



WSKG3

November 2021

EXPANDED GUIDE

1 Monday

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

Rustic French Fare

In this episode, host Bridget Lancaster reveals the secrets to a classic Fougasse. Then, equipment expert Adam Ried shares his pick for the best automatic hand soap dispenser. Finally, test cook Becky Hays makes Bridget the perfect Provencal Vegetable Soup.

8:30pm Nick Stellino: Storyteller in the Kitchen

The Vegetarian

While pondering life as a vegetarian, Nick discovers some fabulous new dishes loaded with spectacular flavors. Dishes include: Chilled Cantaloupe Soup / Salmon with Spinach and Pancetta Cream Sauce / Biancomangiare (Sicilian Almond Pudding).

9pm Les Stroud's Wild Harvest

Horsetail & Spruce Tips

Just a short drive from the city of Edmonton, Alberta expert forager Les Stroud and Master Chef Paul Rogalski find themselves experiencing the natural life cycles of horsetail, and fireweed right

where they grow. Add to this the bounty of dandelion and spruce tips and you have the makings of a delicious wild harvest!

9:30pm Les Stroud's Wild Harvest

Milkweed & Cattail Flour

The milkweed plant is the natural life-sustaining domain of the monarch butterfly larvae that choose this wildflower as the only species to develop and grow upon. Sustainably harvested it also represents a wonderful broccoli like vegetable for Chef Paul Rogalski to experiment with. A short walk from expert forager Les Stroud's own cottage, on the edge of the local gravel pit a prolific bounty awaits our wild harvesters.

10pm Rick Steves' Europe

Iran: Tehran and Side Trips

As he's done with previous programs on Israel, Egypt, and Eastern Turkey, Rick takes us beyond Europe to a place that's rich with history...and mystery. In this first of two half-hour shows on Iran, Rick dodges traffic in Tehran, enjoys the tranquility of a nearby village, and encounters both anti-American propaganda and a warm welcome from everyday Iranians.

10:30pm Seeing Canada

Saskatchewan and Manitoba
Brandy Yanchyk has a cowboy experience in Saskatchewan and searches for beluga whales and polar bears in Churchill, Manitoba.

11pm Born to Explore with Richard Wiese

Feathered Friends

Host Richard Wiese travels from Europe to Asia to discover why birds of a feather flock together. Discover the royal heritage of England's wild swans in England; why thousands of puffins return after months at sea to breed on the Shetland Islands and how the Bali starling has been brought back from the brink of extinction.

11:30pm America's Test Kitchen from Cook's Illustrated

Thanksgiving for a Crowd

In this episode, hosts Julia Collin Davison and Bridget Lancaster reveal the secrets to the ultimate Turkey and Gravy for a Crowd. Equipment expert Adam Ried shares his pick for stock pots, and science expert Dan Souza explains the difference between stale bread and dried bread.

12am Nick Stellino: Storyteller in the Kitchen

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vegetarian, Nick discovers some fabulous new dishes loaded with spectacular flavors. Dishes include: Chilled Cantaloupe Soup / Salmon with Spinach and Pancetta Cream Sauce / Biancomangiare (Sicilian Almond Pudding).

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2 Tuesday

8pm Christopher Kimball's Milk Street Television

Milk Street Italian Classics

This episode is all about reinventing classic Italian dishes using Milk Street techniques. Milk Street Cook Matthew Card teaches Christopher Kimball how to make Tuscan Beef and Black Pepper Stew (Pepposo alla Fornacina) without having to saute the meat. Then Milk Street Cook Rayna Jhaveri shows us how to make a Sicilian favorite-and one of our go-to Tuesday Night

Dinners-Pasta con Fagioli. Finally, Milk Street Cook Catherine Smart shows Chris a recipe for Soft Polenta that will change the way you cook polenta.

8:30pm Nick Stellino: Storyteller in the Kitchen Sundays

Nick recounts how Sundays and certain dishes remind him of his family in Sicily. Dishes include: Potatoes with Sun Dried Tomatoes and Rosemary / Pork Chop with Pizzaiola Sauce / Pasta Agghiu e Ogghiu (Pasta with Garlic and Olive Oil).

9pm Les Stroud's Wild Harvest

Rock Tripe & Reindeer Moss
Expert forager Les Stroud finds himself with a plethora of wild edibles all in season as he paddles out and explores the swamps and forests around his cabin in the woods in Temagami, Ontario. Chef Paul Rogalski is energized by having so much to play with in the kitchen, all there to compliment the bounty of a small mouth bass.

9:30pm Les Stroud's Wild Harvest

Ruffed Grouse and Labrador Tea

Just ahead of the winter snows, Les and Paul find themselves enjoying the fresh cool winds and grey skies

over the Athabasca River. Expert forager Les Stroud challenges Master Chef Paul Rogalski to his delight with the harvest of a ruffed grouse, rose hips, sweet clover and willow branches.

10pm Rick Steves' Europe Iran's Historic Capitals

Iran's rich history goes back millennia, to the days when Persepolis was home to "the king of kings." In this episode, Rick Steves explores three historic capitals of Iran: Persepolis, with its splendid monuments; Shiraz, with the tombs of Iran's most beloved poets; and Esfahan, with its extraordinary mosques and endearing people.

10:30pm Travelscope

Guatemala - The Maya of the Western Highlands

Joseph visits the ancient Spanish colonial capital of Antigua before climbing volcanoes and heading into Guatemala's Mayan highland villages for hard bargaining in the local markets, a leisurely visit to a coffee plantation and a weaving lesson on a traditional back-strap loom.

11pm Highpointers with the Bargo Brothers

Colorado

The Bargo brothers visit the highpoint of Colorado - Mt. Elbert. They visit the Centennial state in winter with



local guest, legendary endurance athlete, and ultramarathoner, Marshall Ulrich. They visit the American Mountaineering Museum in Golden then head to Vail for ice climbing with Everest climber, Eric Alexander. They continue west to Leadville and stop off at High Mountain Pies to eat with Marshall. They finish up with an epic winter hike with Marshall in minus 40 temperatures to the top of Colorado.

11:30pm Cook's Country

Tacos Two Ways

Test cook Bryan Roof reveals the secrets to making a Southern California classic, Smoked Fish Tacos.

Equipment expert Adam Ried shows Julia Collin Davison his top pick of chimney starters.

Test cook Christie Morrison makes the perfect Grilled Steak Fajitas.

12am Nick Stellino:

Storyteller in the Kitchen

Sundays

Nick recounts how Sundays and certain dishes remind him of his family in Sicily. Dishes include: Potatoes with Sun Dried Tomatoes and Rosemary / Pork Chop with Pizzaiola Sauce / Pasta Agghiu e Ogghiu (Pasta with Garlic and Olive Oil).

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3 Wednesday

8pm Lidia's Kitchen

8:30pm Nick Stellino:

Storyteller in the Kitchen

The Ocean

Nick describes how growing up surrounded by the ocean and trips to the California coastline inspire his recipes. Dishes include: Swordfish "Agrodolce" (swordfish in a sweet and sour Sicilian sauce) / Scallop with Red Pepper Zucchini Cream Sauce / Calamari with Sun Dried Tomatoes and Garbanzo Beans.

9pm Les Stroud's Wild Harvest

Matsutake & Wild Turkey

After a lucky find of a wild turkey in pristine condition, expert forager Les Stroud heads out with a local mycologist to gather one of the world's most sought after mushrooms; Matsutake aka "Pine Mushrooms". Returning with an armload of mushrooms Les sits back while master chef Paul Rogalski blows his culinary mind with a simple dish of mushrooms on toast followed by the best turkey Stroud has ever tasted.

9:30pm Les Stroud's Wild Harvest

Tall Blue Lettuce & Daisy

Showing that you might never need travel farther than your own driveway, expert forager Les Stroud takes a short walk and comes back to master chef Paul Rogalski with a delicate selection of gentle greens. Dodging massive lightning storms Les and Paul work together on Stroud's own deck to create the perfect wild harvest to compliment BBQ rib eye steak.

10pm Rick Steves' Europe

Croatia: Adriatic Delights

A fascinating land with a hard-fought history in a complex corner of Europe, Croatia is emerging as one of Europe's top destinations. Sampling the very best of Croatia, we start



by exploring the fabled Dalmatian Coast from dramatic Dubrovnik to crusty Adriatic island ports. Heading inland, we hike through Plitvice Lakes National Park and enjoy the thriving capital city Zagreb. Our Croatian finale: the Istrian Peninsula and its enchanting port town of Rovinj.

10:30pm Travels with Darley

Belgium: Castles, Cities & Countryside

Explore some of the most beautiful cities, countryside and castles in Belgium, mixing music, nature, food and culture in Dinant, Namur, Mons, Bastogne, Waterloo and beyond. Meet one of Belgium's top chefs, kayak to a castle, drink beer, indulge in rich chocolate and explore World War II history at battlefields where "Band of Brothers" filmed in Bastogne and more.

11pm Burt Wolf: Travels & Traditions

Luzern for Fun and Profit

For a while, Burt lived in the Swiss city of Lucerne. He describes it as "Home on the Range", but the range he had in mind is the Alpine Mountain Range of central Europe. The city sits at the end of a great lake surrounded by snow-covered mountains. It is one

of the most beautiful settings in Europe with an amazing number of cultural attractions including the Rosengart Museum with its outstanding collection of works by Picasso.

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12:30am Lidia's Kitchen

4 Thursday

8pm Christopher Kimball's Milk Street Television

Enchiladas and Molletes

In this episode, Christopher Kimball visits a Oaxacan open-air market to eat local favorites. He visits the market's resident Frida Kahlo impersonator, Beatriz Vazquez, who cooks him her specialty, Enchiladas Verdes. Later in the market, he tastes Molletes, a delicious open-faced sandwich served on thick-cut bread with refried beans and cheese. Back at the kitchen, Milk Street Cook Catherine Smart draws from the flavors of Oaxaca to make Green Enchiladas with Chicken and Cheese (Enchiladas Verdes). Finally, Milk Street Cook Bianca Borges shows us how to make Oaxacan-style Molletes with Pico de Gallo using ingredients easily found in the USA.

8:30pm Nick Stellino: Storyteller in the Kitchen

Funny Farm

Nick recounts warm memories from a childhood spent on his family's farm in Sicily - and the enduring influence of one chicken in particular. Dishes include: Chicken Scallopini with Mushrooms and Marsala / Chicken Scallopini with Mortadella Cream Sauce / Chicken Scallopini with Radicchio and Gorgonzola Cream Sauce.



9pm Les Stroud's Wild Harvest

Cattail & Pond Lily

9:30pm Les Stroud's Wild Harvest

Douglas Fir & Buffaloberry

10pm Rick Steves' Europe
Dubrovnik and Balkan Side-Trips

Nestled inside its mighty ramparts is Dubrovnik, the "Pearl of the Adriatic." From this remarkably preserved medieval fortress city, we venture into less-touristed corners of the former Yugoslavia. In Bosnia, we visit Mostar - war-torn in the 90s, but bursting with promise today. In Montenegro, we sail the fjord-like Bay of Kotor and explore its mysterious, mountainous interior.

10:30pm Travelscope

Guatemala - Seeking The Past In Tikal and Yaxha

Joseph combines the legendary with the natural when he explores Guatemala's Mayan legacy at the temples of Tikal and Yaxha and then discovers the wonders that wait at the El Quetzal Biotope Nature Reserve.

11pm Central Florida Roadtrip (Create)

Central Florida Road Trip is paying a visit the Cities of Mount Dora and New Smyrna Beach. "The Festival City" of

Mt. Dora is home to two of the longest running and largest outdoor events in the country. Mount Dora is also home to the oldest operating hotel in the state; one of the biggest box office busts in movie history; and a theatre that has a legacy that stretches over some 70 years. The City of New Smyrna Beach is a historical treasure from the Sugar Mill Ruins to Old Fort Park. Interestingly, the city is called the World's Safest Bathing Beach but also the Shark Bite Capital of the World. Find out why there is a grave in the middle of one street, and how the city is tied to legendary artist Bob Ross.

11:30pm Cook's Country

Beef, Dressed Up

Test cook Christie Morrison shows Bridget Lancaster how to make perfect Spice-Crusted Steaks. Tasting expert Jack Bishop challenges Bridget to a tasting of supermarket bacon.

Equipment expert Adam Ried shows Julia Collin Davison his top pick of electric griddles.

Test cook Ashley Moore reveals a showstopping recipe for Grilled Bacon Burgers with Caramelized Onion.

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USA.

5 Friday

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

*Grill-Roasted Chicken and
Green Beans*

Test cook Dan Souza and host Julia Collin Davison teach viewers how to make Easy Grill-Roasted Whole Chicken. Tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of milk chocolate chips. Next, gadget critic Lisa McManus explains which specialty devices you do-and don't-need in your kitchen. Finally, test cook Elle Simone makes simple Skillet-Charred Green Beans with Crispy Bread-Crumb Topping.

8:30pm Nick Stellino: Storyteller in the Kitchen

Tails' from the Gridiron

Nick recalls his glory days of playing football in the United States while showcasing elegant dishes to serve for Sunday football parties. Dishes include: Pikkio Pakkio Conzato (Shrimp and Tortellini Salad with Fresh Tomato Sauce) / Shrimp Salad with Cannellini Beans / Sicilian Salad with Shrimp and Calamari.

9pm New Scandinavian Cooking

Food for a Viking

Danish chef Claus Meyer

joins Andreas in Ribe, the oldest town in Scandinavia. While in Denmark, Andreas and Claus prepare fresh oysters with herbs, an herbal yogurt smoothie with honey, a wholesome corn porridge dessert with fresh berries, and finally, a slow-roasted beef sirloin served with beans, nuts and thyme.

9:30pm New Scandinavian Cooking

Mighty Volcanic Oven

Andreas visits hot spots around Iceland, even trying his hand at grilling inside volcano. In addition to a lamb dish, he cooks salmon and vegetables in a secluded geyser. He learns to makes artisanal salt, and later uses it in a salt-baked, herb-infused trout dish.

10pm New Scandinavian Cooking

Eat Like The Vikings

Like the Vikings, Andreas travels by boat to visit the islands of Lofoten, where he prepares a traditional cod dish. He also visits a historical important Norse settlement in the high north, and inside a replica of a thousand-year-old long house, he makes roast beef ribs over an open fire, Viking style. Barley is the grain of the north, so Andreas makes a Norwegian barley and beetroot risotto with local

goat cheese.

10:30pm New Scandinavian Cooking

Rye Bread for a Queen

Andreas takes the trip to the "rye belt" in southern Finland to meet up with Finnish chef Sara La Fountain. They travel on the old Kings' Road, where they both make their favorite open-faced sandwiches using rye bread. Then, Sara introduces memma, an old rye-based Finnish dessert, followed by a roast served with a variety of vegetables.

11pm New Scandinavian Cooking

Hiker's Food

In this episode, Tina visits Gamlestolen in the mountainous heartland of Norway. While there, she prepares baked trout with herbs wrapped in cured ham, grilled sirloin with vinegar butter and burnt lemon, and mutton sausages with mustard-marinated potatoes.

11:30pm New Scandinavian Cooking

*Northern Norway/Italy: Dry
But Tasty*

Codfish ranks among Norway's most important exports. Host Andreas Viestad follows the codfish from its origin near the Lofoten Islands in Northern Norway to the table in Italy.

12am New Scandinavian



Cooking

It All Starts with Kids

Andreas visits Geitmyra Farm in the middle of Oslo, Norway, the site of his new food culture center for kids.

Together with the kids, Andreas makes a cereal breakfast, a tasty chicken soup, a warming lamb stew and a sweet dessert with pumpkin and yogurt.

12:30am New Scandinavian Cooking

Flavor of Roasted Coffee

In today's episode, Niklas investigates the most popular drink in Scandinavia, namely coffee. He wants to know more about his morning cup of coffee and meets up with some experts for this refreshing beverage, before he travels to Brazil where most of the world's coffee originates.

6 Saturday

8pm No Passport Required

Las Vegas

Explore Las Vegas and its deep-rooted Chinese community, from the Strip's neon-lit casinos to modest shopping malls. Chef Marcus Samuelsson learns about diverse food traditions and meets a new wave of chefs transforming their parents' cuisine.

9pm Best of the Joy of Painting

Dock Scene

Bob Ross teaches us to capture the exciting colors of autumn on canvas in this spectacular exhibition of trees.

9:30pm Best of the Joy of Painting

Mountain Glory

Bob Ross paints magnificent background mountains and nearby greenery -- all in one beautiful landscape scene.

10pm Rick Steves Cruising The Mediterranean

In RICK STEVES CRUISING THE MEDITERRANEAN, Rick sails from Barcelona to Athens, with exciting stops along the way in the French Riviera, Rome, Naples and more. Rick's goal is to explore the ins and outs and pros and cons of this popular travel option. Throughout the course of his travels, he's captivated by some of the great ports of the Mediterranean - savoring iconic sights, romantic island getaways, and lazy time on the beach. He also learns how to make the most of the cruising experience, while taking advantage of his limited time on shore. In addition to highlighting all the benefits of cruising, Rick also points out the downsides, such as the inevitable congestion and commercialism that comes

with mass tourism.

11pm Essential Pepin

Ocean Options

Brandade De Morue Au Gratin; Sea Bass In Shredded Potato Skin; Nage Courte Of Striped Bass; Codfish In Olive Oil And Horseradish Sauce.

11:30pm Ciao Italia

Tuna / Tonno!

Tuna takes a creative turn when Mary Ann prepares Tuna Meatballs with Caponata, protein-rich fish topped with tangy Sicilian caponata. Then Mary Ann proves mealtime couldn't be easier when she rustles up Cous Cous with Tuna; lemony cous cous tossed with oil-packed tuna and crunchy pistachio nuts. You'll be hooked.

12am Ciao Italia

Little Surprise Packages /

Piccoli Pacchetti a Sorpresa

Mary Ann takes to the streets to enjoy one of Sicily's favorites: Panzerotti Palermitani, freshly made dough, stuffed with mozzarella "pearls" and tomato sauce, shaped like a turnover and then fried to a golden crisp. Then chickpeas take center stage for a sweet ravioli filled with chocolate, cinnamon, citron, honey, and toasted almonds. Y.U.M.

12:30am Chef's Life

Blueberries and Boiling Over



After a year recovering from a restaurant fire and re-opening Chef and the Farmer, Vivian and Ben open a burger/oyster bar called the Boiler Room. Vivian boils over with the stress of staffing adjustments, testing new menu concepts and the task of putting 500 pounds of blueberries to good use. She dons a hairnet and bubbles with excitement at the sight of her blueberry BBQ sauce hitting the assembly line. The staff of Chef and the Farmer finally lets off some steam with a growler cocktail and a blueberry BBQ water park extravaganza.

7 Sunday

8pm No Passport Required Boston

Visit Boston with Chef Marcus Samuelsson to learn about the Portuguese, Brazilian and Cape Verdean diasporas, united by one language in the bustling port city they call home. Meet the chefs who are continuing and transforming culinary traditions.

9pm New Scandinavian Cooking

Food for a Viking

Danish chef Claus Meyer joins Andreas in Ribe, the oldest town in Scandinavia. While in Denmark, Andreas and Claus prepare fresh

oysters with herbs, an herbal yogurt smoothie with honey, a wholesome corn porridge dessert with fresh berries, and finally, a slow-roasted beef sirloin served with beans, nuts and thyme.

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10pm Rick Steves Egypt: Yesterday & Today

RICK STEVES EGYPT: YESTERDAY & TODAY sails beyond Europe, exploring the historic and cultural wonders of Egypt. In the teeming metropolis of Cairo, Rick climbs to the center of a pyramid, greets the Sphinx and marvels at King Tut's gold. In the fabled city of Alexandria, Rick - in typical *Through the Back Door* fashion - brings viewers into a wonderland of back lanes and introduces a traditional shisha (hookah) experience. In Luxor, the glories of the pharaohs are revealed through their

temples and their hidden tombs. And on the Nile, after sailing on a timeless felucca, Rick upgrades to a riverboat and kicks back while enjoying iconic views of palm trees, minarets and rustic villages. Then, the finale shares a tour of Ramesses II's magnificent temple ruins at Abu Simbel.

11pm To Dine for with Kate Sullivan

*Jessica Alba, Actress and
Founder of The Honest
Company*

At 29 years old, this young tech dynamo has done something thousands of others twice her age have tried and failed. Her website, *TheMuse.com*, helps people find the perfect job. She started with one person in her living room and she has grown the company to 50 million visitors every month. In this episode of *To Dine For*, we go with her to her favorite restaurant, *Izakaya Nomad*, in the heart of Manhattan. *Izakaya* is a Japanese gastropub known for its delicious grilled meats, fresh sushi and a closing time of 2 a.m. Kathryn explains how she was able to take "a great idea," raise millions of dollars in capital and turn her concept into a premier destination for Millennials to find jobs.

11:30pm Farmer and the



Foodie

Tackling Carp In Western Kentucky

The season's final episode brings Maggie and Lindsey to the Western Kentucky town of Paducah, where they learn firsthand how the community is turning the problem of the invasive carp fish into an opportunity. Chef Sara Bradley of Freight House cooks carp for Maggie and Lindsey, sharing with them the many benefits of this misunderstood fish. Maggie joins local fisherman Marcus on his boat and helps to catch his daily carp haul, which Lindsey then fries and serves with a squash soup.

12am Farmer and the Foodie

Food, Family & The Hindman Settlement School

Maggie and Lindsey travel to Eastern, Kentucky, for the Hindman Settlement School's annual Family Folk Gathering. They learn about the region's rich heritage and how the school is partnering with Grow Appalachia to empower local residents to grow their own food. Maggie helps prep a garden before they head back to Lindsey's kitchen to cook a meal inspired by their visit, including the Hindman Settlement School's apple stack cake cobbler.

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

A Taste of Mexico

Host Julia Collin Davison makes a foolproof recipe for Chile Verde con Cerdo (Green Chili with Pork), ingredient expert Jack Bishop shares what you need to know about canned and jarred chile products, and test cook Elle Simone Scott prepares a refreshing Coctel de Camaron (Mexican Shrimp Cocktail).

8 Monday

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

New Ways with Ribs & Mushrooms

In this episode, test cook Keith Dresser makes host Bridget Lancaster foolproof Tuscan Grilled Pork Ribs with Grilled Radicchio. Equipment expert Adam Ried reveals his top pick for honing rods, and science expert Dan Souza explains why mushrooms absorb so much oil. Finally, test cook Lan Lam unlocks the secrets to perfect Sauteed Mushrooms with Red Wine and Rosemary.

8:30pm Nick Stellino: Storyteller in the Kitchen

Soup for the Soul

Nick talks about his growth as a chef while preparing a trio of comforting soups. Dishes

include: Mussel Soup with Brandy and Saffron / Lentil Soup with Sausages / Butternut Squash Soup with Cannellini Beans and Ham.

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10pm Rick Steves' Europe Andalusia, Gibraltar and Tangier



Exploring Andalucia, we experience the quintessence of Spanish culture. Starting up high, in Spain's whitewashed hill towns, we roll down to the coast to enjoy the windsurfing mecca of Tarifa. Then we catch a bit of Britain on the Rock of Gibraltar, and sail to Africa for a Moroccan finale in Tangier.

10:30pm Seeing Canada

British Columbia's Okanagan and Northern Ontario

Brandy explores the delights of the Okanagan in British Columbia. Then she learns to sail and find amethyst in Thunder Bay, Ontario.

11pm Born to Explore with Richard Wiese

The Mighty Bears

Join Richard Wiese as he journeys across North America in search of bears. From grizzlies and polar bears to black bears, learn why these animals are considered apex predators. Richard journeys to the Arviat, where he comes face to face with polar bears and in Alberta, black bears are fattening up for the winter. In Labrador, see how bears and their Inuit neighbors live side by side.

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Green Beans

Test cook Dan Souza and host Julia Collin Davison teach viewers how to make Easy Grill-Roasted Whole Chicken. Tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of milk chocolate chips. Next, gadget critic Lisa McManus explains which specialty devices you do-and don't-need in your kitchen. Finally, test cook Elle Simone makes simple Skillet-Charred Green Beans with Crispy Bread-Crumb Topping.

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9 Tuesday

8pm Christopher Kimball's Milk Street Television

On The Road: Portland, Maine

Christopher Kimball takes a road trip up north to the foodie city Portland, Maine. He visits the popular Eventide Oyster Company and makes a salad you'll actually crave. He also visits Tandem Coffee and Bakery and meets with pastry chef Briana Holt, the mastermind behind Tandem's most beloved desserts. She teaches Chris how to make Maple-Browned Butter Pie.

8:30pm Nick Stellino: Storyteller in the Kitchen

The Lobster Story

Nick recounts an amusing anecdote from his childhood about the trouble that ensued when his father brought home live lobsters. Dishes include: Pasta with Lobster Sauce / Langoustine Sliders / White Chocolate Pudding.

9pm New Scandinavian Cooking

Hiker's Food

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Norway. While there, she prepares baked trout with herbs wrapped in cured ham, grilled sirloin with vinegar butter and burnt lemon, and mutton sausages with mustard-marinated potatoes.

9:30pm New Scandinavian Cooking

Northern Norway/Italy: Dry But Tasty

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10pm Rick Steves' Europe Oslo

The proud spirit of the Norwegian people shines in every dimension of their capital city—from its once-fearsome Viking ships to its sleek new Opera House, from tales of World War II heroism to the constant festival of its thriving harborfront.

Connecting with the culture, we enjoy art—from Vigeland's statues to Monch's scream—and cap things off by joining local friends for a sail on their fjord.

10:30pm Travelscope

Williamsburg, Virginia -

America's Historic Triangle

Travelscope traces America's birth in Jamestown, Colonial Williamsburg and Yorktown,

Virginia. Yet, this adventure covers more than the past as Joseph kayaks the Chickahominy River, sails on a four-masted schooner past modern-day ocean-going vessels and partakes of the area's family fun.

11pm Highpointers with the Bargo Brothers

Virginia

The Bargo Brothers travel from sea to summit on their trip to Virginia. They start their trip with a walk along the boardwalk of Virginia Beach.

They meet their local guest, Don Mann, former Seal Team 6 member and instructor. He takes them to the Navy Seal monument and takes them through an obstacle course.

The brothers head to Richmond for a quick stop off at the American Civil War Museum, and then complete the day with a stop off for some down-home cooking at The Homeplace restaurant.

They meet back up with Don Mann to climb Mt. Rogers, the highpoint of Virginia.

11:30pm Cook's Country

Regional Italian American Favorites

Test cook Bryan Roof makes a New York classic, Prosciutto Bread. Tasting expert Jack Bishop challenges Bridget Lancaster to a tasting of provolone

cheese. Test cook Ashley Moore shows Bridget how to make the easiest-ever Drop Meatballs.

12am Nick Stellino: Storyteller in the Kitchen

The Lobster Story

Nick recounts an amusing anecdote from his childhood about the trouble that ensued when his father brought home live lobsters. Dishes include: Pasta with Lobster Sauce / Langoustine Sliders / White Chocolate Pudding.

12:30am Christopher Kimball's Milk Street Television

On The Road: Portland, Maine

Christopher Kimball takes a road trip up north to the foodie city Portland, Maine. He visits the popular Eventide Oyster Company and makes a salad you'll actually crave. He also visits Tandem Coffee and Bakery and meets with pastry chef Briana Holt, the mastermind behind Tandem's most beloved desserts. She teaches Chris how to make Maple-Browned Butter Pie.

10 Wednesday

8pm Lidia's Kitchen

8:30pm Nick Stellino: Storyteller in the Kitchen

Meatballs for Life

Nick illuminates the art (and joy) of making handcrafted meatballs. Dishes include:



Meatballs Ammugghiate (Mixed-Up Meatballs) / Meatballs Agglassatu (Meatballs with Marsala and Onion Sauce) / Chicken Meatballs in Parmesan Cream Sauce.

9pm New Scandinavian Cooking

It All Starts with Kids

Andreas visits Geitmyra Farm in the middle of Oslo, Norway, the site of his new food culture center for kids.

Together with the kids, Andreas makes a cereal breakfast, a tasty chicken soup, a warming lamb stew and a sweet dessert with pumpkin and yogurt.

9:30pm New Scandinavian Cooking

Flavor of Roasted Coffee

In today's episode, Niklas investigates the most popular drink in Scandinavia, namely coffee. He wants to know more about his morning cup of coffee and meets up with some experts for this refreshing beverage, before he travels to Brazil where most of the world's coffee originates.

10pm Rick Steves' Europe

Norway's West: Fjords, Mountains and Bergen

For Scandinavia's most thrilling sightseeing, we sail under towering fjord cliffs, hike on powerful glaciers, and

find surviving traditions in remote farm hamlets. Then we delve into the Hanseatic heritage and enjoy the salty hospitality of Norway's historic capitol, Bergen.

10:30pm Travels with Darley

Southern States Road Trip

Join Darley Newman on a classic road trip through Arkansas, South Carolina and Kentucky. Highlights of the Southern States adventure include caving in Kentucky, classic Corvettes in Bowling Green, and more.

11pm Burt Wolf: Travels & Traditions

Hong Kong - Part One

Burt returns to Hong Kong for his 10th visit and takes a look at how things have changed. He explains the history of the gold fish, and the Jade Market. He also takes us on a ride around Victoria Harbor, describes the history of the Chinese Junk, uncovers the power of the Feng Shui Master, and the story behind the Michelin Star restaurants.

11:30pm America's Test Kitchen from Cook's Illustrated

New Ways with Ribs & Mushrooms

In this episode, test cook Keith Dresser makes host Bridget Lancaster foolproof Tuscan Grilled Pork Ribs with

Grilled Radicchio. Equipment expert Adam Ried reveals his top pick for honing rods, and science expert Dan Souza explains why mushrooms absorb so much oil. Finally, test cook Lan Lam unlocks the secrets to perfect Sauteed Mushrooms with Red Wine and Rosemary.

12am Nick Stellino: Storyteller in the Kitchen

Meatballs for Life

Nick illuminates the art (and joy) of making handcrafted meatballs. Dishes include:

Meatballs Ammugghiate (Mixed-Up Meatballs) / Meatballs Agglassatu (Meatballs with Marsala and Onion Sauce) / Chicken Meatballs in Parmesan Cream Sauce.

12:30am Lidia's Kitchen

11 Thursday

8pm Christopher Kimball's Milk Street Television

Milk Street Sweets

In this episode, we make our favorite Milk Street sweets. Milk Street Cook Lynn Clark whips up rich and gooey Maple-Whiskey Pudding Cakes. Milk Street Cook Catherine Smart teaches Christopher Kimball how to get the perfect texture on our Chocolate-Almond Spice Cookies. Briana Holt of Portland's Tandem Coffee and Bakery then stops by for



a Milk Street Visit, where she walks Chris through a recipe for Triple Ginger Scones with Chocolate Chunks.

**8:30pm Nick Stellino:
Storyteller in the Kitchen**

The Inventor

Nick describes the need for a chef to trust their instincts and the skills needed to further one's culinary passion.

Dishes include: Salad Lyonnaise with Poached Egg / Pork Schnitzel with Jaeger Sauce / Strawberry Pudding.

**9pm New Scandinavian
Cooking**

Arctic Food

In today's episode, Andreas visits Spitsbergen, the Norwegian settlement at 78 degrees north. In spite of the perpetual cold and barren surroundings, the area is home to some of the world's richest fisheries. Andreas also forages for arctic mushrooms and meets what is probably the world's northernmost farmer. Onboard a research vessel Andreas makes a lightly cured cod with beetroot and anise, he cooks freshly caught cod and serves it with charred leek, and back on the island he makes crispy seared cod served with snow crab and Arctic mushrooms.

**9:30pm New Scandinavian
Cooking**

Food for a Polar Expedition

In today's episode, Andreas goes on a polar expedition onboard Hurtigruten and travels north along the beautiful and icy coastline of Norway. He visits the mountains of northern Norway, where he cooks king crab, fit for activities and fun in the snow. The journey continues to the north east of the country and ends in Kirkenes with a perfect hot chocolate at the Snow Hotel.

**10pm Rick Steves' Europe
Stockholm**

Sweden's capital, confident and self-assured, glitters with souvenirs from the day when it ruled as a superpower. From pondering gilded royal staterooms to sampling gourmet reindeer and sipping vodka in an ice bar, we experience the city's cultural highlights. Then we sail the archipelago for the prettiest island-hopping in northern Europe.

**10:30pm Travelscope
Madhya Pradesh, India - The
Heart of India**

Joseph begins his adventure in India's capital, Delhi, and then makes a pilgrimage to the ancient Hindu and Jain temples of Khajuraho with their erotic life-affirming 1,000-year-old carvings. His journey of discovery draws him from rural villages to

palace ruins.

**11pm Central Florida
Roadtrip (Create)**

Central Florida Road Trip pays a visit to West Orange County and the city of Winter Garden. In the 1920s the fishing on Lake Apopka helped turn the city into a tourist hotbed. We'll tell you what Winter Garden invention helped transform the farming industry as well as how the refurbished Edgewater Hotel, the Garden Theater and the West Orange Trail helped revive the city.

**11:30pm Cook's Country
Aloha State Favorites**

Test cook Bryan Roof and host Bridget Lancaster uncover the secrets to making Hawaiian-Style Fried Chicken. Â· Equipment expert Adam Ried reviews plastic wrap with host Julia Collin Davison. Tasting expert Jack Bishop challenges Bridget to a tasting of potato chips. Test cook Natalie Estrada makes Julia an Aloha State favorite, Hawaiian Macaroni Salad.

**12am Nick Stellino:
Storyteller in the Kitchen**

The Inventor

Nick describes the need for a chef to trust their instincts and the skills needed to further one's culinary passion.

Dishes include: Salad Lyonnaise with Poached Egg



/ Pork Schnitzel with Jaeger Sauce / Strawberry Pudding.

12:30am Christopher Kimball's Milk Street Television

Milk Street Sweets

In this episode, we make our favorite Milk Street sweets. Milk Street Cook Lynn Clark whips up rich and gooey Maple-Whiskey Pudding Cakes. Milk Street Cook Catherine Smart teaches Christopher Kimball how to get the perfect texture on our Chocolate-Almond Spice Cookies. Briana Holt of Portland's Tandem Coffee and Bakery then stops by for a Milk Street Visit, where she walks Chris through a recipe for Triple Ginger Scones with Chocolate Chunks.

12 Friday

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

Plum and Pear Desserts

Hosts Bridget Lancaster and Julia Collin Davison make the ultimate Plum-Ginger Pie with Whole-Wheat Lattice-Top Crust. Next, equipment expert Adam Ried reveals his top pick for small stand mixers. Finally, test cook Elle Simone makes the perfect Pear Crisp.

8:30pm Nick Stellino:

Storyteller in the Kitchen

The Love of Pasta

Nick confesses his love for pasta and explains how the

perfect sauce completes his most cherished meal. Dishes include: Ravioli in Wild Mushroom Sauce / Pasta Fagioli / Pasta with White Meat Sauce.

9pm Lidia's Kitchen

9:30pm Lidia's Kitchen

10pm Lidia's Kitchen

10:30pm Lidia's Kitchen

11pm Lidia's Kitchen

11:30pm Lidia's Kitchen

12am Lidia's Kitchen

12:30am Lidia's Kitchen

13 Saturday

8pm No Passport Required

Detroit

Join Chef Marcus Samuelsson to explore the culture and flavor of Detroit's Middle Eastern community. Marcus shares a meal with a Syrian refugee family, eats falafel, learns how to make Iraqi bread, and attends an amazing 700-person Lebanese wedding.

9pm Best of the Joy of Painting

Double Take

Bob Ross presents another unique idea, two paintings (summer and winter) overlapping on the same black canvas.

9:30pm Best of the Joy of Painting

Northern Lights

On a black background, Bob Ross creates an incredible scene with mountain, cabin

and the notorious lights of the northern sky.

10pm Rick Steves European Festivals

In RICK STEVES SPECIAL: EUROPEAN FESTIVALS, Rick travels throughout the Continent celebrating the top 10 festivals, each one rich with tradition, great food and fun. In Spain, Rick runs the bulls in Pamplona and dances with locals at the April Fair in Seville. He also dons a mask in Venice for Carnival, which first began in 1162, and cheers on the horses at The Palio di Siena in Italy. Continuing the celebration across Europe, Rick hoists a frothy stein at Munich's Oktoberfest, tosses a caber (a large tapered pole) at a Scottish Highland Games, and joins several European families for their traditional Easter and Christmas observances.

11pm Essential Pepin

Fowl Play

Turkey Cutlets In Anchovy-Lemon Sauce; Grilled Chicken With Tarragon Butter; Roast Capon With Cognac And Mustard Sauce; Ballottine Of Chicken With Spinach Filling.

11:30pm Ciao Italia

Not Just Zucchini / Non Solo Zucchini

Don't know what to do with all



that zucchini from the garden? Mary Ann begins by creating a rich and distinctive Fig and Zucchini Bread. Then it's on to her signature classic Zucchini Meatballs. And when in Rome, eat like the Romans do by enjoying crisp and piping hot Fried Zucchini, Roman Style.

12am Ciao Italia

Something Special / Qualcosa Di Speciale

Mary Ann visits her good friend, Executive Chef Michele Rabazzi, whose homemade pasta technique is a wonder to behold. In this case he creates one of his restaurant's favorite primos; Tagliatelle with Basil Pesto. Michele steps up his game by having Mary Ann help him prepare a delicate Strudel with Saffron Sauce that is a thing of beauty.

12:30am Chef's Life

R-E-S-P-E-C-T The Butterbean

Burgers. Oysters. Beer. Vivian and Ben are on the cusp of opening their new restaurant, the Boiler Room, and they're facing a new challenge: how to make a veggie burger stand out. Vivian chooses the beloved butterbean as the star of her new burger, but quickly learns that the bean is a straight up diva - the Aretha Franklin of

the legume family - when it comes to growing conditions. After a wet spring, Warren's patch is abysmal, but with the help of onions and gouda, eggplant and garlic, Vivian's butterbean burger is the talk of opening night.

14 Sunday

8pm No Passport Required

New Orleans

Chef Marcus Samuelsson discovers how Vietnamese cuisine and culture have influenced the city in delicious ways. From pho to banh mi, he learns how young chefs are taking culinary traditions and translating them for a new, multicultural generation.

9pm Lidia's Kitchen

9:30pm Lidia's Kitchen

10pm Rick Steves Rome

In this hour-long travel special, Rick Steves explores the "Eternal City" of Rome, a grand and ancient metropolis rich with exquisite art, vibrant culture and centuries of history. In RICK STEVES ROME, Rick traces the rise and fall of classical Rome, meanders through the heart of Bernini's Baroque Rome and makes a pilgrimage to the Vatican. Then, he uncovers the charms of hidden neighborhoods filled with character and energy, enjoys a Roman feast, and mixes and mingles with the locals

during an early-evening stroll through the city's romantic nightspots.

11pm To Dine for with Kate Sullivan

Sara Blakely, Inventor, Founder and Ceo of Spanx
With 5,000 dollars and a simple idea, Sara Blakely invented a product that would change the fashion industry forever. As the Inventor and CEO of Spanx, Sara became the youngest self-made Billionaire in the world. With no fashion experience and no business degree, her story of grit, persistence, and problem solving is one of the most interesting business stories of our time. Over artfully prepared sushi and sashimi at Umi in Atlanta, Sara tells us how she did it and how she is paving the way for a new generation of female inventors and entrepreneurs.

11:30pm Farmer and the Foodie

Foxhollow Farm; Growing the Next Generation of Farmers
Maggie and Lindsey head to Foxhollow, Maggie's family farm, to meet the diverse group of young farmers making a living from the land. This first hand look at the day to day life of three different farmers leads Maggie and Lindsey to the Farmers' Market, where they gather



ingredients to craft a seasonally inspired feast including grassfed beef meatballs with homemade marinara sauce and a rosemary spritz cocktail.

12am Farmer and the Foodie

The State of Hunger In Louisville

Maggie and Lindsey take an in depth look at the state of hunger in their community and how Dare to Care Food Bank is partnering with local farmers to bring fresh produce and meat to the food insecure. They lend a hand in the Community Kitchen, helping to prep over 1,000 hot meals that will be served at Kids Cafes throughout the city. Maggie and Lindsey have the opportunity to meet and cook with some of the children benefiting from this program and share their recipes for kid-friendly pizza and salad.

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

Simple Chicken Dinner

Host Julia Collin Davison makes Chicken Under a Brick with Herb-Roasted Potatoes, ingredient expert Jack Bishop tells you everything you need to know about mozzarella, and test cook Lan Lam whips up a creamy Buttermilk-

Vanilla Panna Cotta with Berries and Honey.

15 Monday

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

Mexican Comfort Food

Test cook Erin McMurrer shows host Julia Collin Davison a simplified recipe for Ground Beef and Cheese Enchiladas. Tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of 6-inch flour tortillas. Finally, test cook Keith Dresser reveals the secrets to perfect Grilled Flank Steak Tacos.

8:30pm Nick Stellino: Storyteller in the Kitchen

Mis Amigos

Living in Southern California has given Nick an appreciation for Latino culinary culture. He shares a trio of recipes influenced by his love of Latino food. Dishes include: Spicy Corn Salad / Poached Chicken Breast with Mole Sauce / Gazpacho "Stellino Style.

9pm Lidia's Kitchen

9:30pm Lidia's Kitchen

10pm Rick Steves' Europe Basque Country

The homeland of the proud and resilient Basque people is split between France and Spain. From our San Sebastian home base, we tour the ancient Basque capital of Gernika, the

dazzling Guggenheim Modern in Bilbao, and then cross into France for more Basque Country charms. From yummy tapa bars to lightning-fast jai alai games, we'll experience Basque culture at its most vivid.

10:30pm Seeing Canada

Alberta to British Columbia by Rail and The Northwest Territories

Brandy takes the VIA Rail train from Jasper, Alberta, through Prince George to Prince Rupert, British Columbia. Next, she explores the Northwest Territories.

11pm Born to Explore with Richard Wiese

Dancing with the World

Discover the world's rhythms and cultures through dance. Join Richard Wiese in Indonesia where the Barong Dance tells the classic story of the struggle between good and evil. In India, a school preserves classic dance traditions. In New York, Korean "k-pop" dance takes to the streets along with the celebrated Chinese Lion and Dragon dances.

11:30pm America's Test Kitchen from Cook's Illustrated

Plum and Pear Desserts

Hosts Bridget Lancaster and Julia Collin Davison make the ultimate Plum-Ginger Pie with



Whole-Wheat Lattice-Top Crust. Next, equipment expert Adam Ried reveals his top pick for small stand mixers. Finally, test cook Elle Simone makes the perfect Pear Crisp.

**12am Nick Stellino:
Storyteller in the Kitchen**
Mis Amigos

Living in Southern California has given Nick an appreciation for Latino culinary culture. He shares a trio of recipes influenced by his love of Latino food. Dishes include: Spicy Corn Salad / Poached Chicken Breast with Mole Sauce / Gazpacho "Stellino Style.

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

Mexican Comfort Food
Test cook Erin McMurrer shows host Julia Collin Davison a simplified recipe for Ground Beef and Cheese Enchiladas. Tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of 6-inch flour tortillas. Finally, test cook Keith Dresser reveals the secrets to perfect Grilled Flank Steak Tacos.

16 Tuesday

**8pm Christopher Kimball's
Milk Street Television**
Beirut Fast Food

Christopher Kimball is back in Beirut for a crash course on Lebanese "fast food." Milk

Street Cook Bianca Borges makes a quick yet delicious Bulgur and Beef Kibbeh with Chris. Then he sits down with Kamal Mouzawak of Souk El Tayeb to discuss the fascinating world of food in Beirut. To round out the show, Milk Street Cook Lynn Clark prepares a classic dish of Lebanese Lentils and Rice with Crisped Onions (Mujaddara).

**8:30pm Nick Stellino:
Storyteller in the Kitchen**
9pm Lidia's Kitchen

9:30pm Lidia's Kitchen
10pm Rick Steves' Europe
Rome: Ancient Glory

Part one of three on the Eternal City, this episode resurrects the rubble and brings back to life the capital of the ancient world. Focusing on the grandeur of classical Rome, we marvel at the Colosseum, the Pantheon, and the empire's exquisite art. Then we go offbeat by bicycle to see the Appian Way and marvels of Roman engineering.

10:30pm Travelscope
*Madhya Pradesh, India -
India's Rural Heart*

Joseph continues his passage through the heart of India with an expedition to Bandhavgarh National Park's tiger reserve. He then visits the princely town of Maheshwar where he

celebrates sunrise and witnesses morning rituals along the holy Narmada River. In the city of Indore he joins the crowds for the Diwali Festival - a celebration of good over evil and the glory of light.

**11pm Highpointers with the
Bargo Brothers**
Texas

The Bargo brothers visit the great state of Texas as they make their way to Guadalupe Peak, the highest point in Texas. They start their trip off with a behind-the-scenes tour of Johnson Space Center where they meet their guest, Astronaut Scott Parazynski - the only person on the planet to summit Mt. Everest and visit space. The brothers then make their way west, making stops along the way including a visit to the colorful Mi Tierra restaurant in San Antonio. They continue on to McDonald Observatory to get an adventurous perspective of the massive telescopes with their good friend and telescope engineer, Emily Mrozinski. They finish off their trip to the Lone Star state with a scenic climb up the Texas highpoint with Dr. Scott Parazynski.

11:30pm Cook's Country
Chicken and Cornbread
Test cook Natalie Estrada



prepares Cast Iron Baked Chicken for Bridget Lancaster. Tasting expert Jack Bishop challenges Julia Collin Davison to a tasting of hot sauce. Test cook Ashley Moore shows Julia how to make foolproof Blueberry Cornbread with Honey Butter.

**12am Nick Stellino:
Storyteller in the Kitchen
12:30am Christopher
Kimball's Milk Street
Television**

Beirut Fast Food

Christopher Kimball is back in Beirut for a crash course on Lebanese "fast food." Milk Street Cook Bianca Borges makes a quick yet delicious Bulgur and Beef Kibbeh with Chris. Then he sits down with Kamal Mouzawak of Souk El Tayeb to discuss the fascinating world of food in Beirut. To round out the show, Milk Street Cook Lynn Clark prepares a classic dish of Lebanese Lentils and Rice with Crisped Onions (Mujaddara).

17 Wednesday

8pm Lidia's Kitchen

8:30pm Nick Stellino:

Storyteller in the Kitchen

9pm Lidia's Kitchen

9:30pm Lidia's Kitchen

10pm Rick Steves' Europe

Rome: Baroque Brilliance

This second of three episodes on Rome reveals a city busy

with life and bursting with Baroque. We ramble through the venerable heart of Rome, admire breathtaking Bernini statues, ponder sunbeams inside St. Peter's Basilica at the Vatican, and mix and mingle with the Romans during an early-evening stroll. Following an exquisite Roman dinner, we join locals after dark, lacing together the Eternal City's most romantic nightspots.

**10:30pm Travels with
Darley**

Michigan's Upper Peninsula

Explore the unique culture, food and history of Michigan's Upper Peninsula, otherwise known as the UP, including lighthouses, local food and brew pubs and parks in Sault Ste Marie, Mackinac Island and St. Ignace.

**11pm Burt Wolf: Travels &
Traditions**

Hong Kong - Part Two

In Hong Kong - Part Two, Burt explains the history of Dim Sum restaurants, Hong Kong speed tailoring, how to send money to your ancestors in the after life and the origin of the escalator. He also takes us on visit to an old police barracks that has been changed into one of Hong Kong's sleekest shopping areas, to one of the city's great temples, and the

highest peak in Hong Kong,
**11:30pm America's Test
Kitchen from Cook's
Illustrated**

Mexican Comfort Food

Test cook Erin McMurrer shows host Julia Collin Davison a simplified recipe for Ground Beef and Cheese Enchiladas. Tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of 6-inch flour tortillas. Finally, test cook Keith Dresser reveals the secrets to perfect Grilled Flank Steak Tacos.

**12am Nick Stellino:
Storyteller in the Kitchen
12:30am Lidia's Kitchen**

18 Thursday

**8pm Christopher Kimball's
Milk Street Television**

Tuesday Night Italian

This episode is all about Italian Tuesday Night essentials. Milk Street Cook Catherine Smart and Christopher Kimball make the classic and rich Pesto alla Genovese, where the trick is using the right type of cheese. Milk Street Cook Rayna Jhaveri then makes a Campanelle Pasta with Sweet Corn, Tomatoes and Basil, a creamy dish that requires no cream. Finally, we learn how to make a fresh and bright Pasta with Pistachios, Tomatoes and Mint with Milk Street Cook Matthew Card.



**8:30pm Nick Stellino:
Storyteller in the Kitchen**
9pm Lidia's Kitchen
9:30pm Lidia's Kitchen
10pm Rick Steves' Europe
Rome: Back-Street Riches
In this third of three episodes on the Eternal City, we explore this grand metropolis—so rich in art and culture—on a more intimate scale, delving into its back lanes and unheralded corners. Venturing through the crusty Trastevere district, visiting the historic Jewish Ghetto, and enjoying art treasures in a string of rarely visited churches, we uncover charms of hidden Rome that compete with its marquee sights.

10:30pm Travelscope
Crossing The Swiss Alps
From cosmopolitan Geneva to the UNESCO heritage Aletsch Glacier Joseph travels through Switzerland by bus, train and lake steamer. In Geneva Joseph explores a city that has remained in the forefront of innovation and change and visits Lake Geneva's fascinating lakeside villages such as the Olympic city of Lausanne. While in the sun-rich, car-free, 7,000-foot atmosphere of Bettmeralp Joseph enjoys a typical Swiss experience that is filled with glacier treks, colorful festivals, local cuisine, the beauty of

the rural countryside and warm Alpine hospitality.

11pm Central Florida Roadtrip (Create)
Central Florida Road Trip visits the home of Rollins College, Winter Park. We'll learn how Rollins was the first college in the state and about a prominent Rollins graduate. We'll tell you about a man named Bob Langford and his important role in Winter Park history. We will also take a scenic boat tour, visit the old Sinkhole, and learn how an Army General and his adopted dog were reunited.

11:30pm Cook's Country
The Perfect Cake
Test cook Christie Morrison and Julia Collin Davison reveal the steps to making a showstopping Blueberry Jam Cake. Equipment expert Adam Ried reviews toasters with Bridget Lancaster. Test cook Bryan Roof and Bridget make a St. Louis favorite, Goopy Butter Cake Bars.

**12am Nick Stellino:
Storyteller in the Kitchen**
12:30am Christopher Kimball's Milk Street Television
Tuesday Night Italian
This episode is all about Italian Tuesday Night essentials. Milk Street Cook Catherine Smart and Christopher Kimball make the

classic and rich Pesto alla Genovese, where the trick is using the right type of cheese. Milk Street Cook Rayna Jhaveri then makes a Campanelle Pasta with Sweet Corn, Tomatoes and Basil, a creamy dish that requires no cream. Finally, we learn how to make a fresh and bright Pasta with Pistachios, Tomatoes and Mint with Milk Street Cook Matthew Card.

19 Friday

8pm America's Test Kitchen from Cook's Illustrated
The Chicken Or The Egg?
Hosts Bridget Lancaster and Julia Collin Davison make the best Charcoal-Grilled Barbecued Chicken Kebabs. Tasting expert Jack Bishop challenges Julia to a tasting of sparkling water, and test cook Elle Simone makes simple Curry Deviled Eggs.

**8:30pm Nick Stellino:
Storyteller in the Kitchen**
9pm New Orleans Cooking with Kevin Belton
Thanksgiving
Stuffed mirlitons, Cajun turkey and dirty rice.

9:30pm America's Test Kitchen from Cook's Illustrated
Thanksgiving for a Crowd
In this episode, hosts Julia Collin Davison and Bridget Lancaster reveal the secrets to the ultimate Turkey and



Gravy for a Crowd.
Equipment expert Adam Ried shares his pick for stock pots, and science expert Dan Souza explains the difference between stale bread and dried bread.

10pm How She Rolls

Thanksgiving

10:30pm Steven Raichlen's Project Smoke

Thanksgiving Comes Early

The secret to supernaturally moist turkey? The Project Smoke version involves a whiskey brine and a slow smoke over maple wood. The traditional side dishes get smoked, too: bacon-stuffed barbecued onions, smoky creamed corn, and a smoky bacon-apple crisp for dessert. Even the cranberry sauce (salsa in this case) has fire thanks to the strategic addition of jalapenos. Forget your oven: this Thanksgiving feast gets cooked in a ceramic smoker, upright barrel smoker, electric smoker, and stovetop smoker. Just don't wait until Thanksgiving to try it. Recipes: Whiskey-Smoked Turkey with Cranberry Salsa; Barbecued Onions; Smoked Creamed Corn; Bacon-Apple Crisp.

11pm Pati's Mexican Table

Turkey Day

Pati and her family celebrate

Thanksgiving in the Jinich house. Pati cooks for and hosts the Jinich family traditional Thanksgiving dinner with all of the essentials - turkey, stuffing, veggies, the works - all with a Mexican twist, of course.

11:30pm In Julia's Kitchen with Master Chefs

Jimmy Sneed

Jimmy Sneed creates a stuffed turkey leg, using shitake mushrooms and Virginia smoked ham in the stuffing. Chef Sneed demonstrates how to debone the turkey. As an accompaniment, he prepares grits and asparagus.

12am The Jazzy Vegetarian

Delightful Dairy-Free Desserts

Host Laura Theodore prepares dairy-free, vegan desserts featuring Pumpkin Spice Cheeze-Cake, a delicate yet rich-tasting cake - the perfect dessert for any winter holiday event. Coconut, Orange and Carrot Mini-Cakes with Vegan Cream "Cheese" Frosting are rich and moist, but are totally dairy-free. Chocolate Polka-Dot Bark makes a delicious and quick, vegan treat.

12:30am P. Allen Smith's Garden to Table

Harvest Festival

P. Allen Smith is celebrating the fall harvest at the farm

with a lot of friends. If you love autumn, this is the episode for you! Allen shares several delicious recipes like his mouthwatering pumpkin creme brulee and roasted chicken and pumpkin stew. Plus, chef Ashley Christenson is on hand to help Allen harvest sweet potatoes and, in turn, she shows him how to make a simple sweet potato dish with honey mustard and brown sugar. Allen also talks to a guest about Southern cuisine and shows us what he did to decorate for the big party by using sumac branches as chandeliers!

20 Saturday

8pm No Passport Required

Chicago

Chef Marcus Samuelsson visits the city's longstanding Mexican community - the second-largest in the U.S. - to learn about its heritage and cuisine. He tastes tacos de cecina and grilled nopales, and learns the secrets of mole sauce from a master.

9pm Best of the Joy of Painting

Pastel Seascape

Bob Ross composes a fantastic seashore-in-an-oval that literally glows with delightful color.

9:30pm Best of the Joy of Painting

Serenity



Join Bob Ross at one of his favorite resting spots on canvas, beneath a huge old tree in the deep dark forest.

10pm Rick Steves' European Travel Tips and Tricks

In RICK STEVES' EUROPEAN TRAVEL TIPS AND TRICKS, Rick shares the essential skills for smart European travel: itinerary planning, venturing off the beaten path, packing light, and avoiding crowds (and thieves). He also offers tips on transportation, finding hotels and restaurants, and much more. Throughout the special, Rick imparts valuable lessons from a lifetime of travel so others can learn from his experience and travel smarter.

11pm French Chef Classics

French Onion Soup

The most popular French soup, and superb Mediterranean vegetable soup. Illustrates: How to slice onions fast; how to cook and brown onions; hot to make onion soup gratinee; hot to make simple and tasty vegetable soup; how to chop vegetables fast; how to make a cheese and garlic sauce for soup.

11:30pm Ciao Italia

Cialdoni, Agrigento Pastries / Cialdoni, Pasticcini di

Agrigento

A dessert treat as only the Sicilians could dream up, Mary Ann duplicates these cannoli-like delicacies by first baking them crisp in the oven, coating them with crushed pistachios then filling them with a generous swoosh of sweet ricotta. You can't eat just one. No way.

12am Ciao Italia

Cookies for Everyone / Biscotti Per Tutti

And Mary Ann means EVERYONE, as she and her young assistant, Calliope, prepare multipurpose doughs that deliver a mountain of different vanilla and chocolate biscotti combinations, some filled with diced, dried fruit, others with slivered almonds. Then Mary Ann taught Calliope how to make light-as-cloud Amaretti di Mombaruzzo.

12:30am Chef's Life

Don't Tom Thumb Your Nose at Me! Part 2

The excitement of the night before turns into heightened emotion and real nerves for Vivian as she faces one challenge after another in the prep kitchen before the SFA luncheon. Wondering at the sanity of this undertaking, she's glad to have Chef Jason Vincent to lend some street cred to the whole endeavor.

Rice almost brings Vivian to her breaking point, but everyone pulls together for the big event and her parents join her on stage for an emotional and watershed moment.

21 Sunday

8pm No Passport Required

Queens, Nyc

Chef Marcus Samuelsson goes inside the Indo-Guyanese community to explore its roots and cuisine. Marcus eats Trinidadian roti, visits a cross-cultural bush cook, plays cricket and learns how to make a traditional Guyanese chicken curry.

9pm New Orleans Cooking with Kevin Belton

Thanksgiving

Stuffed mirlitons, Cajun turkey and dirty rice.

9:30pm America's Test Kitchen from Cook's Illustrated

Thanksgiving for a Crowd

In this episode, hosts Julia Collin Davison and Bridget Lancaster reveal the secrets to the ultimate Turkey and Gravy for a Crowd.

Equipment expert Adam Ried shares his pick for stock pots, and science expert Dan Souza explains the difference between stale bread and dried bread.

10pm Rick Steves

Andalucia: Southern Spain



RICK STEVES SPECIAL: ANDALUCIA: THE BEST OF SOUTHERN SPAIN weaves the region's rich mix of culture, cuisine, history, and natural wonders into an hour-long special. The special includes the major cities of Sevilla, Cordoba, and Granada; flamenco, sherry, and horses; dramatic white-washed hilltowns; and fun in the Costa del Sol sun - plus a dash of Britain in Gibraltar.

11pm To Dine for with Kate Sullivan

Kevin Kwan, Author of Crazy Rich Asians

Born into an incredibly wealthy Singaporean family, Kevin Kwan came to the United States to attend college in Houston. His life took many different creative roads before he was inspired to pen the book, "Crazy Rich Asians" based on his family's life back in Singapore. The New York Times best-selling novel became a cultural phenomenon and the first movie starring an all Asian cast in 25 years. Kevin was named by TIME Magazine as one of the most influential people in the world. Over garlic noodles at Beverly Hills restaurant Crustacean, Kevin talks about the roots of creativity, the long road to success and what kind of

impact Kevin hopes to make in the future.

11:30pm Farmer and the Foodie

Farming Well

Maggie and Lindsey begin this episode on a decades old family farm in New Castle, Kentucky, where they learn what it means to farm well from farmer Steve Smith, access to Trackside Butchershop, where Lindsey and Maggie head next, a key component. They spend some time with Mary Berry of The Berry Center before heading back to Lindsey's kitchen where Mary teaches them to cook her family's brown sugar pie and they make a hearty winter meal of braised Boston butt with sweet potato BBQ sauce.

12am Farmer and the Foodie

Coming Around One Table with Common Earth Gardens
Maggie and Lindsey learn what a unifying role food and farming can play in this episode, as they work with the Common Earth and Common Table programs. They take part in the kitchen skills classes taught at Common Table, a six week program preparing refugees and employment insecure members of the community for careers in hospitality. They

visit the vibrant vegetable beds of Common Earth Gardens, where refugees from around the world are able to make a living from the earth. New friend Ohanmi joins Maggie and Lindsey in the kitchen to share his recipe for a traditional Nigerian fish stew.

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

Breakfast Basics

Host Julia Collin Davison cooks up Perfect Fried Eggs, and equipment expert Adam Ried shares his favorite egg-cooking essentials. Test cook Erin McMurrer makes the best Cold-Brew Iced Coffee, and test cook Elle Simone Scott makes fluffy Yeasted Waffles.

22 Monday

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

Summertime Staples

In this episode, test cook Keith Dresser makes host Julia Collin Davison the perfect Pan-Seared Swordfish Steaks with Caper-Currant Relish. Tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of supermarket capers. Gadget expert Lisa McManus reviews Indoor Gardens, and test cook Becky Hays makes Bridget the Best Summer Tomato Gratin.



8:30pm Nick Stellino:

Storyteller in the Kitchen

9pm How She Rolls

Thanksgiving

**9:30pm Steven Raichlen's
Project Smoke**

Thanksgiving Comes Early

The secret to supernaturally moist turkey? The Project Smoke version involves a whiskey brine and a slow smoke over maple wood. The traditional side dishes get smoked, too: bacon-stuffed barbecued onions, smoky creamed corn, and a smoky bacon-apple crisp for dessert. Even the cranberry sauce (salsa in this case) has fire thanks to the strategic addition of jalapenos. Forget your oven: this Thanksgiving feast gets cooked in a ceramic smoker, upright barrel smoker, electric smoker, and stovetop smoker. Just don't wait until Thanksgiving to try it.

Recipes: Whiskey-Smoked Turkey with Cranberry Salsa; Barbecued Onions; Smoked Creamed Corn; Bacon-Apple Crisp.

10pm Rick Steves' Europe

Paris: Regal and Intimate

In Paris, amidst all of its grandeur, the little joys of life are still embraced. In this first of two episodes on Paris, we cruise the Seine River, visit Napoleon's tomb, and take in

the Louvre. Then we feel the pulse of Paris-shopping in village-like neighborhoods, attending church in a grand pipe organ loft, and celebrating the mother of all revolutions with a big, patriotic Bastille Day bang.

**10:30pm Weekends with
Yankee**

Back to Our Roots

In this episode of Weekends with Yankee, Co-host Richard Wiese spends the day with James Beard Award-winning chef Michel Nischan, who has turned his passion into a commitment to make farm fresh food affordable for underserved communities. They visit Two Guys from Woodbridge, a hydroponic farm in Hamden, Connecticut, to source local greens and edible flowers to inspire a meal. At Michel's home, they cook up a delicious autumn frittata with freshly laid eggs from his own chickens. From Connecticut, we move north to Boston to follow in the footsteps of Julia Child, through the memories of noted female chefs who she inspired, including chef Lydia Shire. Lydia and Co-host Amy Traverso pay a to visit Savor's Market, Julia's beloved butcher shop in Cambridge, where they select duck to be cooked in honor of

Julia. Amy pays homage to Julia by making sweet and savory Apple, Cheddar and Caramelized Onion Pastry Bites.

**11pm Born to Explore with
Richard Wiese**

Horse Power

Join host Richard Wiese as he journeys around the world to learn about the horse. In Scotland, he comes across the legendary Shetland ponies and in Chile, he meets a horse whisperer who reveals his secret for taming wild horses. Experience the thrill of steeplechase racing in Nashville and prized Arabian stallions in Qatar.

**11:30pm America's Test
Kitchen from Cook's
Illustrated**

The Chicken Or The Egg?

Hosts Bridget Lancaster and Julia Collin Davison make the best Charcoal-Grilled Barbecued Chicken Kebabs. Tasting expert Jack Bishop challenges Julia to a tasting of sparkling water, and test cook Elle Simone makes simple Curry Deviled Eggs.

**12am Nick Stellino:
Storyteller in the Kitchen
12:30am America's Test
Kitchen from Cook's
Illustrated**

Summertime Staples

In this episode, test cook Keith Dresser makes host



Julia Collin Davison the perfect Pan-Seared Swordfish Steaks with Caper-Currant Relish. Tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of supermarket capers. Gadget expert Lisa McManus reviews Indoor Gardens, and test cook Becky Hays makes Bridget the Best Summer Tomato Gratin.

23 Tuesday

8pm Christopher Kimball's Milk Street Television

Holiday Entertaining

This episode explores the best recipes for holiday entertaining. Milk Street Cook Matthew Card and Christopher Kimball prepare an Argentinian-Style Stuffed Pork Loin with Chimichurri, a layered and filling dinner. Then Milk Street Cook Erika Bruce whips up a buttery and rich French Walnut Tart, which is an elevated take on the classic American pecan pie.

8:30pm Nick Stellino: Storyteller in the Kitchen **9pm Pati's Mexican Table**

Turkey Day

Pati and her family celebrate Thanksgiving in the Jinich house. Pati cooks for and hosts the Jinich family traditional Thanksgiving dinner with all of the essentials - turkey, stuffing,

veggies, the works - all with a Mexican twist, of course.

9:30pm In Julia's Kitchen with Master Chefs

Jimmy Sneed

Jimmy Sneed creates a stuffed turkey leg, using shitake mushrooms and Virginia smoked ham in the stuffing. Chef Sneed demonstrates how to debone the turkey. As an accompaniment, he prepares grits and asparagus.

10pm Rick Steves' Europe

Paris: Embracing Life and Art

In this second of two episodes on Europe's "City of Light," we ride a unicorn into the Middle Ages at the Cluny Museum, take a midnight Paris joyride in a classic car, get an extremely close-up look at heavenly stained glass in Sainte-Chapelle, go on a tombstone pilgrimage at Pere Lachaise Cemetery, and savor the Parisian cafe scene. Few cities are so confident in their expertise in good living - and as travelers, we get to share in that uniquely Parisian joie de vivre.

10:30pm Travelscope

Victoria, Australia

Joseph catches the urban beat of Victoria's capital, Melbourne, then heads out on the Great Ocean Road to take in the natural scenery and survey the village scene in

coastal towns. From the Shipwreck Coast through Victoria's wine country to the heart of Grampians National Park he travels in search of the best of Victoria. In addition to his town adventures, his journey takes him from one natural area to another in hot pursuit of Australia's wildlife where he has close encounters with kangaroos, koalas and emus. Along the way he is introduced to the original inhabitants and stewards of this great big land down under -- Australia's aboriginal people.

11pm Highpointers with the Bargo Brothers

New Hampshire

The Bargo brothers visit the highpoint of New Hampshire - Mt. Washington. They make their way from south to north through the Granite State with local guest, adventure filmmaker and Mt. Everest veteran, Thom Pollard. Along the way, they visit the Robert Frost Farm outside of Manchester, then head to Laconia for a visit to the American Classic Arcade Museum. They meet up with Thom for breakfast at the Sunrise Shack and then finish with a hike to the top of New Hampshire.

11:30pm Cook's Country



Roast Beef and Potatoes
Test cook Natalie Estrada reveals the secrets to making a foolproof Classic Roast Beef Tenderloin with Bridget Lancaster. Julia Collin Davison discovers equipment expert Adam Ried's top pick of tongs. Test cook Lawman Johnson shows Julia how to make perfect Lyonnaise Potatoes.

**12am Nick Stellino:
Storyteller in the Kitchen**
**12:30am Christopher
Kimball's Milk Street
Television**

Holiday Entertaining
This episode explores the best recipes for holiday entertaining. Milk Street Cook Matthew Card and Christopher Kimball prepare an Argentinian-Style Stuffed Pork Loin with Chimichurri, a layered and filling dinner. Then Milk Street Cook Erika Bruce whips up a buttery and rich French Walnut Tart, which is an elevated take on the classic American pecan pie.

24 Wednesday

8pm Lidia's Kitchen
**8:30pm Nick Stellino:
Storyteller in the Kitchen**
9pm The Jazzy Vegetarian
Delightful Dairy-Free Desserts
Host Laura Theodore prepares dairy-free, vegan desserts featuring Pumpkin

Spice Cheeze-Cake, a delicate yet rich-tasting cake - the perfect dessert for any winter holiday event. Coconut, Orange and Carrot Mini-Cakes with Vegan Cream "Cheese" Frosting are rich and moist, but are totally dairy-free. Chocolate Polka-Dot Bark makes a delicious and quick, vegan treat.

**9:30pm P. Allen Smith's
Garden to Table**

Harvest Festival

P. Allen Smith is celebrating the fall harvest at the farm with a lot of friends. If you love autumn, this is the episode for you! Allen shares several delicious recipes like his mouthwatering pumpkin creme brulee and roasted chicken and pumpkin stew. Plus, chef Ashley Christenson is on hand to help Allen harvest sweet potatoes and, in turn, she shows him how to make a simple sweet potato dish with honey mustard and brown sugar. Allen also talks to a guest about Southern cuisine and shows us what he did to decorate for the big party by using sumac branches as chandeliers!

10pm Rick Steves' Europe
London: Historic and Dynamic
In many-faceted London, we ponder royal tombs in Westminster Abbey, learn how to triple the calories of an

English scone at teatime, discover treasures in the British Library, enjoy the vibrant evening scene in Soho, uncover Churchill's secret WWII headquarters, join the 9-to-5 crowd in the new London, shop where the queen shops, and straddle the Prime Meridian at Greenwich.

**10:30pm Travels with
Darley**

*Road Trip: Maryland, Virginia
and Beyond*

Take a road trip to enjoy some of the top cities and adventures in a variety of locations, including zip lining and wine tasting in Virginia, fishing and biking on Maryland coastal islands and beyond.

**11pm Burt Wolf: Travels &
Traditions**

*Cruising The Rhine - Part
One*

In Cruising The Rhine - Part One, Burt takes a look at the history of the Rhine River, the European Grand Tour, modern river cruising, and the Swiss city of Basel. We also learn the real story of the Song of the Lorelei, how to fly a drone and why northern Europe is filled with half-timbered houses.

**11:30pm America's Test
Kitchen from Cook's
Illustrated**



Summertime Staples

In this episode, test cook Keith Dresser makes host Julia Collin Davison the perfect Pan-Seared Swordfish Steaks with Caper-Currant Relish. Tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of supermarket capers. Gadget expert Lisa McManus reviews Indoor Gardens, and test cook Becky Hays makes Bridget the Best Summer Tomato Gratin.

12am Nick Stellino:

Storyteller in the Kitchen

12:30am Lidia's Kitchen

25 Thursday

8pm Christopher Kimball's Milk Street Television

The New Paris

Welcome to the new Paris. In this episode, Milk Street Cook Lynn Clark and Christopher Kimball make cloudlike Potato Gnocchi with Butter, Sage and Chives. Then Milk Street Cook Bianca Borges whips up Lamingtons, small chocolate-coated, coconut-covered cakes from Australia by way of Le Petit Grain boulangerie in Paris. Finally, Milk Street Cook Erika Bruce throws together Greens with Walnuts, Parmesan and Pancetta Vinaigrette, a mainstay of French cooking.

8:30pm Kevin Belton's New Orleans Celebrations

Vieux Carre Salute

Cheesy Mac Fingers; Fried Green Tomatoes with Lemon Aioli; Bananas Foster Bread Pudding with Rum Sauce.

9pm Chef's Life

Obviously, It's Pecans

It's November, y'all, and that means it's busy at Chef and the Farmer. Vivian is feeling the stress of running the restaurant after suspending her sous chef and preparing for her own Thanksgiving feast. She and Ms. Scarlett head to Ms. Scarlett's family farm where they source their pecans and have a run-in with Uncle Dwight's wild boar. On Thanksgiving, dozens of people assemble in Ben and Vivian's Deep Run home. The only thing missing is the Thanksgiving turkey. As Ben puts it, "Sometimes you eat the turkey. Sometimes the turkey eats you."

9:30pm Christopher Kimball's Milk Street Television

Entertaining Favorites

This episode features recipes ideal for a crowd of any size. Milk Street Cook Bianca Borges teaches Christopher Kimball how to make Baked Salted Salmon with Dill, a Norwegian inspired dish served with quick-pickled cucumbers. Then, Chris cooks Roasted Acorn Squash

with Browned Butter-Orange Vinaigrette, demonstrating a technique for dressing up any roasted vegetable, and Milk Street Cook Catherine Smart makes crispy Smashed Potatoes with Chili-Lemon Vinaigrette. Finally, Milk Street Editorial Director J.M. Hirsch shows us the technique behind a Vieux Carre, an herbal cocktail from New Orleans.

10pm Rick Steves' Europe

North England's Lake District and Durham

Hiking through the Cumbrian Lake District-England's green and pristine mountain playground-we admire idyllic lakes, discover misty waterfalls, tour a slate mine, and conquer stony summits. And we'll meet the locals-and their beloved dogs and sheep-everywhere. Then we play a little cricket, hike Hadrian's Wall, and are dazzled by Durham's Norman cathedral.

10:30pm Travelscope

Tasmania, Australia

Joseph continues his Aussie adventure in Australia's island state -- Tasmania. From the capital of Hobart and its harbor, markets and elegant neighborhoods he heads out across the state and traces Tasmania's convict origins in the prisons of Port Arthur,



hikes Cradle Mountain National Park, rides out the ups and downs of a fast paced eco-cruise along Tasman National Park's spectacular coastline and meets the devil -- the Tasmanian Devil, that is. Along the way he samples the best of the local food and wine and gets to know Tasmania's colorful and multi-cultural inhabitants.

11pm Central Florida Roadtrip (Create)

Central Florida Road Trip travels to Volusia County and the city of Daytona Beach. We'll explore how NASCAR racing got its start on the beach and what the sport has meant to the city. Learn how Mary Mcleod Bethune's dream became a reality and her role in helping the baseball color barrier be broken in Daytona Beach. We will also tell you about a prominent resident, Brownie the Town Dog.

11:30pm Cook's Country
Pork and Pie

Test cook Ashley Moore brings Julia Collin Davison into the kitchen to make Monroe County-Style Pork Chops. Equipment expert Adam Ried reviews pie servers with Bridget Lancaster. Test cook Christie Morrison shows Bridget the

secrets to reimagining a retro dessert, Coconut Cream Pie.

12am Kevin Belton's New Orleans Celebrations

Vieux Carre Salute

Cheesy Mac Fingers; Fried Green Tomatoes with Lemon Aioli; Bananas Foster Bread Pudding with Rum Sauce.

12:30am Christopher Kimball's Milk Street Television

The New Paris

Welcome to the new Paris. In this episode, Milk Street Cook Lynn Clark and Christopher Kimball make cloudlike Potato Gnocchi with Butter, Sage and Chives. Then Milk Street Cook Bianca Borges whips up Lamingtons, small chocolate-coated, coconut-covered cakes from Australia by way of Le Petit Grain boulangerie in Paris. Finally, Milk Street Cook Erika Bruce throws together Greens with Walnuts, Parmesan and Pancetta Vinaigrette, a mainstay of French cooking.

26 Friday

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

Pork and Greens

Test cook Lan Lam shows host Julia Collin Davison the secret to Smoky Pulled Pork on a Gas Grill. Equipment expert Adam Ried shares with host Bridget Lancaster his top pick for salad spinners. Then,

test cook Dan Souza makes the best Braised Greens with Bacon and Onion.

8:30pm Kevin Belton's New Orleans Celebrations

All That Jazz Fest

Buffalo Chicken Dip Stuffed Bread; Shrimp Remoulade Po-boy; Louisiana Seafood Pasta.

9pm Nick Stellino:

Storyteller in the Kitchen

9:30pm Nick Stellino:

Storyteller in the Kitchen

10pm Nick Stellino:

Storyteller in the Kitchen

10:30pm Nick Stellino:

Storyteller in the Kitchen

11pm Nick Stellino:

Storyteller in the Kitchen

11:30pm Nick Stellino:

Storyteller in the Kitchen

12am Nick Stellino:

Storyteller in the Kitchen

12:30am Nick Stellino:

Storyteller in the Kitchen

Meatballs for Life

Nick illuminates the art (and joy) of making handcrafted meatballs. Dishes include: Meatballs Ammugghiate (Mixed-Up Meatballs) / Meatballs Agglassatu (Meatballs with Marsala and Onion Sauce) / Chicken Meatballs in Parmesan Cream Sauce.

27 Saturday

8pm No Passport Required

Miami

Chef Marcus Samuelsson



explores the cuisine, culture and history of the Haitian community. From tropical, tangy soursop ice cream to mamba spread to soupe joumou and deep-fried pate korde, Marcus eats his way through Haiti's culinary classics.

9pm Best of the Joy of Painting

Hidden Delight

Bob Ross paints a fantastic old rustic shed sitting along a well-worn, overgrown country walkway.

9:30pm Best of the Joy of Painting

Barn In Snow Oval

Big ol' country barn snuggled in the snow, here's a Bob Ross oval scene with fun checkered background.

10pm Rick Steves Best of the Alps

Join Rick Steves on an alpine adventure in this hour-long thin-air thriller! From Italy to Austria all the way to France, RICK STEVES BEST OF THE ALPS is packed with scenic train rides, breathtaking lifts, majestic glaciers, and unforgettable hikes. In this greatest-hits blitz of the Alps, Rick celebrates both nature and culture while visiting the high points of Europe.

11pm French Chef Classics

Quiche Lorraine

Everybody's favorite French cheese pie. Illustrates: How to make a perfect pie dough, and pastry shell; how to make several types of quiches.

11:30pm Ciao Italia

A Bag of Lemons / Una Borsa Di Limoni

Italians love lemons. Mary Ann puts them through the paces, starting with a zesty Naples seaside pasta treat, Spaghetti Procida. And just when the last thing you'd expect in a salad is lemons, Mary Ann shows you what happens to your taste buds when you prepare her signature Lemon Salad.

Pucker up pleasure.

12am Ciao Italia

All Chicken / Tutto Pollo

Chicken's the star of this episode, when Mary Ann creates a smoky-rich Chicken with Speck Alto Adige. In a hurry? You can still make Chicken Cacciatore when you do it Mary Ann's lightningquick way. And for a curtain call, she makes summery-simple, Chicken with Lemon and Herbs.

12:30am Chef's Life

The Fish Episode, Y'all

Vivian presents a few of the many ways fish makes its appearance in southern cooking. She learns the rules of a good Eastern North Carolina fish stew: Make it a

social event. Use whole hog bacon. Resist your urge to stir! And most important, start crackin' eggs and don't forget a side of white bread. Vivian goes to the source of all things seafood with a fishing trip with Ms. Lillie and Mary on beautiful Emerald Isle.

28 Sunday

8pm No Passport Required D.C.

Chef Marcus Samuelsson dines, dances and dishes with the Ethiopian community in the nation's capital. He enjoys staples like kifto and injera, and celebrates the culture through cooking, dance and a traditional coffee ceremony.

9pm Nick Stellino:

Storyteller in the Kitchen

9:30pm Nick Stellino:

Storyteller in the Kitchen

10pm Rudy Maxa's World:

Escape to French Polynesia

In his first one-hour special, award-winning travel journalist Rudy Maxa (Smart Travels) ventures to Tahiti, Bora Bora and other atolls and islands in French Polynesia to experience their rich sea life, translucent waters and vibrant culture. RUDY MAXA'S WORLD: ESCAPE TO FRENCH POLYNESIA features brilliant underwater and aerial photography of some of the most beautiful waters and



tropical islands in the world, while also examining the violent and colorful history of the islands. Maxa observes oyster-cultivation process at one of the major pearl farms, explores the underwater world of French Polynesia and visits the remote and sparsely populated Marquesas Islands, where dramatic mountains offer evidence of its volcanic origins.

11pm To Dine for with Kate Sullivan

M. Night Shyamalan, Director
As Writer and Director of blockbuster hit movies such as "The Sixth Sense" and "Unbreakable", Night has been able to hone the craft of 'scaring the living daylights" of moviegoers with his suspenseful and often terrifying flicks. He has undoubtedly reached careers highs and dramatic career lows. At his favorite restaurant in Philadelphia acclaimed restaurant Vetri Cucina, Night dishes on how to stay on the creative cutting-edge and what he hopes his legacy is in life and film.

11:30pm Farmer and the Foodie

Tackling Carp In Western Kentucky
The season's final episode brings Maggie and Lindsey to the Western Kentucky town of

Paducah, where they learn firsthand how the community is turning the problem of the invasive carp fish into an opportunity. Chef Sara Bradley of Freight House cooks carp for Maggie and Lindsey, sharing with them the many benefits of this misunderstood fish. Maggie joins local fisherman Marcus on his boat and helps to catch his daily carp haul, which Lindsey then fries and serves with a squash soup.

12am Houston Cookbook

Chef David Cordua gets a taste of the bold flavors and unique cultures enriching the state of Texas in the half hour special THE HOUSTON COOKBOOK. Profiling local restaurant owners and chefs, David uncovers the international flavors of Houston, gathering one-of-a-kind recipes and exploring culinary delights in one of the most diverse cities in America. In the special, David joins chef Kiran Verma as she shops for spices in Houston's Ghandi District. Then, at her popular restaurant for fine Indian dining, she shares a family recipe for chicken tikka masala, passed down through generations. Later, Kim Oanh Vu and her son Tho Lam, who run a small shop called Pho-One, teach David how to

make a noodle soup they brought to Houston from their original family restaurant in Vietnam. After that, second-generation Texan Kavachi teaches David how to prepare and eat a common dinner in Nigerian households - egusi soup and fufu, a home-style sticky dough. At her vibrant bistro Cuchara, known for some of the most authentic Mexican food in Houston, restaurateur Ana Beaven also enlists David's help to make a spicy mole verde recipe from Oaxaca. Finally, at his pop-up barbeque fusion joint Blood Bros. BBQ, Quy Hoang teaches David the basics of a Texas and Korean influenced dish, Gochujang beef belly with burnt ends and Korean salad.

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

Japanese-Inspired Favorites
Host Bridget Lancaster fries up a batch of Karaage (Japanese Fried Chicken Thighs), ingredient expert Jack Bishop discusses soba noodles, and gadget critic Lisa McManus recommends the best drainers and strainers. Finally, test cook Becky Hays makes Chilled Soba Noodles with Cucumber, Snow Peas, and Radishes.



29 Monday

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

A Taste of Mexico

Host Julia Collin Davison makes a foolproof recipe for Chile Verde con Cerdo (Green Chili with Pork), ingredient expert Jack Bishop shares what you need to know about canned and jarred chile products, and test cook Elle Simone Scott prepares a refreshing Coctel de Camaron (Mexican Shrimp Cocktail).

8:30pm Kevin Belton's New Orleans Celebrations

Bbq Fest

Ham Croquettes with Pear Pepper Dipping Sauce; Pulled Pork Slaw Sandwich; Asian Beef Skewers.

9pm Nick Stellino: Storyteller in the Kitchen

9:30pm Nick Stellino: Storyteller in the Kitchen

10pm Rick Steves' Europe *European Travel Skills, Part I*

The first episode in this three-part mini-series distills Rick Steves' 30 years of travel experience into 30 minutes of practical advice on how to have a fun, affordable, and culturally broadening trip to Europe. Shot on location in Amsterdam, Germany's Rhineland, Venice, Siena, the Italian Riviera, the Swiss Alps, Paris, and London, these

episodes cover Rick's favorite 3,000-mile European loop while providing viewers with essential travel skills. We cover tips on planning an itinerary, hurdling the language barrier, driving and catching the train, avoiding scams, eating well, sleeping smart, staying safe, and everything you need to enjoy the best possible experience.

10:30pm Weekends with Yankee

Common Ground

In this episode of Weekends with Yankee, Co-host Amy Traverso heads to Siena Farms in Sudbury, Massachusetts to experience the best fall produce New England has to offer. Amy meets well-known farmer Chris Kurth, whose crops are a source of inspiration for his wife, Ana Sortun, the James Beard Award-winning chef-owner of Boston restaurants Sarma, Oleana and Sofra. Amy and Ana prepare a fresh-from-the-garden meal of crispy Macomber turnip and potato latke and serve it up with apple amba and maple labne, an unusual twist to a classic dish. Moving south, Co-host Richard Wiese heads to West Cornwall, Connecticut, where he makes some new furry friends at Country Quilt Llama Farm.

Richard feeds these gentle animals who then guide him on a walk down a picture-perfect trail. Back in her kitchen, Amy turns another fall veggie into a surprising and delightful treat, Glazed Chocolate Potato Doughnut Muffins.

11pm Ireland: County By County (Create)

County Donegal

Join Ciara Whelan as she climbs to the top of Fanad Lighthouse, visits the breathtaking Glenveagh National Park, drops into Glencolmille Folk Village to learn about her ancestors' way of life and enjoys a music session in the family pub of famous Irish musicians Clannad and Enya. This episode takes us to the country's most northern county, visit the very best of what Donegal has to offer from the comfort of your living room with Create's Ireland: County by County.

11:30pm America's Test Kitchen from Cook's Illustrated

Pork and Greens

Test cook Lan Lam shows host Julia Collin Davison the secret to Smoky Pulled Pork on a Gas Grill. Equipment expert Adam Ried shares with host Bridget Lancaster his top pick for salad spinners. Then, test cook Dan Souza makes



the best Braised Greens with Bacon and Onion.

12am Kevin Belton's New Orleans Celebrations

Bbq Fest

Ham Croquettes with Pear Pepper Dipping Sauce; Pulled Pork Slaw Sandwich; Asian Beef Skewers.

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

A Taste of Mexico

Host Julia Collin Davison makes a foolproof recipe for Chile Verde con Cerdo (Green Chili with Pork), ingredient expert Jack Bishop shares what you need to know about canned and jarred chile products, and test cook Elle Simone Scott prepares a refreshing Coctel de Camaron (Mexican Shrimp Cocktail).

30 Tuesday

8pm Christopher Kimball's Milk Street Television

Amazing One-Layer Cakes

In this episode, we explore the wide world of amazing one layer cakes. Milk Street Cook Bianca Borges bakes up a brownie-like Caprese Chocolate and Almond Torte with only six ingredients. We then move on to the Spanish Almond Cake (Tarta de Santiago), a simple yet delicious one-bowl endeavor. Briana Holt of Tandem Bakery

in Portland, Maine, stops by for a Milk Street visit. She teaches Christopher Kimball how to get a perfectly glazed Browned Butter and Coconut Loaf Cake.

8:30pm Kevin Belton's New Orleans Celebrations

Oyster Fest

Garlic Oysters; Oyster Tamales with Red Chili Sauce; Oyster Chowder.

9pm Nick Stellino: Storyteller in the Kitchen

9:30pm Nick Stellino: Storyteller in the Kitchen

10pm Rick Steves' Europe

European Travel Skills, Part II

The second episode in this three-part mini-series distills Rick Steves' 30 years of travel experience into 30 minutes of practical advice on how to have a fun, affordable, and culturally broadening trip to Europe. Shot on location in Amsterdam, Germany's Rhineland, Venice, Siena, the Italian Riviera, the Swiss Alps, Paris, and London, these episodes cover Rick's favorite 3,000-mile European loop while providing viewers with essential travel skills. We cover tips on planning an itinerary, hurdling the language barrier, driving and catching the train, avoiding scams, eating well, sleeping smart, staying safe, and everything you need to enjoy

the best possible experience.

10:30pm Travelscope

Swiss Roots

Joseph joins his producer and wife, Julie, on her search for her Swiss roots in and around Lucerne, Switzerland. Their hunt takes Travelscope atop Mount Pilatus where they scale the local peaks, try their hand at cheese making and then travel across Lake Lucerne to historic alp horn and handoergeli (Swiss accordion) shops in the village of Schwyz. In Ebikon and Koelliken Julie takes a walk in her grandparents' footsteps and shares a glass of local wine and a pot of fondue with her long-lost and newly-met Swiss relatives.

11pm Highpointers with the Bargo Brothers

Louisiana

The Bargo brothers visit the highpoint of Louisiana - Driskell Mountain. They take in the Blues down by the bayou as they travel across the Pelican state with local guest, Took Osbourne, CEO of Tabasco. They visit the House of Blues in New Orleans, then head to the Tabasco factory to walk the grounds of Avery Island with Took. They continue north to Natchitoches for a paddleboat ride to see the Christmas lights on the cane river. They



finish up with a hike, taking
Took to the top of Louisiana in
a unique way.

11:30pm Cook's Country

Holiday Feast

Test cook Ashley Moore
shows Bridget how to make a
Crumb-Crusted Rack of Lamb
that is perfect for the holidays.
Equipment expert Adam Ried
shows Julia his top picks of
electric knives. Test cook
Christie Morrison shows Julia
how to make a showstopping
Brussels Sprout Gratin.

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

Oyster Fest

Garlic Oysters; Oyster
Tamales with Red Chili
Sauce; Oyster Chowder.

**12:30am Christopher
Kimball's Milk Street**

Television

Amazing One-Layer Cakes

In this episode, we explore
the wide world of amazing
one layer cakes. Milk Street
Cook Bianca Borges bakes
up a brownie-like Caprese
Chocolate and Almond Torte
with only six ingredients. We
then move on to the Spanish
Almond Cake (Tarta de
Santiago), a simple yet
delicious one-bowl endeavor.
Briana Holt of Tandem Bakery
in Portland, Maine, stops by
for a Milk Street visit. She
teaches Christopher Kimball
how to get a perfectly glazed

Browned Butter and Coconut
Loaf Cake.