, California*

Kayaking and surrey rides, local shops, exquisite wines and Monterey's seafood scene are enjoyed.

### **10:30pm Seeing Canada**

*Western Newfoundland & The Northwest Territories*

Quirpon Lighthouse Inn, Viking history and Gros Morne National Park are explored.

### **11pm Rick Steves' Europe**

*France's Loire: Chateau Country*

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

### **11:30pm Best of the Joy of Painting**

*In The Midst of Winter*

Bob Ross paints a beautifully blue-toned cabin vista in this serene, winterscape painting.

### **12am Moveable Feast with Fine Cooking**

*Livorno, Italy*

Cacciucco, a tomato-based seafood stew, and bordadito, a polenta and bean crostini, are prepared.

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

*How to Roast Everything*

Bridget and Julia make the ultimate beef tenderloin with smoky potatoes and persillade relish.

## **9 Tuesday**

### **8pm In Julia's Kitchen with Master Chefs**

*Jean-Georges Vongerichten*

Crab spring rolls, Thai marinated beef with rice noodles and marinated fruit are prepared.

### **8:30pm Moveable Feast with Fine Cooking**

*Cadenet, France*

Artichokes Provencal, gluten-free focaccia and a luscious lamb stew are on the menu.

### **9pm The Great British Baking Show**

*Masterclass 2*

Paul makes ciabatta and roquefort and walnut loaf. Mary prepares layered tiramisu cake.

## **10pm Bare Feet with Mickela Mallozzi**

*Puglia, Italy*

Mickela travels to Puglia and learns one of the most ancient dances from Italy, la pizzica.

## **10:30pm Joseph Rosendo's Travelscope**

*La Joie De Vivre In Quebec City, Canada*

Joseph enjoys the nightlife, samples the cuisine and savors the natural beauty of Quebec City.

## **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**

*Wilderness Way*

Bob Ross paints a low glowing sun behind layers of thick, succulent foliage and ground cover.

## **12am Moveable Feast with Fine Cooking**

*Cadenet, France*

Artichokes Provençal, gluten-free focaccia and a luscious lamb stew are on the menu.

## **12:30am In Julia's Kitchen with Master Chefs**

*Jean-Georges Vongerichten*

Crab spring rolls, Thai marinated beef with rice noodles and marinated fruit are prepared.

## **10 Wednesday**

### **8pm Lidia's Kitchen**

*Starring Olive Oil*

Lidia uses olive oil to prepare cannellini bean and lentil soup along with olive oil cake.

### **8:30pm Moveable Feast with Fine Cooking**

*Sante Fe, New Mexico*

Rosemary-roasted turnips and a sopapilla with the locally-sourced

honey are served.

### **9pm The Great British Baking Show**

*Masterclass 4*

Mary makes a tennis cake based on a Victorian recipe and Paul makes two types of cream horns.

### **10pm Burt Wolf: Travels & Traditions**

*Guatemala, Part 1*

Burt visits ancient tribal communities and learns about Guatemalan music, crafts and food.

### **10:30pm Samantha Brown's Places to Love**

*Auckland, New Zealand*

Samantha sails Auckland Harbor aboard the 2007 America's Cup winning Team New Zealand sailboat.

### **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**

### **12am Moveable Feast with Fine Cooking**

*Sante Fe, New Mexico*

Rosemary-roasted turnips and a sopapilla with the locally-sourced honey are served.

### **12:30am Lidia's Kitchen**

*Starring Olive Oil*

Lidia uses olive oil to prepare cannellini bean and lentil soup along with olive oil cake.

## **11 Thursday**

### **8pm Martha Bakes**

*Apples*

A cinnamon swirl apple slab pie fit for a crowd and a three-layer caramel apple cake are served.

### **8:30pm Moveable Feast with Fine Cooking**

*Vercelli, Italy*

Delicious dishes include a classic tomato risotto and a delicate hazelnut ice cream.

### **9pm The Great British Baking Show**

*Masterclass 3*

Mary Berry and Paul Hollywood show their signature sponge puddings, flat breads and Wellingtons.

### **10pm In The Americas with David Yetman**

*Havana: Cultural Treasure House of the Caribbean*

Havana's harbor and the city's Revolutionary Square provide ideal backdrops for understanding Cuba.

### **10:30pm Joseph Rosendo's Travelscope**

*Taiwan - Iron Pathways to Adventure - Part 1*

Joseph explores Taiwan's natural beauty, cultural richness, colorful history and creative spirit.

### **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**

### **12am Moveable Feast with Fine Cooking**

*Vercelli, Italy*

Delicious dishes include a classic tomato risotto and a delicate hazelnut ice cream.

### **12:30am Martha Bakes**

*Apples*

A cinnamon swirl apple slab pie fit for a crowd and a three-layer caramel apple cake are served.

## **12 Friday**

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

*All Chocolate, All The Time*

Bridget and Julia uncover the secrets to making the perfect

Boston cream pie.

**8:30pm Moveable Feast with Fine Cooking**

*Carmel, California*

Foraged seaweed and vegetables, rack of lamb and Monterey Bay abalone are prepared.

**9pm Martha Bakes**

*Berries*

Festive blueberry "bandana" tart and petite gooseberry and raspberry crumbles are served.

**9:30pm Martha Bakes**

*Adorned Cakes*

A berry chiffon cake, a caramel chiffon cake and an awe-inspiring woodland stump cake are prepared.

**10pm Martha Bakes**

*Decorated Cupcakes*

Orange curd cupcakes topped with citrusy orange chips and elegant brownie cupcakes are prepared.

**10:30pm Martha Bakes**

*Fresh Cheese*

Tart au fromage with farmer's cheese and creme fraiche and a ricotta-rich cannoli cake are made.

**11pm Martha Bakes**

*Embellished Pies*

A woven blueberry lattice pie and an enticing petal-topped poached pear and cranberry pie are served.

**11:30pm Martha Bakes**

*Almonds*

Recipes include almond crunch ice cream cake and a gorgeous dessert known as blancmange.

**12am Martha Bakes**

*Impressive Chocolate Desserts*

S'mousses, chocolate and peanut butter tart and a triple chocolate ice cream cake are prepared.

**12:30am Martha Bakes**

*Apples*

A cinnamon swirl apple slab pie fit for a crowd and a three-layer caramel apple cake are served.

**13 Saturday**

**8pm No Passport Required**

*Miami*

Chef Marcus Samuelsson explores the cuisine, culture and history of the Haitian community.

**9pm Best of the Joy of Painting**

**9:30pm Best of the Joy of Painting**

*In The Midst of Winter*

Bob Ross paints a beautifully blue-toned cabin vista in this serene, winterscape painting.

**10pm Richard Bangs'**

**Adventures with Purpose Hong Kong: Quest for**

Explore the dazzling Chinese New Year festival and streets beneath the Central District skyscrapers.

**11pm Flavor of Poland**

*Gdansk*

Tall ships, a nautical tradition and seafood are highlighted in the Pomeranian region of Poland.

**11:30pm Ciao Italia**

*Mascarpone*

Mary Ann makes light-as-a-cloud Mascarpone and Blackberry Cake and Mascarpone and Plum Sundae.

**12am Ciao Italia**

*White Apron / Grembiule Bianco*

Osso Buco with Polenta is served along with Parmesan Cheesecake made with a crushed almond crust.

**12:30am Kevin Belton's New Orleans Celebrations**

*Oyster Fest*

Garlic Oysters, Oyster Tamales with Red Chili Sauce and Oyster Chowder are prepared.

**14 Sunday**

**8pm No Passport Required**

*D.C.*

Chef Marcus Samuelsson dines, dances and dishes with the Ethiopian community in Washington D.C.

**9pm Martha Bakes**

*Berries*

Festive blueberry "bandana" tart and petite gooseberry and raspberry crumbles are served.

**9:30pm Martha Bakes**

*Adorned Cakes*

A berry chiffon cake, a caramel chiffon cake and an awe-inspiring woodland stump cake are prepared.

**10pm Richard Bangs'**

**Adventures with Purpose**

**Morocco: Quest for th**

Journey to Marrakesh, Ouarzazate, Tangier, Rabat and Casablanca in search of a modern-day Kasbah.

**11pm To Dine for with Kate**

**Sullivan**

*M. Night Shyamalan, Director*

M. Night Shyamalan dishes on how to stay on the creative cutting-edge and discusses his legacy.

**11:30pm Lucky Chow**

*The New Indian*

A former financier offers a light, healthy take on Indian classics at his fast-casual start-up Inday.

**12am Lucky Chow**

*Taiwan's True Flavors*

Danielle hits a Chinatown market and then makes Taiwan's most famous dish, beef noodle soup.

**12:30am America's Test Kitchen**

**from Cook's Illustrated**

*Roast Chicken and Sprouts*

Julia and Bridget unlock the secrets to the ultimate roast chicken with warm bread salad.

**15 Monday**

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

*Ultimate Italian*

Test cook Dan Souza makes an Italian classic-porchetta and parmesan farrotto is prepared.

**8:30pm Moveable Feast with Fine Cooking**

### *Puerto Rico*

Fresh fruit is used in appetizers and dessert and a variety of seafood are prepared

#### **9pm Martha Bakes**

##### *Decorated Cupcakes*

Orange curd cupcakes topped with citrusy orange chips and elegant brownie cupcakes are prepared.

#### **9:30pm Martha Bakes**

##### *Fresh Cheese*

Tart au fromage with farmer's cheese and creme fraiche and a ricotta-rich cannoli cake are made.

#### **10pm Family Travel with Colleen Kelly**

##### *The Keys - Episode 1 - Florida Keys & Key West*

Colleen and her daughters explore the wonders of Key West, experiencing all of its natural beauty.

#### **10:30pm Seeing Canada**

##### *Nunavut & Yukon*

Canadian journalist Brandy Yanchyk explores Nunavut on Adventure Canada's expedition cruise ship.

#### **11pm Rick Steves' Europe**

##### *Amsterdam*

Europe's best-preserved 17th-century city, Amsterdam is quaint and jarring, traditional and modern.

#### **11:30pm Best of the Joy of Painting**

#### **12am Moveable Feast with Fine Cooking**

##### *Puerto Rico*

Fresh fruit is used in appetizers and dessert and a variety of seafood are prepared

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

##### *Ultimate Italian*

Test cook Dan Souza makes an Italian classic-porchetta and parmesan farrotto is prepared.

## **16 Tuesday**

#### **8pm In Julia's Kitchen with Master Chefs**

##### *Rick Bayless*

Balless prepares two Mexican dishes, Chile-glazed Country Ribs and a Rustic Jicama Salad.

#### **8:30pm Moveable Feast with Fine Cooking**

##### *Jeremiah Tower*

Octopus, snapper ceviche, and a pig wrapped in banana leaves roasted over an open fire are served.

#### **9pm Martha Bakes**

##### *Embellished Pies*

A woven blueberry lattice pie and an enticing petal-topped poached pear and cranberry pie are served.

#### **9:30pm Martha Bakes**

##### *Almonds*

Recipes include almond crunch ice cream cake and a gorgeous dessert known as blancmange.

#### **10pm Bare Feet with Mickela Mallozzi**

##### *The Republic of Georgia*

Mickela explores the Caucasus, the land of wine, unrivaled hospitality and Polyphonic singing.

#### **10:30pm Joseph Rosendo's Travelscope**

##### *Taiwan - Iron Pathways to Adventure - Part 2*

Joseph explores Taiwan's natural beauty, cultural richness, colorful history and creative spirit.

#### **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**

#### **12am Moveable Feast with Fine Cooking**

##### *Jeremiah Tower*

Octopus, snapper ceviche, and a pig wrapped in banana leaves roasted over an open fire are served.

#### **12:30am In Julia's Kitchen with Master Chefs**

##### *Rick Bayless*

Balless prepares two Mexican dishes, Chile-glazed Country Ribs and a Rustic Jicama Salad.

## **17 Wednesday**

#### **8pm Lidia's Kitchen**

##### *Spice It Up*

Recipes include mussels with fennel and saffron, spicy stuffed clams and chicken and zucchini salad.

#### **8:30pm Moveable Feast with Fine Cooking**

##### *French Flavors from San Francisco*

Bass with artichokes barigoule, salmon with sorrell beurre blanc and tarte tatin are prepared.

#### **9pm Martha Bakes**

##### *Impressive Chocolate Desserts*

S'mousses, chocolate and peanut butter tart and a triple chocolate ice cream cake are prepared.

#### **9:30pm Martha Bakes**

##### *Apples*

A cinnamon swirl apple slab pie fit for a crowd and a three-layer caramel apple cake are served.

#### **10pm Burt Wolf: Travels & Traditions**

##### *Guatemala, Part 2*

Burt tours a famous Maya crafts market and visits Lake Atitlan in the Sierra Madre mountains.

#### **10:30pm Samantha Brown's Places to Love**

##### *The Coastline of Maine*

Samantha takes a road trip to Bar Harbor and enjoys breath-taking views from Acadia National Park.

#### **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**

**12am Moveable Feast with Fine Cooking**

*French Flavors from San Francisco*  
Bass with artichokes barigoule, salmon with sorrell beurre blanc and tarte tatin are prepared.

**12:30am Lidia's Kitchen**

*Spice It Up*  
Recipes include mussels with fennel and saffron, spicy stuffed clams and chicken and zucchini salad.

**18 Thursday**

**8pm Martha Bakes**

*Cultured Dairy*  
Martha prepares a plum and creme fraiche pie and a pistachio-rhubarb yogurt cake.

**8:30pm Moveable Feast with Fine Cooking**

*Two Marcs In Tribeca*  
Rib-eye with a pea-avocado tahini puree and pea shoots embodies the evolving hip culture of Tribeca.

**9pm Martha Bakes**

*Elegant Cookies*  
"Faux bois" vanilla and chocolate shortbread is decorated with chocolate bark and pistachio moss.

**9:30pm Martha Bakes**

*Lemons*  
Martha serves a lemon and Italian cheese pizza and a sublime Meyer lemon coffee cake.

**10pm In The Americas with David Yetman**

*Galapagos: Volcanoes and Nature on the Islands*

Volcanoes created the Galapagos Islands and made life possible. They continue to create and destroy.

**10:30pm Joseph Rosendo's**

**Travelscope**

*Uncovering South Korea*  
Ancient treasures, surprising natural beauty and exciting foods are showcased in South Korea.

**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**

**12am Moveable Feast with Fine Cooking**

*Two Marcs In Tribeca*  
Rib-eye with a pea-avocado tahini puree and pea shoots embodies the evolving hip culture of Tribeca.

**12:30am Martha Bakes**

*Cultured Dairy*  
Martha prepares a plum and creme fraiche pie and a pistachio-rhubarb yogurt cake.

**19 Friday**

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

*Modern Weeknight Meals*  
Test cook Becky Hays makes Bridget Lancaster the perfect one-hour broiled chicken and pan sauce.

**8:30pm Moveable Feast with Fine Cooking**

*Mexico City I*  
Striped bass baked in a salt crust, dried shrimp and chiles sauce, cuitlacoche and bab?? mezcal.

**9pm Jacques Pepin: Heart & Soul**

*Just Ducky!*  
Duck liver mousse with apples and sauteed duck breast with arugula salad and cracklings are served.

**9:30pm Essential Pepin**

*Sweet Endings*  
Chocolate Mint Truffettes, Quick Almond And Plum Cake, Tuiles A L'orange and Summer Cornets

Susie.

**10pm Jacques Pepin: Heart & Soul**

*Sweet Endings with Shorey*  
Peaches marty and rhubarb-honey coupe with creamy yogurt sauce and more are served.

**10:30pm Jacques Pepin: Heart & Soul**

*Chef In Training*  
Fougasse is served with Salmon rillettes. Spice-rubbed Poussins a la Russe is prepared.

**11pm Jacques Pepin: Heart & Soul**

*Menu Memories*  
Salmon scaloppini with sorrel sauce and a hearty dish of lamb breast navarin are served.

**11:30pm Essential Pepin**

*Family Favorites*  
Grilled Leg Of Lamb, Pork Loin Tournedos, Puerto Rican Pork and Beans and Lamb Navarin are served.

**12am Jacques Pepin: Heart & Soul**

*Taste Bud Temptations*  
Tuna Tartare with Bagel Chips and Radishes, Tuna Mascarpone Cream and a Spanish Tortilla are made.

**12:30am Jacques Pepin: Heart & Soul**

*Shorey's Petite Appetite*  
Escargots in Baked Potatoes, Stuffed Tomatoes and Chocolate-Pistachio Brittle are served.

**20 Saturday**

**8pm No Passport Required Seattle**

Marcus Samuelsson travels to Seattle to learn about the city's Filipino American community.

**9pm Best of the Joy of Painting**

**9:30pm Best of the Joy of Painting**

**10pm Richard Bangs' Adventures with Purpose "New Zealand: Quest f**

The 1,000-mile trek uncovers pristine natural beauty, alluring culture and enigmatic mythology.

**11pm Flavor of Poland**

*Katowice*

Rich traditions and hearty, homemade meals in Silesia and the city of Katowice are highlighted.

**11:30pm Ciao Italia**

*Let's Talk Tomatoes / Parliamo Di Pomodori*

Tomato Gratin is a medley of cheese-melty bread cubes and cherry tomatoes baked to perfection.

**12am Ciao Italia**

*Shrimp Three Ways / Gamberetti Tre Modi*

Mary Ann creates Shrimp with Beer, Shrimp in Arugula Sauce and Grilled Shrimp with Rosemary.

**12:30am Kevin Belton's New Orleans Celebrations**

*Gumbo Fest*

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

**21 Sunday**

**8pm No Passport Required**

*Los Angeles*

Explore the large and thriving Armenian community in Los Angeles with Chef Marcus Samuelsson.

**9pm Jacques Pepin: Heart & Soul**

*Just Ducky!*

Duck liver mousse with apples and sauteed duck breast with arugula salad and cracklings are served.

**9:30pm Essential Pepin**

*Sweet Endings*

Chocolate Mint Truffettes, Quick Almond And Plum Cake, Tuiles A L'orange and Summer Cornets Susie.

**10pm Richard Bangs' Adventures with Purpose Norway: Quest for the**

The adventurer seeks the modern-day "Viking Spirit" in Norway's cities and forbidding Arctic north.

**11pm To Dine for with Kate Sullivan**

*Gitanjali Rao, Inventor*

Gitanjali Rao created a water treatment device that Flint, Michigan residents can use in their homes.

**11:30pm Lucky Chow**

*Asian Food, American Dreams*

Three Asian-American entrepreneurs discuss the secrets of their success in the food industry.

**12am Lucky Chow**

*Food As Cultural Collision*

The Fung Bros visits a New Yorker who is reinventing the Shanghainese soup dumpling.

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

*Chinese Favorites*

Flat hand-pulled noodles with chili oil vinaigrette and Chinese-style barbecued spareribs are made.

**22 Monday**

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

*Vegan for Everyone*

Test cook Becky Hays makes a vegan pinto bean-beet burger. Buffalo cauliflower bites are served.

**8:30pm Moveable Feast with Fine Cooking**

*Fresno*

Lamb chops with charred peas and a summer sauce vert and goat cheese wrapped blueberries are served.

**9pm Jacques Pepin: Heart & Soul**

*Sweet Endings with Shorey*

Peaches marty and rhubarb-honey coupe with creamy yogurt sauce and more are served.

**9:30pm Jacques Pepin: Heart & Soul**

*Chef In Training*

Fougasse is served with Salmon rillettes. Spice-rubbed Poussins a la Russe is prepared.

**10pm Family Travel with Colleen Kelly**

*RV Camping Adventure in Pennsylvania - Lancaster, Gettysburg & Hershey*

Colleen and her family set up camp at RV campgrounds in Lancaster, Gettysburg and Hershey, PA.

**10:30pm Seeing Canada**

*Pei, New Brunswick, Nova Scotia & Quebec*

Prince Edward Island, New Brunswick, Nova Scotia and a trip to Quebec City are highlighted.

**11pm Rick Steves' Europe**

*Germany's Frankfurt and Nurnberg* Skyscraper-studded Frankfurt and the maze of underground bomb shelters in Nurnberg are explored.

**11:30pm Best of the Joy of Painting**

**12am Moveable Feast with Fine Cooking**

*Fresno*

Lamb chops with charred peas and a summer sauce vert and goat cheese wrapped blueberries are served.

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

*Vegan for Everyone*

Test cook Becky Hays makes a vegan pinto bean-beet burger. Buffalo cauliflower bites are served.

**23 Tuesday**

**8pm In Julia's Kitchen with Master Chefs**

*Gordon Hamersley*

A roast chicken with garlic and



lemon, onions roasted in their skins and peach tarts are prepared.

**8:30pm Moveable Feast with Fine Cooking**

*Daniel Rose & Jean-Georges Vongerichten*

Bouillabaisse, a traditional Provençal seafood stew, features toasted egg yolk, caviar and chives.

**9pm Jacques Pepin: Heart & Soul**

*Menu Memories*

Salmon scaloppini with sorrel sauce and a hearty dish of lamb breast navarin are served.

**9:30pm Essential Pepin**

*Family Favorites*

Grilled Leg Of Lamb, Pork Loin Tournedos, Puerto Rican Pork and Beans and Lamb Navarin are served.

**10pm Bare Feet with Mickela Mallozzi**

*Girona, Catalonia*

Mickela enjoys dancing, music and the building of the Castells during the St. John Festival.

**10:30pm Joseph Rosendo's Travelscope**

*San Francisco's Changing Neighborhoods*

Six of San Francisco's famous, little-known and changing neighborhoods are highlighted.

**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**

**12am Moveable Feast with Fine Cooking**

*Daniel Rose & Jean-Georges Vongerichten*

Bouillabaisse, a traditional Provençal seafood stew, features toasted egg yolk, caviar and chives.

**12:30am In Julia's Kitchen with Master Chefs**

*Gordon Hamersley*

A roast chicken with garlic and lemon, onions roasted in their skins and peach tarts are prepared.

**24 Wednesday**

**8pm Lidia's Kitchen**

*A Perfect Roast*

A salad of warm greens with bacon and mushrooms and roasted pork loin with cabbage are served.

**8:30pm Moveable Feast with Fine Cooking**

*Wisconsin*

Twin Elm Gardens in Wisconsin is visited and ricotta and grana gnudi with mushrooms is prepared.

**9pm Jacques Pepin: Heart & Soul**

*Taste Bud Temptations*

Tuna Tartare with Bagel Chips and Radishes, Tuna Mascarpone Cream and a Spanish Tortilla are made.

**9:30pm Jacques Pepin: Heart & Soul**

*Shorey's Petite Appetite*

Escargots in Baked Potatoes, Stuffed Tomatoes and Chocolate-Pistachio Brittle are served.

**10pm Burt Wolf: Travels & Traditions**

*Cruising The Baltic*

Burt takes a look at the history of cruising and how it has changed during the past 200 years.

**10:30pm Samantha Brown's Places to Love**

*Miami, Florida*

Samantha explores the street murals of Wynwood Walls and samples Haitian style BBQ in Little Haiti.

**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**

**12am Moveable Feast with Fine Cooking**

*Wisconsin*

Twin Elm Gardens in Wisconsin is visited and ricotta and grana gnudi with mushrooms is prepared.

**12:30am Lidia's Kitchen**

*A Perfect Roast*

A salad of warm greens with bacon and mushrooms and roasted pork loin with cabbage are served.

**25 Thursday**

**8pm Martha Bakes**

*Lemons*

Martha serves a lemon and Italian cheese pizza and a sublime Meyer lemon coffee cake.

**8:30pm Moveable Feast with Fine Cooking**

*Maria Loi's Greek Feast*

Authentic Greek flavors are served up and the famous Poseidon Greek Bakery is visited.

**9pm Essential Pepin**

*Eggs-Quisite*

Quiche with Bacon, Eggs Jeannette, Flan with Green Herbs and Spinach, Ham and Parmesan Souffle.

**9:30pm Jacques Pepin: Heart & Soul**

*All in the Family*

Parisian Potage and Poulet a la Creme paired with a pureed side of Rice Soubise are made

**10pm In The Americas with David Yetman**

*Tlaloc's Revenge: Mexico City's Hydrological Heritage*

Mexico City comes to grips with falling water tables, exhausted springs and sinking earth.

**10:30pm Joseph Rosendo's Travelscope**

*Adventures In California's  
Tri-Valley*

A thriving wine region, historic towns, a great culinary scene and cultural festivals 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**

**12am Moveable Feast with Fine  
Cooking** *Maria Loi's Greek Feast*

Authentic Greek flavors are served up and the famous Poseidon Greek Bakery is visited.

**12:30am Martha Bakes** *Lemons*

Martha serves a lemon and Italian cheese pizza and a sublime Meyer lemon coffee cake.

**26 Friday**

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

*Just Add Apples*

Test cook Erin McMurrer and host Bridget Lancaster make the ultimate apple strudel.

**8:30pm Moveable Feast with Fine  
Cooking** *San Luis Obispo*

Whipped goat cheese with caramelized agave, chicharones and grilled tomahawk steaks are served.

**9pm Moveable Feast with Fine  
Cooking** *Madrid Rooftop*

A spectacular Spanish rooftop feast features delectable Ceps Tatin and a Whole Roasted Suckling Pig.

**9:30pm Moveable Feast with Fine  
Cooking**

*Cambridge, Uk*

Charred Ricotta and Pickled Beetroot Toast, Cured Smoked Trout and Salt-Baked Kohlrabi are served.

**10pm Moveable Feast with Fine  
Cooking**

*The Allbright In London*

Dishes include Cauliflower Chaat, a succulent Kerala Roast Lamb and Masala Pork Belly.

**10:30pm Moveable Feast with  
Fine Cooking** *The Algarve*

A Cataplana and a Caldeirada (seafood stew) and an Orange, Fennel, and Almond Salad are made.

**11pm Moveable Feast with Fine  
Cooking** *Beachside In Brighton*

The daily catch is served with Herby White Wine Butter Sauce, Fire-Roasted Lamb and Shrimp Shu Mai.

**11:30pm Moveable Feast with  
Fine Cooking** *Northern Spain*

Steak and Roasted Piquillo Peppers, Tear-Shaped Peas with Artichokes and Stuffed Squid are served.

**12am Moveable Feast with Fine  
Cooking**

*Co-Hosts In Portugal*

Spiced Chicken Escabeche, Grilled Octopus Salad with Peppers and Seared Swordfish are prepared.

**12:30am Moveable Feast with  
Fine Cooking** *Basque Country*

Foie Gras Mousse with Lemongrass Jelly, Tomato Tarts with Basil Aioli and Tomato Emulsion are made.

**27 Saturday**

**8pm No Passport Required**

*Houston* The food and culture of the Nigerian and West African community in Houston, Texas are explored.

**9pm Best of the Joy of Painting**

**9:30pm Best of the Joy of  
Painting**

**10pm Richard Bangs'  
Adventures with Purpose Pearl  
River Delta: Ho**

The adventurer explores the Pearl River Delta of South China in

search of the roots of harmony.

**11pm Flavor of Poland**

*Wroclaw*

Monuments, cuisine and countless rivers and canals are featured in the beautiful city of Wroclaw.

**11:30pm Ciao Italia**

*Cooking with Fresh Herbs /  
Cucinare con L' Erbe Fresche*

Tuna-Stuffed Red Peppers, Baked Chicken Thighs and Herb Salad with fresh melon are served.

**12am Ciao Italia**

*Sicilian Supper / Cena Siciliana*

Mary Ann prepares Roasted Squash Salad, Roast Pork Loin and Sicilian Chocolate Spice Cookies.

**12:30am Kevin Belton's New  
Orleans Celebrations**

*Boudin Fest* Tasty dishes include Homemade Boudin, Fried Boudin Balls and Wraps and Boudin Pizza.

**28 Sunday**

**8pm No Passport Required**

*Philadelphia*

Philadelphia's Italian food scene is explored and everything from pizza to cannoli is sampled.

**9pm Moveable Feast with Fine  
Cooking** *Madrid Rooftop*

A spectacular Spanish rooftop feast features delectable Ceps Tatin and a Whole Roasted Suckling Pig.

**9:30pm Moveable Feast with Fine  
Cooking** *Cambridge, Uk*

Charred Ricotta and Pickled Beetroot Toast, Cured Smoked Trout and Salt-Baked Kohlrabi are served.

**10pm Richard Bangs'  
Adventures with Purpose**

**"Switzerland: Quest f**

The Matterhorn, waterfalls, glaciers, scenery and the origins of adventure travel are explored.

**11pm To Dine for with Kate  
Sullivan**

*Katori Hall, Playwright*

Playwright Katori Hall shares how she creates complex characters during a meal of Jamaican dishes.

**11:30pm Lucky Chow**

*Food As Art* From the Korean art of mukbang to viral sensations, artists are using food as their medium.

**12am Lucky Chow**

*Food As Global Locavore*

The farm to table movement is explored in China's Hangzhou region and Sang Lee Farms in New York.

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

*Elegant Dinner Party*

The secrets to the ultimate Braised Brisket with Pomegranate, Cumin, and Cilantro are uncovered.

**29 Monday**

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

*Soup for Dinner*

Test cook Dan Souza makes chicken bouillabaisse. Greek chicken and rice soup is prepared.

**8:30pm Moveable Feast with Fine Cooking**

*Chris Kostow & Charter Oak* Unique farm-fresh crops including morels, purple asparagus and flowering herbs are featured.

**9pm Moveable Feast with Fine Cooking**

*The Allbright In London* Dishes include Cauliflower Chaat, a succulent Kerala Roast Lamb and Masala Pork Belly.

**9:30pm Moveable Feast with Fine Cooking**

*The Algarve*

A Cataplana and a Caldeirada (seafood stew) and an Orange, Fennel, and Almond Salad are made.

**10pm Family Travel with Colleen**

*Kelly Pittsburgh - Heinz History, Awesome Aviary & Incline Views*

Sr. John Heinz History Center and glass firing class at the Pittsburgh

Glass Center are featured.

**10:30pm Seeing Canada**

*Inuit Culture in Nunavut and Grizzly Bears in British Columbia*

Host Brandy Yanchyk travels to Iqaluit, Nunavut to learn about Inuit culture and view grizzly bears.

**11pm Rick Steves' Europe**

*Southeast England*

Rick travels from Canterbury to Dover and visits the beachy resort of Brighton.

**11:30pm Best of the Joy of Painting**

**12am Moveable Feast with Fine Cooking**

*Chris Kostow & Charter Oak*

Unique farm-fresh crops including morels, purple asparagus and flowering herbs are featured.

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

*Soup for Dinner*

Test cook Dan Souza makes chicken bouillabaisse. Greek chicken and rice soup is prepared.

**30 Tuesday**

**8pm In Julia's Kitchen with**

**Master Chefs** *Dean Fearing*

The chef prepares shrimp diablo with caesar salad and corn tamales and discusses hot peppers.

**8:30pm Moveable Feast with Fine Cooking**

*Cozumel*

Michelle Bernstein joins a local fisherman in search of seasonal and sustainable fish and lobster.

**9pm Moveable Feast with Fine Cooking**

*Beachside In Brighton* The daily catch is served with Herby White Wine Butter Sauce, Fire-Roasted Lamb and Shrimp Shu Mai.

**9:30pm Moveable Feast with Fine Cooking**

*Northern Spain* Steak and Roasted Piquillo Peppers, Tear-Shaped Peas with

Artichokes and Stuffed Squid are served.

**10pm Bare Feet with Mickela Mallozzi**

*Cyprus* Mickela explores Cyprus, an island full of ancient mythology and festive dancing.

**10:30pm Joseph Rosendo's Travelscope**

*Surprising Toronto*

Ever-emerging neighborhoods, cultural connections and infrastructure are explored in Toronto.

**11pm Rick Steves' Europe**

*England's Cornwall*

Rick explores a world of flowers springing from towering hedges and visits Dartmoor National Park.

**11:30pm Best of the Joy of Painting**

**12am Moveable Feast with Fine Cooking**

*Cozumel* Michelle Bernstein joins a local fisherman in search of seasonal and sustainable fish and lobster.

**12:30am In Julia's Kitchen with Master Chefs**

*Dean Fearing*

The chef prepares shrimp diablo with caesar salad and corn tamales and discusses hot peppers.