



**WSKG CREATE
MAY 2022
EXPANDED**

1 Sunday

8pm Legacy List with Matt Paxton

Bye, Bye Big Apple

Leila and Don are lifelong New Yorkers selling their unique home in Queens and moving to the Hudson Valley. Before they can put their house on the market, they'll need Matt's assistance finding misplaced heirlooms that range from a piece of tile from Ellis Island to a radio from the 1939 World's Fair. Looking for these lost items puts Matt and his team in a New York state of mind.

9pm Pati's Mexican Table

Welcome to Guadalajara

Pati explores the culinary highlights of Jalisco's capital city, Guadalajara. She starts at a legendary street cart for a taste of the city's most iconic sandwich, *tortas ahogadas*. Then, she meets up with one of the city's best chefs, Fabian Delgado, to see how he's setting new expectations for the market food experience.

9:30pm Pati's Mexican Table

Los Mariachis

Some say that Jalisco is the birthplace of Mariachi. In this

episode, Pati learns about the history, the instruments and the meaning behind that beloved music that pulls at the heart strings of so many Mexicans. In Guadalajara, she sits down for lunch with the leader of one of Mexico's most accomplished bands, Mariachi Nuevo Tecalitlan.

10pm 100 Days, Drinks, Dishes and Destinations

Undiscovered Danube, Europe

Small towns hug the Danube - one of the world's most picturesque rivers - on its journey through Austria, Germany, and Slovakia to the Black Sea. Anchored by medieval fortresses, Leslie lets down her hair indulging in local delicacies in one village's castle tower. The steep river hillsides are laden with vineyards and apricot orchards producing world-class libations. Leslie explores this rich agricultural area, tasting and making the ancient and famed Linzertorte along the way.

10:30pm 100 Days, Drinks, Dishes and Destinations

Asheville, North Carolina

Just outside the city of Asheville, North Carolina, lies an American landmark -- The Biltmore. The Vanderbilt family built their sprawling estate in the late 1800s. Not only is this magnificent property reminiscent of Downton Abby, it houses the

most visited winery in the country. Downtown Asheville has a vibrant and growing beer brewing industry, too. Combined with North Carolina's pork BBQ, it's a winning combination. Leslie hikes off the calories in the area's stunning state parks where movies from the Hunger Games to Dirty Dancing were filmed.

11pm To Dine for with Kate Sullivan

Jon Bon Jovi - Musician.

Location: New Jersey

Jon Bon Jovi is a musical icon and the voice of a generation. Born in New Jersey, Jon is the lead vocalist for the Grammy award-winning rock band, Bon Jovi, formed in 1983. Bon Jovi has performed more than 2,700 concerts in over 50 countries for more than 34 million fans. After a lifetime of being a true rockstar, his work has led him to philanthropic efforts in his home state of New Jersey with the Jon Bon Jovi Soul Foundation. Over a nourishing meal in his home state at Soul Kitchen, Jon shares the hard-earned wisdom of a life on stage and how his journey has truly come full circle.

11:30pm Lidia's Kitchen

A Stovetop Dinner

The stove can do a lot of work in any home kitchen, and many recipes can be created simultaneously. In this



episode, Lidia shares recipes for: Cannellini and Pancetta Bruschetta; Ziti with Kale and Crispy Bacon; and Monkfish Meatballs in Tomato Sauce.

12am Christopher Kimball's Milk Street Television

Japan Fried Chicken

Milk Street Cook Catherine Smart demonstrates a simpler and tastier way to crisp fried chicken as she shows host Christopher Kimball how to make Japanese fried chicken (karaage). Milk Street Cook Rayna Jhaveri shows how Japanese potato salad banishes the bland with its creamy, semi-mashed potatoes contrasted with crisp, piquant ingredients. Milk Street Cook Erika Bruce shows Chris how to make sweet-and-spicy ginger green beans.

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

Summer Picnic Party

In this episode, test cook Dan Souza and host Julia teach viewers how to make the ultimate Grilled Chicken Thighs. Tasting expert Jack Bishop then challenges Bridget to a fresh mozzarella tasting, and gadget critic Lisa McManus reviews popsicle molds. Next, test cook Keith Dresser makes Bridget a foolproof Italian Pasta Salad.

2 Monday

8pm America's Test Kitchen

from Cook's Illustrated

Better Breakfast

Hosts Julia Collin Davison and Bridget Lancaster teach viewers how to make Easy Pancakes. Tasting expert Jack Bishop challenges Bridget to a tasting of turkey bacon. Next, gadget critic Lisa McManus reviews syrup dispensers, and science expert Dan Souza demystifies the science of baking soda and browning. Then, test cook Becky Hays makes Julia a decadent version of a breakfast classic: Creamy French-Style Scrambled Eggs.

8:30pm Moveable Feast with Relish

9pm Pati's Mexican Table

Carne Asada with La Familia
Pati spends some time with her boys cooking up a classic Sonoran-style meal. First, she teaches them the basics of a true Sonoran tradition - carne asada. Then, for dessert, a whipped peanut buttercream and grape galette.

9:30pm Pati's Mexican Table

Flour Power

Wheat and meat are two staples of Sonoran cuisine, and Pati shows her take on a classic recipe that uses both, a carne con chile burrito. In Sonora, she tours one of Hermosillo's oldest flour mills and gets a lesson on making coyotas, a traditional dessert, at a local bakery. Then, Pati

shows us how to make coyotas at home.

10pm Rick Steves' Europe *Siena and Tuscany's Wine Country*

Siena, once a proud and independent city-state, retains its confidence and unique traditions. Rick enjoys a front-row seat at its wild horse race - the venerable Palio - and marvel at cultural treasures from the days when Siena rivaled Florence for leadership of Tuscany. Then he heads into wine country for a little dolce vita under the Tuscan sun.

10:30pm Weekends with Yankee

Stepping Back In Time

In this episode of Weekends with Yankee, we explore how New England's past continues to shape its present. First, we take a tasty trip back in time at Scott Farm Orchard in Dummerston, Vermont, which grows more than 100 apple varieties, some of which date back to the 1600's. Next, we swing through New Hampshire and find that old-school farming techniques are very much alive at Coppal House Farm, where much of the equipment is still powered by draft horses. For the finale, we hop aboard the historic windjammer J. & E. Riggins, a two-masted schooner built in 1927 that still sails along the Maine coast. Back in her kitchen, Co-host Amy



Traverso takes inspiration from our orchard visit to make some delectable apple cider doughnut muffins.

11pm Ireland: County By County (Create)

Ireland: County By County - Longford

Join Ciara Whelan as she enjoys a boat trip along the River Shannon, visits the Knights and Conquests Heritage centre, admires a stunning Cathedral, cooks up a storm on a local farm and relaxes in Ireland's first sub-tropical paradise. This episode takes us to the Irish Midlands, visit the very best of what Longford has to offer from the comfort of your living room with Create's Ireland: County by County.

11:30pm Best of the Joy of Painting

Secluded Beach

Bob Ross teaches his special painting technique while creating a restless ocean crashing against a rocky coastline.

12am Moveable Feast with Relish

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

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3 Tuesday

8pm Christopher Kimball's Milk Street Television

The New Ny Cheesecake!

In this episode, we take a fresh look at dessert, from a new take on cheesecake to one of France's easiest and most versatile loaf cakes. First, Christopher Kimball and Milk Street Cook Bianca Borges bake a show-stopping Chevre Cheesecake with Black Pepper-Graham Crust, a recipe from Angie Mar at New York's Beatrice Inn. Then, Milk Street Cook Josh Mamaclay makes Yogurt Loaf Cake with Coriander and Orange, demonstrating how citrus zest and toasted spices can add complexity to a simple cake.

8:30pm Roadfood

Houston, TX - Viet-Cajun Crawfish & Beef Pho

Discover a dish that is truly unique to the United States, the Viet-Cajun Crawfish. Relatively new, this Asian-inspired food craze is also a story of Vietnamese refugee immigration. In Houston and

along the coast, Vietnamese culture infuses the traditional Texas landscape, bringing together Gulf and Vietnamese influences and ingredients for a delicious Houston original.

9pm Pati's Mexican Table

Altata, Hidden Gem by the Sea of Cortez

Altata is a small town on the coast of Sinaloa, about 45 miles west of Culiacan with stretches of beautiful beaches and delicious seafood at your fingertips. Pati visits with locals and chefs as this town embarks on a journey to reinvent itself from sleepy fishing village to first class tourist destination. Pati takes a boat ride to sample fresh oysters straight from the water. Then back on the mainland, she stops in restaurants serving up fresh fish, oysters and shrimp. In her kitchen, Pati prepares a seafood feast based on the beautiful waters of the Altata Bay

9:30pm Pati's Mexican Table

Jinetes, Adventure in the Mountains

Pati travels into the mountains of Sinaloa to the tiny village of Jinetes - a place that appears to be stuck in time. The small population of barely 100 people live on whatever the land gives them. Miles and miles removed from civilization, they've managed to preserve their customs and



recipes for generations. Pati is the first visitor to come learn from their culinary traditions and they've prepared a feast fit for the occasion.

10pm Rick Steves' Europe
West England

The quintessence of charming England is the "West Country": quaint Cotswold villages with their fine churches, manor homes, and gastropubs; Wells, England's smallest cathedral town; and the New Age capital of Glastonbury, with its legends of the Holy Grail and King Arthur. He finishes by pondering the dramatic prehistoric stone circles of Stonehenge and Avebury.

10:30pm Joseph Rosendo's
Travelscope

Bhutan - Part 1 - Gross National Happiness

Travel is a life-changing experience, though often these changes come when least expected. Joseph heads to the Kingdom of Bhutan, a devout Buddhist country, fully aware of the possibilities for enlightenment that Bhutan offers him and his viewers. His trip through the "Land of the Thunder Dragon" begins in Paro with a conversation with an esteemed Buddhist master and an invitation to watch a local thangka (spiritual art) artist at work. From there he travels to the Bhutan capital of Thimphu

where he is confronted by the modern pressures that ancient Bhutan faces as it strives to preserve and promote its cultural heritage, pristine environment and the "Gross National Happiness" of its people. In dzongs and monasteries, in shops and schools, in valleys and on mountaintops, every experience becomes a journey of discovery. And in a country where the traveler is surrounded by prayer - prayer flags, prayer wheels, prayer walls, sacred memorials and historic monasteries - every encounter is a blessing.

11pm At One with Nature:
National Parks of Japan

Towada-Hachimantai

In this episode of AT ONE WITH NATURE, we'll explore Towada-Hachimantai National Park and its two contrasting areas: The Towada-Hakkoda area with its tranquil lake and pure mountain stream, and the Hachimantai area, a famous volcanic region with numerous marshes and a wealth of hot spring resources.

11:30pm Best of the Joy of
Painting

The Old Mill

Hear the rhythm of the water splashing down at the old mill. You will be captivated by this Bob Ross creation!

12am Roadfood

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4 Wednesday

8pm Lidia's Kitchen

Dress Up Dinner

In this episode, the dishes might "look" a little fancy, but they are super easy and give a little flair to your weeknight



or weekend dinner! Lidia starts with a Belgian and Red Endive Salad that showcases a rich egg yolk vinaigrette that dresses up this elegant and colorful salad, finished with a sprinkle of chives. She then prepares Naked Ricotta Dumplings or "Gnudi" made with a sage-butter sauce. She meets her young granddaughter, Olivia, for a culinary chat about Stuffed Tomatoes - a recipe that Olivia loves to make for herself and her roommates.

8:30pm Roadfood

NYC/Little Dominican

Republic: Tres Golpes

Little Dominican Republic, located in Washington Heights, is a microcosm of the Dominican community in Manhattan, NY. This community is vibrant and truly alive with Dominican cuisine and culture, with beloved dishes like camarones al horno, chicharrones, tres golpes and mangu.

9pm Pati's Mexican Table

Baja Breakfast

In Valle De Guadalupe, Pati visits one of the legendary cooks in the area, Dona Esthela, whose restaurant is known for serving up one of the tastiest breakfasts in the world.

9:30pm Pati's Mexican Table

Road Trippin' with Javier Plascencia

One of the region's most

celebrated chefs, Javier Plascencia, gives Pati a tour of the Baja he knows and loves before they make their way to his newest restaurant, Jazamango.

10pm Rick Steves' Europe Southeast England

Arcing along the southeast coast of England, Rick travels from Canterbury (with its famous cathedral) to Dover (stoutly fortified from Roman times to the Battle of Britain). Then he hikes the trails that top the towering chalk cliffs of the South Downs, wander into the beachy resort of Brighton (England's Coney Island), and push on to Portsmouth, whose naval heritage has left it with the best collection of historic sailing ships anywhere.

10:30pm Travels with Darley

Santa Fe Adventures

Explore Santa Fe outdoor adventures and lesser known cultural attractions by hiking at Bandelier National Monument, visiting a James Beard Award-winning restaurant serving traditional New Mexican food, mountain biking in the Santa Fe National Forest, observing Chimayo weavers and making a stop along the old Camino Real. Meet traditional artists and locals who share living history and reveal special ties to New Mexico's past to gain a deeper understanding of

daily life and active adventure in Santa Fe.

11pm Burt Wolf: Travels & Traditions

China Ancient and Modern

Starting about 200 years before the birth of Christ, a trade route was developed that linked China with the Mediterranean. It was built by the rulers of China's Hun Dynasty and for 1,500 years it was used to trade silk, and other articles of value. It was known as the Silk Road and ran through China, India, Persia, Arabia, Greece, and Rome. In addition to Silk, it also exchanged ideas and religions. These days, China is developing a modern equivalent to the Silk Road known as the "Belt and Road Initiative". Burt travels to China to explore the history of the ancient road and learn about the new road. He also visits the Great Wall of China, which was built to protect the road.

11:30pm Best of the Joy of Painting

Bright Autumn Trees

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

12am Roadfood

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5 Thursday

8pm Christopher Kimball's Milk Street Television

Udon Noodles at Home

Christopher Kimball visits Japanese cooking instructor Sonoko Sakai at her home to make udon noodles. The secret: Stomping on the dough to knead it! Back in the kitchen, we learn how to make Homemade Udon Noodles as well as two

preparations: Udon Noodles in Soy Broth and Udon Noodles with Spicy Meat and Mushroom Sauce.

8:30pm Roadfood

Rhode Island: Calamari

Ever heard of a state appetizer? Unless you live in Rhode Island, the answer is likely no, as this tiny state is the first -- and only -- to pursue this particular display of state pride. But the story of the calamari industry in Rhode Island is surprisingly rich, with many layers to bite into.

9pm Pati's Mexican Table

New York

Pati is invited to cook a special Cinco de Mayo dinner at the prestigious James Beard House in New York, then she visits three Mexican-American chefs in the city who are using food as a way of pursuing their dreams in America, creating their own successful businesses, and honoring traditional Mexican recipes and ingredients.

9:30pm Pati's Mexican Table

Tijuana: Stories from the Border

Life on the border is a melting pot of cultures and cuisines that creates a unique culinary scene like no other, and Pati dives deep to get the real story of what life and food are like on the border.

10pm Rick Steves' Europe

England's Cornwall

The far southwest of England is a world unto itself, with a persistent Cornish culture. He explores a world of flowers springing from towering hedges, a tin-mining heritage going back to biblical times, salty pirates' towns and fishing villages, and the Land's End of England. Then, side-tripping deep into the vast and mysterious Dartmoor National Park, he hikes to forgotten stone circles and chase wild ponies.

10:30pm Joseph Rosendo's Travelscope

Bhutan - Part 2 - Land of the Thunder Dragon

Joseph's Bhutan adventure continues as he heads east over 14,000 foot mountain passes to the Phobjikha Valley to witness the graceful antics of the rare and endangered Black-Necked Crane. While the cranes are breathtaking in their elegance and beauty, his overnight stay in a local guest house and unexpected invitation to join villagers constructing their neighbors' adobe home proves most heart-warming and inspirational. He travels to Bumthang, the spiritual heart of Central Bhutan, where he traverses a challenging road to the annual Ngang Lhankhang "Swan Monastery" festival. Music, dancing, singing, chanting, gambling, archery - the festival offers the "middle



path" between spiritual and secular activities and Joseph joys in them all. After two weeks of journeying through the wildness and magnificence of the Bhutan Himalayas he comes to realize that it is the Bhutanese smiles, easy laughter, fearlessness and willingness to share their lives that is the defining character of the people.

11pm Central Florida Roadtrip (Create)

Central Florida Road Trip explores Flagler County. Did you know that size-wise, Bunnell is the second largest city in the state of Florida? We'll learn what is happening at Marineland and what ever happened to Marco Polo Park. We will explore the Bulow Plantation, the Flagler Beach Arts project and the home of a real princess.

11:30pm Best of the Joy of Painting

Quiet Woods

Travel with Bob Ross into the silent misty forest and experience the breathtaking beauty of nature as it awakens from slumber.

12am Roadfood

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6 Friday

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

Updated Italian

Test cook Keith Dresser makes Bridget an updated recipe for an Italian staple: Chicken Piccata. Then, tasting expert Jack Bishop challenges Julia to a tasting of unsalted butter, and science expert Dan Souza explains the science behind fat and temperature perception. Finally, Bridget and Julia unlock the secrets to making the ultimate Chocolate Semifreddo.

8:30pm Roadfood

Chicago, IL: BBQ

African American influence in Chicago cannot be

overstated, stretching from music to food to much more. Jazz and Blues, as well as South Side BBQ -- a style of barbeque only found in a handful of restaurants in Chicago -- are just a few examples of how African American culture has shaped the Windy City.

9pm Lidia's Kitchen

Storytime with Grandma

Lidia's mother, Erminia, is known to all as "Grandma." She is known for her laughter, singing and entertaining culinary moments with Lidia. In this episode, featured recipes include Corn and Zucchini Minestrone, Fried Risotto and Beef & Root Vegetables Braised in Red Wine. "Salute" to Grandma!

9:30pm Lidia's Kitchen

Family Favorites

Today's recipes are dedicated to the family. They can be made for a weeknight dinner or a large gathering or holiday and include: Oven Braised Pork Chops with Red Onion and Pears; Cherry Jam Tart. To start, Lidia enjoys a special Cherry Bellini.

10pm Lidia's Kitchen

All About Grandma

Grandma Erminia's favorites grace today's menu and include a Rice & Pea Soup; a simple Prosciutto Cotto sandwich and a dish that the family finds on many Sunday menus: Baked Stuffed Shells.

10:30pm Lidia's Kitchen



11pm Lidia's Kitchen
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Family Meal

There is nothing more important to Lidia than gathering around the table with her family to share a meal. She starts this episode with a Balsamic Chicken Stir Fry. It features the classic stir-fry technique to create an Italian-style sweet-sour-glazed chicken that everyone will enjoy. She then connects with a friend and cookbook author living in Italy, Mimi Thorisson, to see how she made her traditional frico recipe with Montasio cheese; it's one of her favorites! Next on the menu is a sweet Grape & Ricotta Pizza that can be served as a dessert, brunch treat, or even a crowd-pleasing snack.

7 Saturday

8pm Legacy List with Matt Paxton

Back to School

Rebecca and Brian have converted a historic 10,000 square foot elementary school near Charlottesville, Virginia, into a multi-generational home filled with artwork and oddities. Matt and the team help them downsize to make room for an aging parent. Along the way, the team is inspired by the couple's self-sufficient, forward-thinking

approach to family living.

9pm Best of the Joy of Painting

Cabin In Sunset

Bob Ross teaches us the joy of painting with a bright, colorful sky, trees and cabin displayed on canvas!

9:30pm Best of the Joy of Painting

Secluded Beach

Bob Ross teaches his special painting technique while creating a restless ocean crashing against a rocky coastline.

10pm 100 Days, Drinks, Dishes and Destinations

10:30pm 100 Days, Drinks, Dishes and Destinations

11pm Baking with Julia

Chef Julia Child observes as pastry chef and owner of Seattle's Macrina Bakery Leslie Mackie bakes an assortment of tarts and pies. First, Leslie demonstrates how to make the classic pie dough that will form the base of these desserts; some of the dough is used raw, while other crusts are pre-baked in order to avoid a soggy crust. This dough can be frozen for up to a month. Once the shells are prepared, she creates a classic French apple tart, a berry yogurt tart, and a blueberry nectarine tart garnished with chopped almonds.

11:30pm George Hirsch Lifestyle

Local Inspired Comfort Foods

In the premiere episodes, George prepares family-inspired comfort foods, including mac-and-cheese, grilled pork sliders with crisp quick slaw, and double-chocolate brownies for dessert. George stops by a community-operated organic farm in Amagansett Long Island, where families support growing seasonal produce. Later, he visits the chef from Town Line BBQ who shares the secret of low-and-slow cooking. Recipes: - Pork Tenderloin Sliders - Savory Quick Slaw - Cheddar Jack-n-Mac - Double Chocolate Brownies.

12am Bringing It Home with Laura McIntosh

Sweet Potatoes

Farmer: A.V. Thomas - Livingston, CA. Chef: Brad Cecchi, Sacramento, CA. It is in Livingston, California that Laura visits one of the largest organic sweet potato growers in the United States. Here she learns all about how they grow sweet potatoes and the generous contributions they make to the community and to each other. Joining Laura in the field is award winning chef, Brad Cecchi from Canon East in Sacramento. Together they cook with this super-food and show us just how delicious sweet potatoes taste by creating new dishes using the beloved sweet potato.

12:30am Wine First



Rheingau

The Rheingau wine-region of Germany is famous for both red and white wines. Liora and Yolanda are determined to taste as many wines as possible, to find the perfect selection for the chef's challenge. Three wineries are on their list. Will chef Josef Laufer's dishes match the wines picked by our hosts?

8 Sunday

8pm Legacy List with Matt Paxton

Moving Mom

Zebulon's family proudly lived in their Boston home for over 30 years. Now, with family members spread out in different cities, they're faced with the challenge of finding a new home where their mom can age successfully. Matt and his team help with the emotional clean out, coming across a special find that helps Zebulon reconnect with his recently deceased father in a powerful way.

9pm Lidia's Kitchen

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10pm 100 Days, Drinks, Dishes and Destinations

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11pm To Dine for with Kate Sullivan

Sarah Greaves-Gabbadon - Journalist. Location: Anguilla

It takes a lifetime to become an expert in a field. And for Sarah Greaves-Gabbadon, she has happily traded "a lifetime of research" to put in the work to become a travel expert, influencer, and journalist specializing in the Caribbean. Known simply as "Jet Set Sarah," Sarah's travels have taken her all over the globe but her love and passion resides in the Caribbean. Over the delicious flavors of Caribbean "crayfish" and drunken shrimp at Sandy Island Restaurant, Sarah shares her favorite restaurant in the world along with her unique way of seeing the world. Sarah talks candidly about what travel will and should look like in the time of COVID and beyond and how we can all find ways to

"travel" remotely during this unprecedented time.

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12am Christopher Kimball's Milk Street Television

Home Cooking In Taiwan

Host Christopher Kimball travels to Taipei, Taiwan, where he learns about the classic flavors and ingredients in Taiwanese cooking from Chuang Pao-hua of the Chung-hua Culinary Teaching Center. Chris also visits the Raohe Street Night Market, one of the oldest in Taipei. Later in the show, Chris meets Kun-Yin Cheng of the Shin Yeh restaurant, where he changes his mind about the pleasures-and pros-of wok cookery. Back at Milk Street, Milk Street cook Matthew Card shows Chris how to make Taiwanese beef noodle soup, and Milk Street cook Josh Mamaclay demonstrates how to make a quick weeknight spicy stir-fried cumin beef (Hunan beef). To end the show, Chris and Milk Street cook Bianca Borges apply the techniques Chris learned in Taipei to



make three-cup chicken.

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

Eggs for the Holidays

In this episode, host Julia Collin Davison makes host Bridget Lancaster a showstopping Orange, Cranberry, and Mint Pavlova. Then, tasting expert Jack Bishop challenges Julia to a tasting of vanilla, and gadget critic Lisa McManus reviews cocktail tools. Finally, Bridget makes Julia foolproof Holiday Eggnog.

9 Monday

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

Italian Classics

In this episode, Julia and Bridget uncover the secrets to making the perfect Pane Francese at home, and equipment expert Adam Ried reviews his top pick for fine-mesh strainers. Then, test cook Erin McMurrer makes Bridget a foolproof recipe for an Italian classic: Chicken Vesuvio.

8:30pm Roadfood

Brownsville, TX: Tacos

Brownsville, Texas, on the border of Mexico, is where you'll find some of the best tacos in the U.S., both in variety and quality. It's also a place where border politics have direct and immediate consequences, and where Elon Musk built a launch site

for Space X rockets to Mars. How do tacos reflect such a diverse place?

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10pm Rick Steves' Europe

Portugal's Heartland

Portugal has an oversized history, fascinating culture, and boatloads of sardines. Saving the capital city of Lisbon for another episode, Rick dances on the beach at Nazare, marvels at a medieval abbey in Batalha, visits a royal library and revels with university students in Coimbra, savors port wine with the people who made it along the Douro River, and gets to know Portugal's gritty and fascinating second city, Porto.

10:30pm Weekends with Yankee

Seaside Stories

In this episode of Weekends with Yankee, co-host Richard Wiese cruises around New Hampshire's Lake Winnepesaukee aboard the Sophie C, the oldest floating post office in the United States. From there, we make tracks to Rockport, Maine, where lobsterman and

photographer Joel Woods gives us a view of deep-sea fishing that few people ever get to see. Closing things out is our jaunt to the rocky coast just outside Acadia National Park to experience a genuine Maine clambake with three of Portland, Maine's hottest chefs. Back in her kitchen, Co-host Amy Traverso brings the clambake home as she creates a stovetop version of this classic New England meal.

11pm Ireland: County By County (Create)

Ireland County By County - Armagh

Join Ciara Whelan as she learns about the history of Navan Centre & Fort, visits not one but two imposing Cathedrals, tastes some of the locally made cider and is serenaded by a musician playing the traditional uilleann pipes. This episode takes us north to a county known for its apple blossoms, visit the very best of what Armagh has to offer from the comfort of your living room with Create's Ireland: County by County.

11:30pm Best of the Joy of Painting

Mountain Splendor

Bob Ross captures the undaunted power and charm of a glorious mountain surveying its surroundings -- all on canvas!

12am Roadfood

Brownsville, TX: Tacos



Brownsville, Texas, on the border of Mexico, is where you'll find some of the best tacos in the U.S., both in variety and quality. It's also a place where border politics have direct and immediate consequences, and where Elon Musk built a launch site for Space X rockets to Mars. How do tacos reflect such a diverse place?

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

Italian Classics

In this episode, Julia and Bridget uncover the secrets to making the perfect Pane Francese at home, and equipment expert Adam Ried reviews his top pick for fine-mesh strainers. Then, test cook Erin McMurrer makes Bridget a foolproof recipe for an Italian classic: Chicken Vesuvio.

10 Tuesday

8pm Christopher Kimball's Milk Street Television

A Taste of Crete

Christopher Kimball travels to Crete to cook with chef Marianna Leivaditaki and heads out to sea with her father, a small-boat fisherman. Back in the kitchen, we prepare Braised Beef with Dried Figs and Quick-Pickled Cabbage, a hearty dish that highlights the flavors of the Mediterranean. Then, we make Shrimp, Orzo

and Zucchini with Ouzo and Mint, cooking the orzo like risotto with a fragrant shrimp broth.

8:30pm Roadfood

Barberton, OH: Serbian Fried Chicken

Booming economic growth and rapid industrialization in the early twentieth century drove immigration from Europe to Ohio, and that immigration brought the now hyper-regional dish of Barberton fried chicken to the area. In fact, derived from the recipe of Serbian immigrants who founded the still-operating Belgrade Gardens restaurant in the 1930s, Serbian fried chicken has become a regional staple.

9pm Lidia's Kitchen

9:30pm Lidia's Kitchen

10pm Rick Steves' Europe

Travel Skills: Cruising

Setting sail on the Mediterranean, Rick explores the ins and outs and pros and cons of cruising. He learns how to get the most out of a cruise, and exercises his independence to make smart use of limited time on shore by planning well, avoiding lines, and eating quick-but-local meals on the go. Along with the joys and efficiencies of cruising, Rick considers the downsides, including the inevitable congestion and commercialism that comes with mass tourism.

10:30pm Joseph Rosendo's

Travelscope

A San Antonio Christmas

San Antonio is a festival town and Christmas is a most festive time of year. Joseph joins the locals and visitors to celebrate the season along San Antonio's famous river walk surrounded by songs, decorations and plenty of holiday cheer. Yet San Antonio is more than the River Walk, and Christmas in San Antonio means more than twinkling lights. In San Antonio, faith is real and "Feliz Navidad" is heard more often than "Merry Christmas." So, Joseph explores the city's spiritual roots at festive events like Mission San Jose's Mirachi Mass, as well as Christmas and Chanukah events held at the historic La Villita in the Arneson River Theater. The real meaning of Christmas is most evident when he gathers with San Antonio families in their homes to honor their heritage and practice their customs in traditional ceremonies such as the Tamalada - holiday tamale making - and in the city's San Fernando Cathedral at the midnight Serenada for the Virgin of Guadalupe.

11pm At One with Nature: National Parks of Japan

Keramashoto

This episode of AT ONE WITH NATURE features Keramashoto National Park.



Located about 40 kilometers west of Okinawa's main island, it comprises more than 30 islands of varying sizes and a number of reefs. The islands visited include Tokashiki-jima Island, Geruma-jima Island, Aka-jima Island, and Zamami-jima Island.

11:30pm Best of the Joy of Painting

Winter Hideaway

With paint brush, Bob Ross places a lonesome cabin in the middle of a wintry setting - - respite for the snow-weary traveler.

12am Roadfood

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11 Wednesday

8pm Lidia's Kitchen

Breakfast at Lidia's

Colazione! It's breakfast time in Lidia's kitchen today, and she adds some Italian touches to American breakfast classics. First, she prepares Fried Potatoes with Sausage & Eggs - a one-skillet breakfast wonder - that is packed with protein in every bite, served up on a crispy bed of fried potatoes. She then prepares a Breakfast Risotto featuring Bacon, Egg & Cheese. Her culinary zoom chat is with her granddaughter, Julia, who prepared ricotta pancakes at college. Yum!

8:30pm Roadfood

Detroit, MI: Collard Greens / Soul Food

As African Americans migrated from the south up to Detroit, they brought their culture, traditions and cuisine with them. Collard greens, a soul food staple, tells the story of how African

Americans have shaped and continue to shape the Motor City, one farm and one restaurant at a time.

9pm Lidia's Kitchen

9:30pm Lidia's Kitchen

Family Meal

There is nothing more important to Lidia than gathering around the table with her family to share a meal. She starts this episode with a Balsamic Chicken Stir Fry. It features the classic stir-fry technique to create an Italian-style sweet-sour glazed chicken that everyone will enjoy. She then connects with a friend and cookbook author living in Italy, Mimi Thorisson, to see how she made her traditional frico recipe with Montasio cheese; it's one of her favorites! Next on the menu is a sweet Grape & Ricotta Pizza that can be served as a dessert, brunch treat, or even a crowd-pleasing snack.

10pm Rick Steves' Europe

Greek Islands: Santorini,

Mykonos, and Rhodes

Rick island-hops through the Aegean, sampling three classic Greek getaways - Santorini, Mykonos, and Rhodes - and basking in their dramatic beauty. He tours ancient ruins, traces the vestiges of the Crusaders, samples rustic cuisine, savors classic Greek-island views, and compares beaches - from the ultimate party beach to



idyllic quiet hideaways. And he shows how a cruise ship can be an efficient way to link up great island stopovers.

10:30pm Travels with Darley

California's Central Coast

Join Darley for a classic American road trip along Highway One and California's Central Coast. Highlights include historic Hearst Castle and the beloved elephant seals in San Simeon, Channel Islands National Park, "California's Little Denmark" in Solvang, hiking in the Los Padres National Forest, dune buggies on Pismo's incredible sand dunes, and seafood and sustainability in Morro Bay.

11pm Burt Wolf: Travels & Traditions

Mapping Business In China

Burt looks at the work of a celebrated economist at Harvard University who believed that all commercial progress was made by creative individuals trying to get rich and that governments were no help. Burt thinks that may no longer be the case, so he joined up with Jonathan Krane, one of the world's leading investment strategists. Together they traveled throughout China taking a look at how business works in one of the world's largest economies.

11:30pm Best of the Joy of Painting

Pot O' Posies

Guest artist Annette Kowalski demonstrates the fabulous Bob Ross Floral Painting technique -- a hanging bouquet in just minutes.

12am Roadfood

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12 Thursday

8pm Christopher Kimball's Milk Street Television

Schnitzel and Mashed!

In this episode, we present a complete menu for a satisfying dinner of crispy schnitzel and two sides. First, we make German Pork Schnitzel, demonstrating how to achieve the cutlet's signature, undulating crust. Then, we whip up Croatian Mashed Potatoes flavored with paprika and caramelized onions. Finally, we prepare the traditional accompaniment to schnitzel, creamy German Cucumber-Dill Salad (Gurkensalat).

8:30pm Roadfood

New Bedford, MA: Shrimp Mozambique

New Bedford, MA has a significant Portuguese immigrant population, dating back to the first wave arriving in the 1800's and the second in the 1960-1970's. The Portuguese wove their culture and identity into the area, including its cuisine. A star dish is Shrimp Mozambique, a dish also claimed by Cape Verdean immigrants in the area.

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bed of fried potatoes. She then prepares a Breakfast Risotto featuring Bacon, Egg & Cheese. Her culinary zoom chat is with her granddaughter, Julia, who prepared ricotta pancakes at college. Yum!

9:30pm Lidia's Kitchen

Brunch Brilliance

Although Italians are not known for a brunch tradition, many of their recipes work beautifully for it. Today's brunch recipes include: Polenta with Honey & Berries; Crostata with Kale, Butternut Squash and Ricotta; Rice Balls Stuffed with Sausage Ragu.

10pm Rick Steves' Europe

European Festivals I

In this first of two episodes on Europe's greatest festivals, Rick cheers with the masses at Siena's crazy Palio horse race, tosses a caber at a Scottish Highland Games, dons a mask for Carnevale in Venice, and celebrates Easter in Greece. Dropping in on some of the Continent's top parties, he discovers that each one is a celebration of traditional culture, and all of them are full of opportunities to sing and dance, feast on traditional food, and party with locals.

10:30pm Joseph Rosendo's Travelscope

Taiwan Lantern Festival

Joseph, a winner of the 2013 Taiwan Tourism Festival

Awards, deepens his understanding of Taiwan and its people by criss-crossing the island during the Taiwan Lantern Festival. A celebration of light, culture and tradition, the festival is a Chinese holiday more than 2,000 years old. Joseph discovers that while the Taiwan Lantern Festival has its electric side, it also values the human touch. While the festival showcases the country's modern, technological side, it also honors its historic customs and traditions. Joseph explores these cultural connections at the national display of lanterns in Hsinshu, in historic temples and at street-side puppet shows, by enjoying traditional foods and, in the mountain district of Pingshi, by joining in the poignant release of thousands of sky lanterns which carry the wishes and dreams of locals and visitors heavenward.

11pm Central Florida Roadtrip (Create)

Central Florida Roadtrip stops in Oviedo. Originally settled due to its proximity to Lake Jessup. This agriculture town epitomizes Central Florida, from alligators, to citrus to modern development. Plus an odd connection to the assassination of Abraham Lincoln.

11:30pm Best of the Joy of

Painting

Gray Mountain

Bob Ross teams up with Mother Nature to paint an awesome sky hovering over snow-covered mountains.

12am Roadfood

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13 Friday



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

New Flavors on the Grill

Hosts Bridget and Julia unlock the secrets to making the ultimate Vietnamese Grilled Pork Patties on the grill. Next, equipment expert Adam Ried reveals his top pick for kitchen shears. Finally, Dan and Julia make a foolproof Japanese recipe on the grill: Grilled Steak and Scallion Rolls (Negimaki).

8:30pm Roadfood

Eastern Shore, VA: Oysters and Crabs

Virginia's Eastern Shore is one of timeless tradition and continuous environmental change. Discover Tangier Island, a fishing village that is sinking into the ocean, and aquafarmers on the Shore supplying the country with shellfish. Oysters and crabs tell the story of this region that is shaped by change - geographic, climate, cultural and personal.

9pm Simply Ming

Ming Tsai with Guest Jacques Pepin

World-renowned host and chef Jacques Pepin joins Ming at home this week on Simply Ming. Jacques starts off by making an Arctic Char with Tomato and Mini Savory Cheesecakes. Ming does his own version of Arctic Char, poaching it in olive oil and serving it up on one of his favorites: sushi rice cakes. It's

all happening this week on Simply Ming.

9:30pm Simply Ming

On The Road In California: Northern California

On this episode of Simply Ming we are on the road in Northern California with renowned chef and James Beard-Award recipient, Kenji Lopez-Alt. Ming takes us to source the freshest produce at the Farmer's Market at Bay Meadows in San Mateo and from there Ming and Kenji travel to the Sea by Alexander Steakhouse restaurant in Palo Alto to check out some incredible Sashimi. The day culminates with Ming and Kenji at his restaurant Wursthall cooking up a Kimchi feast of spaetzle and pork scallions.

10pm Simply Ming

Ming Tsai with Guest Rick Bayless

James Beard Award winning chef Rick Bayless joins Ming in his home kitchen on this episode of Simply Ming. This week it's all about swordfish. Rick makes a Grilled Swordfish with Asparagus and Pasilla Crema. Ming follows that up with a Ponzu Marinated Swordfish with Asparagus Corn-Salsa - a Mexican-Asian twist. It's swordfish two ways, right here on Simply Ming.

10:30pm Simply Ming

Okonomiyake/Japanese Pizza

This week on Simply Ming, Chef Tsai cooks up two versions of Okonomiyake/Japanese Pizza. First a delicious Smoked Salmon, Crispy Fennel, Okonomiyake, and then a Vegan Okonomiyake made with rice flour, shiitake mushrooms, cabbage and seasoned with garlic and fresh ginger. To cool things down, he mixes a refreshing Cucumber-Mint Saketini for himself, and a Cucumber-Mint Spritzer for Henry.

11pm Simply Ming

Ming Tsai with Guest Sara Moulton

Ming is cooking at home with author and celebrated chef Sara Moulton. Together, they cook up two simple dishes perfect for weekend eating. Sara makes a Buffalo Chicken Orzo and Ming follows that up with a house favorite: the Blue Dragon House Chicken Sandwich. Serving up two spicy chicken dishes, this week on Simply Ming.

11:30pm Simply Ming

On The Road In Hawaii: Mom & Pops

On this episode of Simply Ming, Ming is On the Road in Hawaii! His fourth stop finds him in Honolulu with his parents- Mom & Pops. An all-time favorite, Ming's parents join him in the kitchen to make a Lilikoi Kir Royale, Kuo Ro with Steamed Buns and Sambal Dipping Sauce and



Shredded Potatoes. It's one great episode filled with fantastic family stories and delicious food!

12am Simply Ming

Crab Cakes

This week on Simply Ming, Chef Tsai is going big on the crab. He starts off with delicious Crab Cakes with a Lemon Aioli, and then follows that up with a vegetarian version-GF "Crab" Cakes with Lemon Aioli and Pineapple Smash.

12:30am Simply Ming

Dessert at Home

This week on Simply Ming, Chef Tsai is cooking Henry's famous Five Spice Orange Pound Cake and Chef Tsai will cook and Warm GF Chocolate Rice Cake. Before cooking dessert he stirs up an Espresso-Bourbon Cream Martini, and a refreshing Lemongrass Tea for Henry.

14 Saturday

8pm Legacy List with Matt Paxton

Life's A Beach

Nick is proud of the sprawling 5,000 square foot Virginia Beach home he built with his own hands. Over the decades, he and his wife Wendy lovingly filled it with an eclectic mix of collectibles ranging from oil lamps to antique car hood ornaments. Now they need Matt's help downsizing and getting the property ready for sale so

they can move into their dream condo on the beach.

9pm Best of the Joy of Painting

Warm Summer Day

The days of summer provide such cherished memories; this Bob Ross painting will inspire your imagination for years to come.

9:30pm Best of the Joy of Painting

Mountain Splendor

Bob Ross captures the undaunted power and charm of a glorious mountain surveying its surroundings -- all on canvas!

10pm 100 Days, Drinks, Dishes and Destinations

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11pm Baking with Julia

Julia Child observes as chef David Ogonowski makes a triple chocolate truffle treat. He demonstrates how to make the dough for the chocolate tart shell and the filling, which consists of a custard flavored with bits of chopped white and dark chocolate and biscotti. Ogonowski also shows Julia how to make a garnish for the plate the dessert will be served on, including a wafer-thin chocolate cookie topped with homemade espresso parfait, creating a complex dessert of contrasting smooth and crisp textures, and warm and cool temperatures.

11:30pm George Hirsch

Lifestyle

For The Love of Cheese

George makes garlic scape pesto and puts a new spin on cooking fondue. He shares a few quick favorites, including Welsh rarebit with creamy mousseline potatoes, and creates cheese boards with savory and sweet garnishes to serve as an appetizer and dessert. George visits with his local artisanal cheese shop for tips on selecting and storing gourmet cheese.

Recipes: - Fondue with Sweet English Spring Peas & Garlic Scape Pesto - Two Well Rounded Cheese Boards for Starter & Dessert - George's Mousseline Potatoes - Welsh Rarebit.

12am Bringing It Home with Laura McIntosh

Brussels Sprouts

Farmer: Paul Scheid- Monterey, CA. Chef: Emily Sarlatte. Laura travels to Monterey, California to see just how fresh and beautiful Brussels sprouts are grown year-round. She meets farmer Paul Scheid to see how their expert harvesters hand "pick" each sprout straight from their tall stalks. Joining Laura in the Brussels sprouts field is award winning Chef Emily Sarlatte from La Marcha in Berkeley, California.

Together, they combine Emily's unique Spanish style cuisine with Brussels sprouts to create recipes that will



leave everyone wanting to eat more of this delicious vegetable.

12:30am Wine First

Vienna & Lower Austria

15 Sunday

8pm Legacy List with Matt Paxton

A Coach's Life

As a professional basketball coach, Jim Clemons has lived a nomad's life. He and his family have moved over a dozen times in the last 25 years but are finally ready to settle down in Columbus, Ohio. Matt and his team help them go through boxes of memories, finding long-lost family keepsakes and one-of-a-kind sports memorabilia.

9pm Simply Ming

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renowned chef and James Beard-Award recipient, Kenji Lopez-Alt. Ming takes us to source the freshest produce at the Farmer's Market at Bay Meadows in San Mateo and from there Ming and Kenji travel to the Sea by Alexander Steakhouse restaurant in Palo Alto to check out some incredible Sashimi. The day culminates with Ming and Kenji at his restaurant Wursthall cooking up a Kimchi feast of spaetzle and pork scallions.

10pm 100 Days, Drinks, Dishes and Destinations

10:30pm Wine First

Mosel Valley

Liora and Yolanda visit the beautiful Mosel Valley in Germany, searching for tasty wines. This region is known for its white wines, and in particular Riesling wine. Will Michelin-chef Harald Russel succeed in cooking three meals that match the qualities of each wine?

11pm To Dine for with Kate Sullivan

Beth Moore - Author and Bible Teacher. Location: Houston, TX

Beth Moore is an author and bible teacher who started teaching small group bible classes when she was 18. With no former theological training, Beth's bible classes started bringing together 2,000 women in the mid-90s. She is currently one of the

most prominent evangelical voices in America and has sold millions of books and holds conferences in sold-out arenas around the country. Over the flavors of her favorite steakhouse in Houston, Taste of Texas, Beth shares her journey from a troubled childhood to one of the leading speakers and authors in evangelical America today and the vision she has for the church in the future.

11:30pm Lidia's Kitchen

Best of Baked Dishes

The oven is on in today's episode! With a little bit of prep time and a hot oven, you can enjoy the appetizers with the friends and family while the rest is baking. Today's recipes include: Spicy Stuffed Clams; Roasted Chicken with Pomegranate; and Potatoes Stuffed with Sausage & Mushrooms.

12am Christopher Kimball's Milk Street Television

Quick Suppers from Madrid

In this episode, Christopher Kimball travels to Madrid, Spain, where he meets Joaqu n Felipe, executive chef of Florida Retiro, who teaches him how to make authentic pisto. He then learns how to make pork and chorizo with piquillo peppers (carcamusa) from chef Abraham Garc a of Restaurante Viridiana. Back at the kitchen, Chris and Milk



Street cook Lynn Clark draw on what Chris learned in Spain to make carcamusa at home. Milk Street cook Rayna Jhaveri makes Spanish ratatouille (pisto manchego), and Milk Street cook Josh Mamaclay shows how to make sherry-soaked French toast (torrijas).

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

Pork and Potatoes

In this episode, test cook Becky Hays shows host Bridget Lancaster how to make a foolproof Herb-Crusted Pork Roast. Then, equipment expert Adam Ried reviews pot holders. Science expert Dan Souza explains how temperature affects bubbly beverages, and Lisa McManus reviews glass water bottles. Finally, test cook Elle Simone shows host Julia Collin Davison how to make the perfect Roasted Fingerling Potatoes.

16 Monday

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

Latin Summer Favorites

Test cook Lan Lam makes Bridget the ultimate Grilled Mojo-Marinaded Skirt Steak. In the Equipment Corner, equipment expert Adam Ried reviews boning knives. Then, test cook Keith Dresser and host Julia reveal the secrets to the best Peruvian Ceviche

recipe.

8:30pm Roadfood

Southern Louisiana: Gumbo

Gumbo, originally from Louisiana, came out of the great diversity of cultures that were present in the area at the time. With African roots, the dish has evolved over time, drawing from French, American, Spanish, and Caribbean influences that represent gumbo as a true melting pot of cultures and cuisine.

9pm Simply Ming

Ming Tsai with Guest Rick Bayless

James Beard Award winning chef Rick Bayless joins Ming in his home kitchen on this episode of Simply Ming. This week it's all about swordfish. Rick makes a Grilled Swordfish with Asparagus and Pasilla Crema. Ming follows that up with a Ponzu Marinated Swordfish with Asparagus Corn-Salsa - a Mexican-Asian twist. It's swordfish two ways, right here on Simply Ming.

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Okonomiyake/Japanese Pizza

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mushrooms, cabbage and seasoned with garlic and fresh ginger. To cool things down, he mixes a refreshing Cucumber-Mint Saketini for himself, and a Cucumber-Mint Spritzer for Henry.

10pm Rick Steves' Europe

Sicilian Delights

Sicily serves up a full-bodied and tasty travel experience. Rick dines on fresh seafood at the fisherman's harbor in CefalÀ, ponders ancient Greek greatness in Siracusa, communes with monks - alive and departed - in a Capuchin crypt, sleeps in an olive orchard at an agriturismo, and eats his way through a classic Sicilian banquet with a famous chef.

10:30pm Weekends with Yankee

Fall In New England

In this episode of Weekends with Yankee, we celebrate the ultimate New England season - autumn - in all its multicolored glory. First, we hike up to Holt's Ledge in Hanover, New Hampshire, and get a fall color tutorial from photographer Jim Salge, the resident foliage expert for NewEngland.com. Next, we head to Vermont for an autumn visit with goat farmer and cheese maker Allison Hooper, whose Vermont Creamery has helped put New England cheeses in the national spotlight. Finally, the editor of Yankee magazine,



Mel Allen, takes us on a tour of New Hampshire's Kancamagus Highway and shares some of his favorite out-of-the-way vistas on one of America's most scenic highways. Back in the Test Kitchen, Co-host Amy Traverso makes a beet salad with fried goat cheese.

11pm Ireland: County By County (Create)

Ireland County By County - Roscommon

Join Ciara Whelan as she explores an old mine guided by an ex-miner, learns about the plight of the Irish nation at the National Famine Museum, hears tales of the fierce Queen Maeve and enjoys a tin whistle lesson from one of Ireland's well known musicians. This episode takes us inland to a county known for its lakes and forests, visit the very best of what Roscommon has to offer from the comfort of your living room with Create's Ireland: County by County.

11:30pm Best of the Joy of Painting

Valley Waterfall

Join Bob Ross in the lush green valley and listen to the rushing water flowing onward to places unknown.

12am Roadfood

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17 Tuesday

8pm Christopher Kimball's Milk Street Television

Cooking of Ukraine

In this episode, we visit Chef Olia Hercules to learn some Ukranian classics. First, she makes her family's rendition of the historically significant dish Borsch with Duck and Prunes. Then, she makes Slow Roasted Pork with Sauerkraut, Apples and Dried Fruit, an impressive, succulent roast with a savory-sweet twist.

8:30pm Roadfood

Phoenix, AZ: Frybread

For many Indigenous people, frybread is a dish with a complicated and controversial

past: it is a symbol of perseverance and pain, but also a part of their culinary story. Now, some tribal members in Arizona are finding that looking back is the best way forward -- reconnecting with the foods, traditions and ceremonies that tie them to their ancestors and help their communities thrive.

9pm Simply Ming

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10pm Rick Steves' Europe

Scotland's Highlands

The Highlands stoke killed dreams of Scotland...where legends of Bonnie Prince Charlie swirl around lonely castles. Rick visits the "Weeping Glen" of Glencoe, bustling Inverness, and the battlefield at Culloden. Then he makes a pilgrimage to the spiritual capital of a major clan, and goes prehistoric at Stone Age burial grounds and Iron Age island forts.

Venturing along the Caledonian Canal and watching for Nessie at Loch Ness, Rick watches a sheepdog demonstration and enjoys traditional folk music.

10:30pm Joseph Rosendo's Travelscope

La Joie De Vivre In Quebec City, Canada

Joseph heads to Quebec City, the only walled city north of Mexico, for a lively cultural adventure among the French-speaking Quebecois. The city offers so many attractions that it's hard for Joseph to squeeze them all in. Yet, half the pleasure is in the trying as Joseph strolls the village's atmospheric streets, joins into the colorful night life, samples world-famous cuisine, savors the area's natural beauty and generally celebrates La joie de vivre - the joy of living -- with the largest Francophone population outside of France. Vive les Quebecois! Vive la

Ville de Quebec!

11pm At One with Nature: National Parks of Japan

Ise-Shima

11:30pm Best of the Joy of Painting

Tranquil Dawn

Join Bob Ross on a warm winter morning, the surroundings still undisturbed by God's little creatures. This painting offers the freshness of a new day!

12am Roadfood

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succulent roast with a savory-sweet twist.

18 Wednesday

8pm Lidia's Kitchen

Prepare The Harvest

Harvest time starts in late August in Italy, and it is one of the most important celebrations in the Italian culture! In this episode, Lidia celebrates the late-summer harvest and gets ready for the start of fall. Her Oat Risotto with Butternut Squash and Sunchoke gives risotto a new meaning. She shares a culinary moment through zoom with her granddaughter, Olivia, as they discuss Olivia's recent preparation of Lidia's Stuffed Mushrooms. For dessert, Lidia shares her One-Bowl Olive Oil Cake and Red Wine Poached Pears.

8:30pm Roadfood

Greenville, MS: Tamales

Invented during the Great Depression as a way to offset the cost of beef, the onion fried burger has become a beloved staple of El Reno, Oklahoma. On Route 66 and known as the Crossroads of America, this small town has big personality, and the restaurants serving this iconic dish have served as the heartbeat of the community through all of the ups and downs.

9pm Simply Ming

Crab Cakes

This week on Simply Ming,



Chef Tsai is going big on the crab. He starts off with delicious Crab Cakes with a Lemon Aioli, and then follows that up with a vegetarian version-GF "Crab" Cakes with Lemon Aioli and Pineapple Smash.

9:30pm Simply Ming

Dessert at Home

This week on Simply Ming, Chef Tsai is cooking Henry's famous Five Spice Orange Pound Cake and Chef Tsai will cook and Warm GF Chocolate Rice Cake. Before cooking dessert he stirs up an Espresso-Bourbon Cream Martini, and a refreshing Lemongrass Tea for Henry.

10pm Rick Steves' Europe

Scotland's Islands

Rick begins on the tranquil Isle of Iona, where Christianity first reached the shores of Scotland, and nearby Staffa, with a lovable puffin colony. Then he visits another of the Inner Hebrides, road-tripping across the Isle of Skye, where he explores Iron Age forts, thatched crofter huts, and the dramatic Trotternish Peninsula. Finally, he sails to Orkney - more Nordic than Celtic - with its stony remnants of a thriving Iron Age civilization and evocative reminders of the 20th-century wartime harbor at Scapa Flow.

10:30pm Travels with

Darley

North Dakota

Discover North Dakota's Badlands. Darley bases herself in Watford City for mountain biking along the beautiful Maah Daah Hey Trail, Native American Culture at the Earth Lodge Village, hiking to surprising ice caves in the Little Missouri National Grassland, festivals and food in Watford City, and presidential history in Theodore Roosevelt National Park.

11pm Burt Wolf: Travels & Traditions

Decisions

Every day we make decisions. Some are simple - Rocky Road or Cherry Garcia, bus or walk, umbrella or not. Some decisions are considerably more complex - accept or reject a proposal of marriage, live where you are or move. And some decisions change the world. In this program, Burt takes viewers to Paris, the Basque country of Spain, San Francisco, California, Washington, D.C. and New York City to research the decisions that resulted in the Atomic Bomb being dropped on Hiroshima, a painting that showed the world that Franco and Hitler had teamed-up to murder the people of Guernica, and how, in the middle of the San Francisco earthquake, the Bank of America got started. Burt also talks to Bob Dilenschneider, a

communications expert, about how you can make your most effective decisions.

11:30pm Best of the Joy of Painting

Rowboat on the Beach

Such a tranquil day down on the beach! See Bob Ross paint a charming little rowboat awaiting its next journey.

12am Roadfood

Greenville, MS: Tamales

Invented during the Great Depression as a way to offset the cost of beef, the onion fried burger has become a beloved staple of El Reno, Oklahoma. On Route 66 and known as the Crossroads of America, this small town has big personality, and the restaurants serving this iconic dish have served as the heartbeat of the community through all of the ups and downs.

12:30am Lidia's Kitchen

Prepare The Harvest

Harvest time starts in late August in Italy, and it is one of the most important celebrations in the Italian culture! In this episode, Lidia celebrates the late-summer harvest and gets ready for the start of fall. Her Oat Risotto with Butternut Squash and Sunchokes gives risotto a new meaning. She shares a culinary moment through zoom with her granddaughter, Olivia, as they discuss Olivia's recent preparation of Lidia's Stuffed Mushrooms. For



dessert, Lidia shares her One-Bowl Olive Oil Cake and Red Wine Poached Pears.

19 Thursday

8pm Christopher Kimball's Milk Street Television

La Cocina De Puerto Vallarta

In this episode, Christopher Kimball visits Paola Briseno Gonzalez and Javier Cabral to learn about the flavors of Jalisco, Mexico. Back in the kitchen, we make Colima-Style Shredded Braised Pork accentuated by smooth and subtly sweet coconut vinegar. Then, we bake Banana Custard Pie with Caramelized Sugar for a simple, yet rustic dessert. Next, we make the rich and nutty condiment Salsa Macha Costena, followed by Carne en su Jugo, a brothy dish of short ribs and beans.

8:30pm Roadfood

Los Angeles: The Acai Bowl

Los Angeles is a renowned cultural hub, drawing people of all backgrounds together and bringing new dishes like the acai bowl to the United States. In this episode, Misha Collins travels into his own backyard to discover the acai bowl and explore why Angelenos are on the forefront of a burgeoning plant-based food movement and why this area is such fertile ground for creativity and innovation.

9pm Simply Ming

Tsai Family Hot Pot with Mom and Dad

On this episode of Simply Ming, Chef Tsai is in Hawaii visiting mom and dad. To celebrate the occasion chef prepares a festive Tsai Family Hot Pot, accompanied with Shrimp Wontons and complemented by red wine,

9:30pm Simply Ming

Wings and Tempura

On this episode of Simply Ming, Chef Tsai cooks two of everyone's favorites: Buffalo Chicken Wings and Vegetable Tempura. Nothing better to accompany these favorites than Classic Shandy.

10pm Rick Steves' Europe

Glasgow and Scottish Passions

Glasgow, once an industrial powerhouse, offers a fun look at Scotland's vibrantly gritty urban side - full of edgy street art, trendy dining, and the striking architecture of Charles Rennie Mackintosh. Leaving town, Rick taps into Scottish passions as he tours historic Stirling Castle, enjoys a bagpiping lesson, samples a dram at the land's most beloved distilleries on the Speyside Whisky Trail, and struggles to lift the Manhood Stone at a Highland Games.

10:30pm Joseph Rosendo's Travelscope

Taiwan - Iron Pathways to Adventure - Part 1

Joseph embarks on his fourth visit to Taiwan and his sixth

episode in the country. Using Taiwan's extensive train system he rides the rails in search of treasures at the ends of the lines. He discovers that Taiwan's rail system is indeed a pathway to adventures that never cease to entertain, educate and enchant. On his journey, Taiwan's natural beauty, cultural richness, colorful history and creative spirit are revealed. It also becomes clear that it doesn't matter how one gets around the island, what matters is what you find. And there is no end to the surprising, enlightening, exhilarating and heart-warming experiences that can be had on what the Portuguese discoverers called Ilha Formosa - this beautiful Isle.

11pm Central Florida Roadtrip (Create)

Central Florida Roadtrip brings us to Deland. From a beginning as just a small hollow, through investment and agricultural struggles, to the modern development and attractions we see today, Deland has quite the story.

11:30pm Best of the Joy of Painting

The Old Oak Tree

On the edge of the forest stands the stately oak, huge branches providing shelter for all creatures. Watch the beauty unfold with Bob Ross.

12am Roadfood



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20 Friday

8pm America's Test Kitchen from Cook's Illustrated
Pork Two Ways
Test cook Becky Hays makes

host Bridget Lancaster Perfect Pan-Seared Pork Tenderloin Steaks. Then, equipment expert Adam Ried reveals his top pick for air fryers, and test cook Dan Souza makes a show stopping Crispy Slow-Roasted Pork Belly for Julia.

8:30pm Roadfood

Houston, TX - Viet-Cajun Crawfish & Beef Pho

Discover a dish that is truly unique to the United States, the Viet-Cajun Crawfish. Relatively new, this Asian-inspired food craze is also a story of Vietnamese refugee immigration. In Houston and along the coast, Vietnamese culture infuses the traditional Texas landscape, bringing together Gulf and Vietnamese influences and ingredients for a delicious Houston original.

9pm Samantha Brown's Places to Love

Boston, Massachusetts
Samantha takes to the Charles River joining the Boston University Women's Lightweight Rowing team and gets a taste of this celebrated sport. The Union Oyster House is considered America's oldest working restaurant. Here, Samantha learns the craft of shucking oysters with a master shucker, then speaks with owner Joseph Milano about the Union Oyster House's history and its legacy. Finding her roots, Samantha visits the

New England Historic Genealogical Society to investigate her lineage and meets with the VP of Research, who has done advanced research into Samantha's family surprising history. Along the Freedom Trail, Samantha visits the Old South Meeting House and learns about the importance of the building and its American Revolutionary roots as the planning place for the Boston Tea Party. Continuing on the Freedom Trail, Samantha visits Boston's North End and meets its local "Mayor" Frank DePasquale, who shows her around the neighborhood, which includes a visit to an authentic Italian Salumeria where they see how mozzarella is made. Roxbury is the heart of Boston's African American community and is also home to Hispanic, Caribbean, and Asian families. Samantha joins tour guide, Collin Knight, on a tour through the neighborhood where they discuss Dr. Martin Luther King, Jr.'s connection to Boston, then visit Frugal Bookstore, the only African American owned bookstore in Boston. At the Blossom Bar at Sichuan Garden, Samantha joins renown mixologist Ran Duan and his parents, who talk about their family moving to America from China when Ran was 3 then giving up



their opera singing aspirations to instead open a Chinese Restaurant and how Ran elevated the businesses with his unique twist on it.

9:30pm Samantha Brown's Places to Love

Lakes & Mountains of New Hampshire

Visiting her hometown state, Samantha arrives on Lake Winnepesaukee aboard the M/S Mount Washington and goes straight to Funspot, the world's largest arcade. Not only does she play her childhood favorite video games, but gets a chance to chat with legendary owner, Bob Lawton. From there, Samantha grabs a tasty bite at a wildly popular local farm-to-table restaurant, aptly named Local Eatery. Samantha continues her tour of the Lakes Region by taking a loon-spotting cruise on Squam Lake, where she learns of the indigenous wildlife. Heading to the White Mountains Region, Samantha gets a sugar rush at Chutters, home of the world's longest candy counter, then takes a stroll through the remarkable town of Littleton, where she listens to a ukulele quartet perform at Northern Lights Music. Samantha concludes her trip with tea time at the historic Omni Mount Washington Resort, and a Cog Railway ride to the summit of Mount Washington

State Park.

10pm Samantha Brown's Places to Love

Louisville & Bourbon County, Ky

Kentucky is synonymous with Bourbon. At Buffalo Trace Distillery, Samantha talks all things Bourbon with third generation employee, Freddie Johnson, including the history of Bourbon and how it got named. Visiting the Bernheim Arboretum & Research Forest, Samantha learns how German immigrant Isaac W. Bernheim in 1929 used his fortune from Bourbon to buy this land and give it back to the people of Kentucky, and how art has always been an important mission of the Forest. Amongst the 50 oldest business in the USA and the oldest in Kentucky, Stoneware & Co. is the next stop for Samantha, where she learns about the process of making stoneware from Master Mold-Maker Ngoc Phan. At Old Friends Thoroughbred Retirement Farms, Founder Michael Blowen shares with Samantha how he first got into horse racing and how that evolved to his current mission to save these horses. They visit various resident horses, including 1997 Kentucky Derby and Preakness winner Silver Charm. The Muhammad Ali Center celebrates the life of the

Louisville-born and "greatest of all time" boxer. Here, Samantha and Laura Douglas discuss Muhammad growing up in Louisville, becoming the greatest fighter ever, his huge personality and his focus on humanitarian work after fighting - including what the center does for the community now. In Bardstown, aka the "Bourbon capital of the world", Samantha meets Jamar, a local Bourbon expert, who explains why Bardstown is considered "the Napa Valley of Bourbon" and takes her to Bardstown Bourbon, where they sample 3 different whiskeys and talk about the history of Bourbon. Finishing off her trip, Samantha re-joins Jamar at his favorite Bourbon bar, Bourbons Bistro, along with his Bourbon club friends as they chat, sample Bourbon and sit by the fire.

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Asheville, North Carolina

Samantha kicks off her visit with a drive through the Blue Ridge Mountains, then stops off at a Pop-Up Mini Fair and talks with local artists. At the Biltmore, Samantha takes a tour with Director of Horticulture Parker Andes and geeks out on Frederick Law Olmsted, who designed the grounds of this historic estate and is considered the father of American Landscape



Architecture. From there, Samantha dives into a spirit tasting and learns firsthand how every small batch made at the Eda Rhyne Distillery incorporates the Asheville terroir into its one-of-a-kind Southern Appalachia spirits. Eagle and Market Streets, known as The Block, were the heart of the African American community in Asheville. Samantha tours this historic Block with Guide DeWayne Barton, who discusses the history, future and resilience of the African-American community in Asheville. Along their tour, Samantha visits Noir Collective and meets self-taught Artist Jenny Pickens, who is giving back to her community with her art and paying homage to her ancestors and heritage. At Chai Pani, Samantha learns about spice varieties from renowned self-taught Chef Meherwan Irani, while digging into his favorite Indian street food dishes. With music on her mind, Samantha meets Founder/Producer/Musician Gar Ragland at Citizen Vinyl, where he is laying down a music track for Asheville Artist, Alexa Rose. They then tour the historic space that houses not only a recording studio but also a record pressing facility, cafe, bar, analog art and record store.

11pm Samantha Brown's Places to Love

Genesee River Valley, Ny
At the Abbey of the Genesee, Samantha talks with Father Isaac about the history of the Abbey and the popular Monks' Bread that the church's Trappist monks have been producing since the 1950's to help support the Abbey. In Mount Morris, Owner/Chef Melanie Alvarez Santiago welcomes Samantha to Boriken Restaurant, where they sample authentic Puerto Rican dishes and discuss Chef's move to the area from Puerto Rico in 2017 with nothing to her name.

Exploring the "Grand Canyon of the East", Samantha takes in the sights of Letchworth State Park and its three major waterfalls along the Genesee River. Within the Park, Samantha discovers the Autism Nature Trail (ANT) and talks with Co-Founder Gail Serventi about this new recreational trail designed specifically to allow visitors with autism and other developmental disabilities to push boundaries, explore new activities and develop skills. Finishing her hike, Samantha then meets Jen Hackett and her service dog, Algonquin, who may be the first dog trained specifically for autistic children. Artist Shawn Dunwoody then welcomes Samantha to his Community Paint Day, where they join

volunteers of all ages to paint a public mural that Shawn designed. At the 19th-century living Genesee Country Village & Museum, Samantha crafts a bucket with a local cooper and discusses the museum being the largest and most comprehensive collection of buildings in New York State and third largest in the US. Finishing off her trip, Samantha takes in the Peony Tree Festival at Linwood Gardens, where she talks about travel and living in the Genesee River Valley with her friend, Travel-Blogger, Carol Cain.

11:30pm Samantha Brown's Places to Love

The Southern Finger Lakes, Ny

At the Corning Museum of Glass, Samantha starts off her visit to Crystal City by learning about the history of glass and why Corning is the center of the glass world. She then takes a stroll through Corning's Gaffer District, and meets master engraver Max Erlacher at his Steuben glass collection shop. Heading to Bath, Samantha discovers the Betty Kay Bake Shop and their tasty "English-cut" donuts, and goes on a cemetery tour with the "cemetery lady" which concludes at the historic First Presbyterian Church of Bath, a certified Tiffany glass sanctuary. At the Glenn H.



Curtiss Museum, Samantha learns all about this little-known American treasure, "the founder of the American Aircraft Industry". Taking a stroll along the Finger Lakes, Samantha finds out why this region is highly recognized by their wines at the Dr. Konstantin Frank Winery.

12am Samantha Brown's Places to Love

Colorado Springs, Colorado
Colorado Springs is branding itself "Olympic City USA". Kicking off her visit with that theme, Samantha explores the interactive US Olympic & Paralympic Museum with Paralympian and Silver-Medal Winner John Register, where she competes in various Olympic sports and learns about John's personal story. At the Colorado Wolf and Wildlife Center, Samantha meets Founder Darlene Kobobel and interacts with Mexican Grey Wolves, and discusses the Centers' mission of providing a home to Mexican Grey Wolves and Swift Foxes. From there, Samantha samples Chef Brother Love's creative take on dumplings at his new concept restaurant, Lucky Dumpling. Taking a hike, Samantha explores Garden of the Gods, one of the most incredible geological wonders of the world, with Geologist, Jay Temple. At Atrevida Beer Co., Samantha hangs with

"Bold, Daring, Audacious" Head Brewer Jess Fierro, the first Latina Brewery Owner and Head Brewer in Colorado. Their motto: "Diversity, it's on tap!" Samantha returns to an old favorite grand hotel, The Broadmoor, where she secretly replaces her photo on their Wall of Fame with an updated portrait. In Manitou Springs, Samantha visits the famous mineral springs and stops off at the Colorado Ski Furniture shop, who repurpose old skis and snow boards into quality hand-crafted furniture. No visit to Colorado Springs is complete without visiting Pikes Peak "America's Mountain". Samantha rides the Cog Railway to the summit of Pikes Peak, and takes in the magnificent views at 14,115 feet above sea level.

12:30am Samantha Brown's Places to Love

Greater Palm Springs, Ca
What Art Deco is to Miami is what Mid-Century Modern is to Palm Springs. Samantha finds this out first-hand by taking a tour of several iconic homes built in this style, then visits Gypsyland, a local furniture shop that specializes in period furniture. Golf is hugely popular in Palm Springs, but FootGolf? Samantha learns all about this new international sport and gets a chance to put her

foot into it. At The Living Desert Zoo and Gardens, Samantha volunteers to help assemble some of the unique enrichment meals with an Animal Care Curator. From there, Samantha gets a tutorial in stunt driving, and takes it to the course, doing a reverse J-turn, and "drifting" in watery conditions. Slowing down the pace, Samantha visits Shields Date Garden, talks to a "Palmero" about intricacies of pollenating date trees and finishes off with a world famous date shake. Finally, Samantha ventures out to the historic Joshua Tree National Park, where she meets with a charismatic Park Ranger and gets a chance to soak in the beauty of this treasured Park.

21 Saturday

8pm Legacy List with Matt Paxton

A Collection Or Two
When Pittsburgh natives Linda and Terry married two years ago, each had an impressive collection of family heirlooms and historical artifacts. But they soon found that their new home didn't have space for all their stuff. With their attic filled and workroom cluttered, they call on Matt and his team to help them downsize and explore new ways to display their treasures.

9pm Best of the Joy of



Painting

Secluded Mountain

Spend a relaxing half-hour with artist Bob Ross as he treats us to a beautiful East Coast mountain scene.

9:30pm Best of the Joy of Painting

Valley Waterfall

Join Bob Ross in the lush green valley and listen to the rushing water flowing onward to places unknown.

10pm Wine First

Rheingau

The Rheingau wine-region of Germany is famous for both red and white wines. Liora and Yolanda are determined to taste as many wines as possible, to find the perfect selection for the chef's challenge. Three wineries are on their list. Will chef Josef Laufer's dishes match the wines picked by our hosts?

10:30pm Wine First

Styria & Burgenland

Liora and Yolanda travel to beautiful Austria in search of three local Styrian wines to present to chef Harald Irka for the cooking challenge. Our hosts get to participate in every aspect of wine production, they harvest grapes with the pickers and compete barefoot grape-stomping in barrels with an Austrian celebrity! Will the fruits of their labor pay off?

11pm Baking with Julia

Joe Ortiz, a baker from Gayle's Bakery & Rosticceria

in Capitola, California, shows chef Julia Child how to make crusty sourdough bread loaves in several decorative shapes. First, he makes homemade yeast, pulling bacteria wild and yeast out of the air with a mixture of flour, milk, water, and cumin. Adding more flour, he crafts a dough which he shapes into a loaf garnished with a sheaf of wheat, and mini-loaves shaped like a star and a cluster of grapes.

11:30pm George Hirsch Lifestyle

Country Made

George prepares a selection of simple comfort recipes, including fried chicken and waffles and his favorite creamy rice pudding. George visits Shady Lady Root Beer, a small-batch brewer of handcrafted soda, and then stops in at an artisanal producer of pastries in Sag Harbor. Recipes - Dill & Cheddar Waffles - Oven-Fried Garlic Chicken - Rice Pudding.

12am Bringing It Home with Laura McIntosh

Garlic

Farmers: Christopher Ranch-Gilroy, CA. Chef: Shawn Naputi, San Francisco, CA. Laura heads to Gilroy, California to introduce us to one of the oldest garlic farm families. There, she explores the family history of Christopher Ranch Garlic and

how they still strive towards the same quality that has been the hallmark of the family business for over 60 years. Laura showcases the newest trend, "Guam style" cuisine with Chef Shawn Naputi from Prubechu in San Francisco. Together they create exotic dishes that use the most beloved ingredient: garlic. Straight from the field, Laura and Shawn create fresh recipes that will inspire anyone who loves garlic.

12:30am Steven Raichlen's Project Smoke

Smoking 101

Smoke. It's the soul of barbecue, and you know it when you smell it and taste it. In this show you'll learn how to harness the flavor-enhancing power of smoke, starting with the essential techniques of hot smoking, cold smoking, and smoke-roasting. You'll also learn how to use an electric smoker, offset smoker, and upright barrel smoker. And that's just in the first episode. On the menu: Cold Smoked Scallops with Smoked Tomatoes and Jicama Salsa; Smoke-roasted Chicken with Horseradish Glaze, and Apple Smoked Baby Back Ribs with Prickly Pear Barbecue Sauce-the latter inspired by Project Smoke's taping location in the scenic Sonoran desert. Recipes: Cold-Smoked Scallops with Smoked



Tomatoes, Jicama-Mango Salsa; Smoke-Roasted Chicken with Horseradish Glaze; Apple-Smoked Ribs with Prickly Pear Barbecue Sauce.

22 Sunday

8pm Legacy List with Matt Paxton

Home on the Range

Norma's family has lived in the same West Texas farmhouse for over 100 years. It's filled with cherished antiques and loads of family memories, but Norma hasn't touched a thing since her mother passed away a few years ago. Matt and the team help the family clear out the clutter and the emotions as they say goodbye to the past and hello to their future farm.

9pm Samantha Brown's Places to Love

Boston, Massachusetts

Samantha takes to the Charles River joining the Boston University Women's Lightweight Rowing team and gets a taste of this celebrated sport. The Union Oyster House is considered America's oldest working restaurant. Here, Samantha learns the craft of shucking oysters with a master shucker, then speaks with owner Joseph Milano about the Union Oyster House's history and its legacy. Finding her roots, Samantha visits the New England Historic

Genealogical Society to investigate her lineage and meets with the VP of Research, who has done advanced research into Samantha's family surprising history. Along the Freedom Trail, Samantha visits the Old South Meeting House and learns about the importance of the building and its American Revolutionary roots as the planning place for the Boston Tea Party. Continuing on the Freedom Trail, Samantha visits Boston's North End and meets its local "Mayor" Frank DePasquale, who shows her around the neighborhood, which includes a visit to an authentic Italian Salumeria where they see how mozzarella is made. Roxbury is the heart of Boston's African American community and is also home to Hispanic, Caribbean, and Asian families. Samantha joins tour guide, Collin Knight, on a tour through the neighborhood where they discuss Dr. Martin Luther King, Jr.'s connection to Boston, then visit Frugal Bookstore, the only African American owned bookstore in Boston. At the Blossom Bar at Sichuan Garden, Samantha joins renown mixologist Ran Duan and his parents, who talk about their family moving to America from China when Ran was 3 then giving up their opera singing aspirations

to instead open a Chinese Restaurant and how Ran elevated the businesses with his unique twist on it.

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Lakes & Mountains of New Hampshire

Visiting her hometown state, Samantha arrives on Lake Winnepesaukee aboard the M/S Mount Washington and goes straight to Funspot, the world's largest arcade. Not only does she play her childhood favorite video games, but gets a chance to chat with legendary owner, Bob Lawton. From there, Samantha grabs a tasty bite at a wildly popular local farm-to-table restaurant, aptly named Local Eatery. Samantha continues her tour of the Lakes Region by taking a loon-spotting cruise on Squam Lake, where she learns of the indigenous wildlife. Heading to the White Mountains Region, Samantha gets a sugar rush at Chutters, home of the world's longest candy counter, then takes a stroll through the remarkable town of Littleton, where she listens to a ukulele quartet perform at Northern Lights Music. Samantha concludes her trip with tea time at the historic Omni Mount Washington Resort, and a Cog Railway ride to the summit of Mount Washington State Park.



10pm Wine First

Vienna & Lower Austria

10:30pm Wine First

Hardanger

Liora and Yolanda visit Hardanger in Norway to find out more about apples and hard cider, the wine of the north. Did you know that the fjord valley with its steep mountains create a microclimate perfect for growing fruits? Our hosts are eager to learn more about this, so they meet up with three apple-farmers to select three different ciders. Chef Steinar Rinaldo is ready for the chef's challenge. Will his dishes match the chosen ciders?

11pm To Dine for with Kate Sullivan

David Copperfield - Magician.

Location: Las Vegas, NV

David Copperfield is described by Forbes magazine as the most commercially successful magician in history. Growing up in New Jersey, David started doing magic tricks at 10 years old and by 16 was teaching a class in magic at New York University. He now has 11 Guinness Book records and has been named a Living Legend by the US Library of Congress. Over a meal at David's favorite restaurant in Las Vegas, L'Atelier de Joel Robochoon, David shares how he got started and more importantly

how he has remained so successful for so long with his sold-out acts, night after night in Las Vegas. We talk innovation, creativity, and the psychology of being a "master of illusion."

11:30pm Lidia's Kitchen

Mastering Simplicity

Italian cuisine is known for seasonal ingredients and simple techniques. In today's episode, Lidia will share recipes that master simplicity: Sausages with Fennel & Olives; Orange and Red Salad and a delicious "Almost a Tiramisu" recipe.

12am Christopher Kimball's Milk Street Television

Middle East Classics

In this episode, Christopher Kimball and Milk Street cook Lynn Clark show the secret to making perfect puffed pita bread at home. Milk Street cook Catherine Smart demonstrates how to make sumac-spiced chicken (musakhan), and Milk Street cook Rayna Jhaveri teaches how to apply Middle Eastern flavors to salad with a recipe for fattoush.

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

Two Classic Pastas

Test cook Keith Dresser makes host Bridget Lancaster the ultimate Pork, Fennel and Lemon Ragu with Pappardelle. Then, tasting expert Jack Bishop

challenges host Julia Collin Davison to a tasting of fontina cheese. Finally, test cook Becky Hays shows Julia how to make the best Pasta with Eggplant and Tomatoes (Pasta alla Norma).

23 Monday

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

Summer Picnic Party

In this episode, test cook Dan Souza and host Julia teach viewers how to make the ultimate Grilled Chicken Thighs. Tasting expert Jack Bishop then challenges Bridget to a fresh mozzarella tasting, and gadget critic Lisa McManus reviews popsicle molds. Next, test cook Keith Dresser makes Bridget a foolproof Italian Pasta Salad.

8:30pm Roadfood

NYC/Little Dominican

Republic: Tres Golpes

Little Dominican Republic, located in Washington Heights, is a microcosm of the Dominican community in Manhattan, NY. This community is vibrant and truly alive with Dominican cuisine and culture, with beloved dishes like camarones al horno, chicharrones, tres golpes and mangu.

9pm Samantha Brown's Places to Love

Louisville & Bourbon County, Ky

Kentucky is synonymous with Bourbon. At Buffalo Trace



Distillery, Samantha talks all things Bourbon with third generation employee, Freddie Johnson, including the history of Bourbon and how it got named. Visiting the Bernheim Arboretum & Research Forest, Samantha learns how German immigrant Isaac W. Bernheim in 1929 used his fortune from Bourbon to buy this land and give it back to the people of Kentucky, and how art has always been an important mission of the Forest. Amongst the 50 oldest business in the USA and the oldest in Kentucky, Stoneware & Co. is the next stop for Samantha, where she learns about the process of making stoneware from Master Mold-Maker Ngoc Phan. At Old Friends Thoroughbred Retirement Farms, Founder Michael Blowen shares with Samantha how he first got into horse racing and how that evolved to his current mission to save these horses. They visit various resident horses, including 1997 Kentucky Derby and Preakness winner Silver Charm. The Muhammad Ali Center celebrates the life of the Louisville-born and "greatest of all time" boxer. Here, Samantha and Laura Douglas discuss Muhammad growing up in Louisville, becoming the greatest fighter ever, his huge personality and his focus on

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10pm Rick Steves' Europe

French Alps and Lyon
After exploring the proud cuisine capital of Lyon - which, at least in its own mind, rivals Paris - we head for Chamonix, in the shadow of Europe's tallest peak: Mont Blanc. With the classic alpine



resort as our springboard, we make some high-altitude cheese, then ride the lift up to Aiguille du Midi and over to the border of Italy. And we hike the Tour du Mont Blanc - the trail that circles that iconic mountain.

10:30pm Family Travel with Colleen Kelly

Discovering Chickasaw Country, Oklahoma - Family Style

Colleen joins local families to explore the rich history and culture of Chickasaw Country in Oklahoma. They learn the significance of the traditional stomp dance, try their hand at a game of stickball and even taste some authentic Chickasaw and local cuisine. One of the most delicious treats in the area? One-of-a-kind fried pies at Arbuckle Mountain. As Colleen submerges herself in the Chickasaw culture, she not only creates lasting, fun memories, but she also learns about the history of the Chickasaw people.

11pm Ireland: County By County (Create)

Ireland County By County - Leitrim

Join Ciara Whelan as she skips a cruiser down the River Shannon, visits the birthplace of Margaret of New Orleans, has a chat with a local historian in the stunning Lough Rynn Castle and enjoys a traditional music

session. This episode takes us inland, visit the very best of what Leitrim has to offer from the comfort of your living room with Create's Ireland: County by County.

11:30pm Best of the Joy of Painting

Cypress Swamp

Hidden far from sight are the lovely cypress trees and birds of the South. Travel with Bob Ross and catch a glimpse of rare beauty!

12am Roadfood

NYC/Little Dominican

Republic: Tres Golpes Little Dominican Republic, located in Washington Heights, is a microcosm of the Dominican community in Manhattan, NY. This community is vibrant and truly alive with Dominican cuisine and culture, with beloved dishes like camarones al horno, chicharrones, tres golpes and mangu.

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

Summer Picnic Party

In this episode, test cook Dan Souza and host Julia teach viewers how to make the ultimate Grilled Chicken Thighs. Tasting expert Jack Bishop then challenges Bridget to a fresh mozzarella tasting, and gadget critic Lisa McManus reviews popsicle molds. Next, test cook Keith Dresser makes Bridget a foolproof Italian Pasta Salad.

24 Tuesday

8pm Christopher Kimball's Milk Street Television

The Art of Japanese Cooking

Christopher Kimball visits Japanese cooking instructor Sonoko Sakai to learn some of her favorite dishes to make at home. First, it's Japanese-Style Chicken and Vegetable Curry, taking inspiration from Sonoko's homemade curry powder blend. Then, we bake Japanese Milk Bread, a fluffy, slightly sweet and fine-textured loaf. Finally, we prepare a quick, refreshing side of Daikon-Carrot Salad with Sesame and Lemon.

8:30pm Roadfood

Rhode Island: Calamari

Ever heard of a state appetizer? Unless you live in Rhode Island, the answer is likely no, as this tiny state is the first -- and only -- to pursue this particular display of state pride. But the story of the calamari industry in Rhode Island is surprisingly rich, with many layers to bite into.

9pm Samantha Brown's Places to Love

Genesee River Valley, Ny

At the Abbey of the Genesee, Samantha talks with Father Isaac about the history of the Abbey and the popular Monks' Bread that the church's Trappist monks have been producing since the 1950's to help support the



Abbey. In Mount Morris, Owner/Chef Melanie Alvarez Santiago welcomes Samantha to Boriken Restaurant, where they sample authentic Puerto Rican dishes and discuss Chef's move to the area from Puerto Rico in 2017 with nothing to her name. Exploring the "Grand Canyon of the East", Samantha takes in the sights of Letchworth State Park and its three major waterfalls along the Genesee River. Within the Park, Samantha discovers the Autism Nature Trail (ANT) and talks with Co-Founder Gail Serventi about this new recreational trail designed specifically to allow visitors with autism and other developmental disabilities to push boundaries, explore new activities and develop skills. Finishing her hike, Samantha then meets Jen Hackett and her service dog, Algonquin, who may be the first dog trained specifically for autistic children. Artist Shawn Dunwoody then welcomes Samantha to his Community Paint Day, where they join volunteers of all ages to paint a public mural that Shawn designed. At the 19th-century living Genesee Country Village & Museum, Samantha crafts a bucket with a local cooper and discusses the museum being the largest and most comprehensive

collection of buildings in New York State and third largest in the US. Finishing off her trip, Samantha takes in the Peony Tree Festival at Linwood Gardens, where she talks about travel and living in the Genesee River Valley with her friend, Travel-Blogger, Carol Cain.

9:30pm Samantha Brown's Places to Love

The Southern Finger Lakes, Ny

At the Corning Museum of Glass, Samantha starts off her visit to Crystal City by learning about the history of glass and why Corning is the center of the glass world. She then takes a stroll through Corning's Gaffer District, and meets master engraver Max Erlacher at his Steuben glass collection shop. Heading to Bath, Samantha discovers the Betty Kay Bake Shop and their tasty "English-cut" donuts, and goes on a cemetery tour with the "cemetery lady" which concludes at the historic First Presbyterian Church of Bath, a certified Tiffany glass sanctuary. At the Glenn H. Curtiss Museum, Samantha learns all about this little-known American treasure, "the founder of the American Aircraft Industry". Taking a stroll along the Finger Lakes, Samantha finds out why this region is highly recognized by their wines at the Dr.

Konstantin Frank Winery.

10pm Rick Steves' Europe

Germany's Fascist Story
Traveling across Germany, we learn how fascism rose and then fell, taking millions of people with it. Visiting actual locations - from Munich to Nurnberg to Berlin - we trace the roots of Nazism in the aftermath of World War I, when masses of angry people were enchanted by Hitler. We explore the totalitarian society Hitler built, and see the consequences: genocide and total war. Learning from Germany's fascist story, we can recognize that hateful ideology as well as the tricks of wannabe dictators in our own age.

10:30pm Joseph Rosendo's Travelscope

Taiwan - Iron Pathways to Adventure - Part 2

Joseph continues his Taiwan Rail Adventure. As he rides the rail system he finds natural and cultural adventures that entertain, educate and enchant the traveler. Along with Taiwan's natural beauty, cultural richness and colorful history, Joseph learns that rather than demolish the old, the Taiwanese are repurposing outdated train stations, rail lines and the remnants of industries the rails once supported in order to serve Taiwan's ever-growing and changing population in new



ways. It only goes to prove that there is, indeed, no end to the surprising, enlightening, exhilarating and heart-warming experiences that can be had when visiting this beautiful island nation.

**11pm At One with Nature:
National Parks of Japan**

Aso-Kuju

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

Bubbling Mountain Brook

Bob Ross develops a grand Western theme complete with mountain range and clear rippling brook.

12am Roadfood

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slightly sweet and fine-textured loaf. Finally, we prepare a quick, refreshing side of Daikon-Carrot Salad with Sesame and Lemon.

25 Wednesday

8pm Lidia's Kitchen

Salt Your Pasta Water!

It's pasta time again, so don't forget to salt the pasta water, save it, and sauce your pasta the way the Italians do! In this episode, Lidia prepares a Pasta Primavera "New School" with creamy pesto loaded with fresh vegetables. She then shares a family culinary moment with grandson, Ethan, as he talks about his recent preparation of her Penne with Vodka Sauce. Lidia's last recipe demonstration is a green and delicious pasta dish starring Cavatappi with Asparagus and Spinach Pesto.

8:30pm Roadfood

Chicago, IL: BBQ

African American influence in Chicago cannot be overstated, stretching from music to food to much more. Jazz and Blues, as well as South Side BBQ -- a style of barbeque only found in a handful of restaurants in Chicago -- are just a few examples of how African American culture has shaped the Windy City.

**9pm Samantha Brown's
Places to Love**

Colorado Springs, Colorado

Colorado Springs is branding itself "Olympic City USA".

Kicking off her visit with that theme, Samantha explores the interactive US Olympic & Paralympic Museum with Paralympian and Silver-Medal Winner John Register, where she competes in various Olympic sports and learns about John's personal story.

At the Colorado Wolf and Wildlife Center, Samantha meets Founder Darlene Kobobel and interacts with Mexican Grey Wolves, and discusses the Centers' mission of providing a home to Mexican Grey Wolves and Swift Foxes. From there, Samantha samples Chef Brother Love's creative take on dumplings at his new concept restaurant, Lucky Dumpling. Taking a hike, Samantha explores Garden of the Gods, one of the most incredible geological wonders of the world, with Geologist, Jay Temple. At Atrevida Beer Co., Samantha hangs with "Bold, Daring, Audacious" Head Brewer Jess Fierro, the first Latina Brewery Owner and Head Brewer in Colorado. Their motto:

"Diversity, it's on tap!"

Samantha returns to an old favorite grand hotel, The Broadmoor, where she secretly replaces her photo on their Wall of Fame with an updated portrait. In Manitou Springs, Samantha visits the



famous mineral springs and stops off at the Colorado Ski Furniture shop, who repurpose old skis and snow boards into quality hand-crafted furniture. No visit to Colorado Springs is complete without visiting Pikes Peak "America's Mountain". Samantha rides the Cog Railway to the summit of Pikes Peak, and takes in the magnificent views at 14,115 feet above sea level.

9:30pm Samantha Brown's Places to Love

Greater Palm Springs, Ca
What Art Deco is to Miami is what Mid-Century Modern is to Palm Springs. Samantha finds this out first-hand by taking a tour of several iconic homes built in this style, then visits Gypsyland, a local furniture shop that specializes in period furniture. Golf is hugely popular in Palm Springs, but FootGolf? Samantha learns all about this new international sport and gets a chance to put her foot into it. At The Living Desert Zoo and Gardens, Samantha volunteers to help assemble some of the unique enrichment meals with an Animal Care Curator. From there, Samantha gets a tutorial in stunt driving, and takes it to the course, doing a reverse J-turn, and "drifting" in watery conditions. Slowing down the pace, Samantha visits Shields Date Garden,

talks to a "Palmero" about intricacies of pollenating date trees and finishes off with a world famous date shake. Finally, Samantha ventures out to the historic Joshua Tree National Park, where she meets with a charismatic Park Ranger and gets a chance to soak in the beauty of this treasured Park.

10pm Rick Steves' Europe Egypt's Cairo

Teeming Cairo, straddling the Nile, is the capital of Egypt and one of the leading cities of the Muslim world. With 20 million people, greater Cairo pulses with energy. We explore the back streets on a tuk-tuk, drop in on a mosque, haggle with a gauntlet of eager merchants, bake some pita bread, help chisel a tombstone, marvel at King Tut's gold, greet the ancient Sphinx, and climb into the center of the greatest pyramid.

10:30pm Travels with Darley

Culpeper, Virginia
Explore history, culture, nature and great food and drinks in Virginia's Piedmont. From the small town of Culpeper, Virginia, learn about Civil War history at Brandy Station Battlefield and the Graffiti House, visit James Madison's Montpelier, try local wine and moonshine, hike along the Appalachian Trail in Shenandoah National

Park and cycle country roads.

11pm Bare Feet with Mickela Mallozzi

Puglia, Italy

Mickela kicks off her DNA journey in Puglia, the region in the heel of the Italian boot, to learn one of the most ancient dances from Italy, la pizzica.

11:30pm Best of the Joy of Painting

Enchanted Falls Oval

Create this extraordinary cascading water scene with Bob Ross and discover the magic of his special painting style.

12am Roadfood

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grandson, Ethan, as he talks about his recent preparation of her Penne with Vodka Sauce. Lidia's last recipe demonstration is a green and delicious pasta dish starring Cavatappi with Asparagus and Spinach Pesto.

26 Thursday

8pm Christopher Kimball's Milk Street Television

Tuesday Night Mediterranean

In this episode, we learn three recipes inspired by the flavors of the Mediterranean. First, we make Provencal Braised Chicken elevated by fresh fennel, white wine, orange zest and saffron. Then, we prepare Sardinian Herb Soup with Fregola and White Beans, a hearty and herbal dish introduced to us by Chef Luigi Crisponi. Finally, it's a Spanish Shrimp & Chickpea Stew where a combination of smoked and sweet paprika adds deep color and earthy complexity.

8:30pm Roadfood

Brownsville, TX: Tacos

Brownsville, Texas, on the border of Mexico, is where you'll find some of the best tacos in the U.S., both in variety and quality. It's also a place where border politics have direct and immediate consequences, and where Elon Musk built a launch site for Space X rockets to Mars. How do tacos reflect such a diverse place?

9pm Samantha Brown's Places to Love

San Antonio, Texas

Samantha gets a taste of authentic Mexican carnitas and talks with James Beard-nominated Chef Alejandro Paredes at his counter-serve stand, Carnitas Lonja. At the San Antonio River Walk, Samantha enjoys an alternative view of the downtown area by kayaking it with the founder of Mission Kayak, who was forced to retire from the Air Force after a debilitating accident and began kayaking as part of physical therapy. The Mission Reach project provides walking trails and bike paths, and will use portals to connect the San Antonio River to the four historic missions along the river. Samantha tours several of its stops including a visit to Mission Concepcion and learns the history of the river and the impact of this urban ecosystem restoration project. Getting a taste for something unexpected, Samantha enjoys a traditional fresh-made Mexican Michelada and talks art with Art Curator, Jeff Wheeler, then speaks with legendary Tejano musician, Santiago Jimenez Jr., before he performs a live concert underneath Echo Bridge along the San Antonio River. Visiting Dos Carolinas, Samantha joins

owner/designer, Caroline Matthews, at her design headquarters and manufacturing facility, to see authentic and handmade guayaberas being created and learns about the process of making these fashionable men's shirts. Samantha then gets a personal tour of Mission San Jose from Epifanio & Gloria Hernandez, who talk about the importance of missions and history of the Indigenous Mission people, which includes Epifanio's family who lived in the mission some 200 years ago. At Pharm Table, Samantha joins native San Antonian, Chef Elizabeth Johnson, for some culinary medicine, and learns about San Antonio being designated as a UNESCO "Creative City of Gastronomy" site - one of only two cities in the United States to receive such a designation. At Bracken Cave, Samantha visits an extraordinary bat cave that houses a maternity colony of over 20 million mother and baby bats, and then watches them emerge at sunset and take flight into the night.

9:30pm Samantha Brown's Places to Love

Hill Country, Texas

There is a big difference between Texas and Texas Hill Country, and Samantha finds this out quickly when she takes to the road exploring



these legendary lands in search of her favorite wildflower, the Texas bluebonnet. In her quest, Samantha visits a wildflower seed farm that produces fields of stunning wildflowers, gets to taste fine cuisine at a farm-to-table German bistro and discovers a tucked-away weingarten serving locally produced Hill Country wines. Back on the road, Samantha frequents the oldest bakery in Texas, made famous for its 100-year strudel recipe, and finally Samantha gets to shake a leg -arriving at historic Gruene Hall, Texas' oldest dance hall.

10pm Rick Steves' Europe
Egypt's Nile, Alexandria, and Luxor

Exploring the Nile Valley from north to south, we see the highlights of Egypt. In the fabled city of Alexandria, we venture through a market wonderland, smoke a shisha, and stroll a Mediterranean promenade. In Luxor, we explore the pharaohs' tombs and temples before sailing on a timeless felucca. Then we kick back on a riverboat cruise, enjoying iconic views of palm trees, minarets, and rustic villages. Our finale: Ramesses II's magnificent temple at Abu Simbel.

10:30pm Joseph Rosendo's Travelscope
Uncovering South Korea
On Joseph's first visit to

Korea, he discovers that while the capital city of Seoul's modern skyline and prosperity are impressive, it's Korea's extraordinary history, traditions and customs that are the cornerstones of its culture. During his South Korea adventure he finds ancient treasures, surprising natural beauty, exciting foods, spiritual experiences and heart-warming welcomes. From Seoul's five royal palaces, traditional markets, hip shopping malls and avenues to the city's many Buddhist temples and historic neighborhoods, wherever he goes and whatever he does something fascinating awaits. In addition, his excursion from the capital to the Korean Demilitarized Zone illustrates the Korean's ability of rising from the ashes time and time again and their knack for making miracles.

11pm Central Florida Roadtrip (Create)

Central Florida Roadtrip makes some spooky stops at haunted spots! From the world famous "Psychic Capital of the World" to the Ghost Tours of Sanford, we'll take a trip through Central Florida's paranormal past and hear some unbelievable stories along the way.

11:30pm Best of the Joy of Painting
Windy Waves
Bob Ross creates palm trees

yielding to the stiff sea breezes as a sky of ominous clouds looms in the background.

12am Roadfood

Brownsville, TX: Tacos
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27 Friday

8pm America's Test Kitchen from Cook's Illustrated
Latin Comfort Food



Test cook Elle Simone makes Julia the best Braised New Mexico-Style Pork in Red Chile Sauce (Carne Adovada), and equipment expert Adam Ried reveals his top pick for 9-inch tongs.

Then, test cook Erin McMurrer makes Bridget the ultimate Mexican Corn Salad (Esquites).

8:30pm Roadfood

Barberton, OH: Serbian Fried Chicken

Booming economic growth and rapid industrialization in the early twentieth century drove immigration from Europe to Ohio, and that immigration brought the now hyper-regional dish of Barberton fried chicken to the area. In fact, derived from the recipe of Serbian immigrants who founded the still-operating Belgrade Gardens restaurant in the 1930s, Serbian fried chicken has become a regional staple.

9pm Steven Raichlen's Project Fire

Raichlen Grills St. Louis

When it comes to barbecue, St. Louis isn't as famous as Kansas City or Memphis-yet. But the Gateway City is experiencing a live fire renaissance. Famous here are plate-burying pork steaks and eponymous spareribs (trimmed, rubbed, and slow-smoked over applewood). And get ready for a Project Fire first: grilled toasted ravioli

(really) with fire-roasted marinara sauce. ST. LOUIS PORK STEAKS; GRILLED RAVIOLI WITH SMOKED-ROASTED TOMATO SAUCE; ST. LOUIS RIBS WITH RIVER CITY BARBECUE SAUCE. Guests: John

Matthews - Pappy's Smokehouse, David Sandusky - Beast.

9:30pm Steven Raichlen's Project Fire

Barbecue on a Budget

A lot of American barbecue began with inexpensive meat cuts, like spareribs, beef shoulder, and pork belly. It took low, slow cooking over smoldering hardwood to make these tough cuts tender and palatable. With the economic insecurities brought on by Covid-19, we're all feeling the pinch, and budget grilling has taken on new urgency.

Besides, why should Kobe beef and tomahawk steaks get all the love? This is barbecue on a budget.

PAMPLONA OF PORK; TEA-SMOKED CHICKEN; MYSTERY BOX CHALLENGE - CHICKEN LIVERS.

10pm Steven Raichlen's Project Smoke

Ribs Rock The Smoker

Ribs rank among our favorite foods for smoking and are one of the primal pleasures of barbecue. Few ribs are more primal-or satisfying-than our first dish: Brontosaurus-size,

grass-fed, barbecued beef plate ribs. Next up: spare ribs from heritage breed Berkshire hogs, slathered with Jamaican jerk seasoning and smoked over exotic pimento wood. Our third rack comes from Colorado: Spice-Smoked Lamb Ribs with Cherry Cola Barbecue Sauce. And to round out the meal: a delectably different coleslaw-apple sweetened and hickory-smoked, and smoky bacon-cheddar cheese cornbread.

From offset smokers and upright barrel smokers to electric smokers and handheld smoking devices, we'll show you the tools and fuels you need to get the job done. Recipes: Big Bad Beef Ribs; Jamaican Jerk Spare Ribs; Spice-Smoked Lamb Ribs with Cherry Cola Barbecue Sauce; Smoked Slaw; Smoked Cheese-Bacon Cornbread.

10:30pm Steven Raichlen's Project Smoke

Bbq's Trinity

This show celebrates the holy BBQ trinity of barbecue: pork ribs, brisket, and pulled pork. America's favorite ribs-baby backs-come spice-rubbed, slow-smoked over hardwood, and glazed with an unexpected ingredient: cherry syrup. Beef brisket and baked beans star in crispy grilled tostadas. An amazing BBQ titans' brisket takes its inspiration from barbecue



legends Aaron Franklin of Franklin Barbecue and Joe Carroll of Fette Sau, and yes, there's espresso in the barbecue sauce. Finally, pulled pork gets its passport stamped-marinated in an umami-rich Korean chili paste called gochujang, then smoked, shredded and lavished with a spicy Korean barbecue sauce. Cherry-glazed baby backs; Crispy brisket bean tostadas; BBQ titans' brisket with espresso barbecue sauce; Korean pulled pork with KB BBQ sauce.

11pm Steven Raichlen's Project Fire

Barbecue Health Food

Here's a little-known fact about Steven Raichlen. His first James Beard Award-winning book wasn't about barbecue: it was a book on healthy eating. In today's show, we harness the flavor-boosting, fat-melting power of live fire to produce grilled fare that not only tastes good, but is good for you. From the paellas of Spain to the grilled beef salads of Southeast Asia, this show explores barbecue health food.

GRILLED VEGETABLE PAELLA; VIETNAMESE BEEF AND RICE NOODLE SALAD; MYSTERY BOX CHALLENGE - TOFU.

11:30pm Steven Raichlen's Project Smoke

Hog Wild

Pork is the heart and soul of American barbecue, especially in the South. In this show, you'll learn how to smoke a spectacular whole pork loin roast (complete with ribs, loin, and tenderloin) on a wood-burning rotisserie. (To wake you up there's coffee crust and smoky redeye barbecue sauce.) Next, pulled pork-prepared with a herb slather and served with a West Virginia peppery vinegar sauce. Speaking of Virginia, you'll learn how to cure and hickory-smoke a spectacular shoulder ham. (The process involves four classic techniques: brining, injecting, cold smoking, and hot smoking.) And to serve with it: barbecue cabbage with smoked cheese and chorizo. Go hog wild. Do it now.

Recipes: Smoke-tisserie Pork Loin Roast; Smokehouse Ham; Pulled Pork Shoulder with West Virginia Barbecue Sauce; Chorizo Barbecued Cabbage.

12am Steven Raichlen's Project Fire

The Best Bbq You've Never Heard Of

You don't need a degree in smokeology to name the big three of barbecue: Kansas City ribs, Carolina pulled pork, and Texas smoked brisket. But what about some of the lesser-known styles of regional American barbecue? Like Cornell chicken, created

by a Cornell University poultry scientist and today served in upstate New York and just about nowhere else on the planet. Or a specialty of the city where I grew up-Baltimore pit beef-crusty on the outside, rare inside, with plenty of horseradish to pump up the heat. Or the sweet, smoky barbecued salmon enjoyed in Anchorage, Alaska. Today on Project Fire: the best barbecue you've never heard of.

12:30am Steven Raichlen's Project Fire

Raichlen Rules Steak

It's every carnivore's dream and every griller's triumph. Through the ages, it's been the ultimate symbol of luxury and largesse. It offers an irrefutable argument for simplicity. But if you crave embellishment, it's the perfect foil for all the rubs, marinades, butters, and sauces you can throw at it. It's easy to grill, but you can spend a lifetime perfecting the fine points. Steak! And now this epic meat is about to receive the Raichlen treatment in a show that looks back on HOW steak HAS EVOLVED through 3 ICONIC TV series: Primal Grill, Project Smoke, and Project Fire.

28 Saturday

8pm Legacy List with Matt Paxton

Our Adobe Home



The Taos, New Mexico adobe where Marcia's grandparents once lived has sat empty for years. The outside is weathered and heirlooms and antiques inside have gone untouched. Now Marcia - an attorney who was the first Mexican-American woman to graduate from Princeton - and her family want to make the historic adobe livable again. They call on Matt and his team to help preserve their family legacy.

9pm Best of the Joy of Painting

Wooded Stream Oval

Watch, delight and learn as Bob Ross paints a novel twist in his beautiful wooded scene.

9:30pm Best of the Joy of Painting

Cypress Swamp

Hidden far from sight are the lovely cypress trees and birds of the South. Travel with Bob Ross and catch a glimpse of rare beauty!

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 Baking with Julia

David Blom, pastry chef at Chef Allen's Restaurant in North Miami, shows Julia Child how to bake traditional Polish cakes known as babas and savarin. He uses a single recipe to create the spongy dough, which is baked and sweetened further by soaking in a sugar syrup. He then flavors them with a variety of liqueurs, including rum, kirsch, and champagne. The cakes are garnished with fresh fruits, whipped cream, and a homemade custard flavored with vanilla bean.

11:30pm George Hirsch Lifestyle

Home by the Sea

George shares his expert tips while preparing seafood chowder, his spin on the classic shrimp salad, and his signature apple berry rhubarb pie. Then, George goes surf casting in Montauk, and shares the beauty of the East End waters for picturesque fishing. He concludes the episode with a pit-stop at a traditional clam bar. Recipes:
- Rock Shrimp Salad -
Seafood Chowder - Apple Strawberry Rhubarb Pie.

12am Bringing It Home with Laura McIntosh

Full of Fresh

Farmer: Pacific Grove Farmers Markets. Chef Andrew Sutton- Napa Rose, Anaheim, CA. Laura experiences the true meaning of locally sourced from Chef Andrew Sutton of Napa Rose. She learns of his passion behind each dish and just how important it is to source locally. Chef Andrew creates dishes that will leave everyone wanting more. Designing a great team is as important as designing a great dish, and Sutton has made that his mission. With a little culinary magic and the help of local farmers' markets, fresh is as easy as Napa Rose.

12:30am Steven Raichlen's Project Smoke

Surf Meets Turf

In this show, we cast metaphorical nets in the sea, over land, and in the air, working the Project Smoke magic on classic surf and turf. First, a smoked shrimp cocktail fired up with chipotle chiles and served with an electrifying Yucatan orange cocktail sauce. Next, fresh trout stuffed with lemon and dill, wrapped with bacon, and smoked on cedar planks in a mammoth ceramic cooker. Santa Maria tri-tip gets the reverse-sear treatment on a pellet grill-a revolutionary technique that guarantees crusty, smoky, perfectly cooked smoky sirloin every



time. Finally, a smoked delicacy from Asia: not so classic Chinese tea-smoked duck served taco style. It's surf and turf on Project Smoke. Recipes: Smoked Shrimp Cocktail; Smoked Planked Trout; Reverse Seared Tri-Tip; Tea-Smoked Duck with Chinatown Barbecue Sauce.

29 Sunday

8pm Jamie Oliver Together Celebration Meal

Jamie kicks off the series with a celebration menu with an epic centerpiece at its heart; a stuffed slow-roasted lamb shoulder with all the trimmings. A beautiful starter of rainbow tomato crostini and for dessert incredible strawberry panna cottas.

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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 To Dine for with Kate Sullivan

Catherine Reitman - Director. Actress. Location: Hollywood, CA

Becoming an actress in Hollywood is no easy feat, no matter who you are or where you came from. Catherine Reitman learned that the hard way after years of trying to break into Hollywood, taking bit parts and having no real luck despite being the daughter of famed Hollywood director Ivan Reitman.

Catherine was able to change her luck and her career trajectory by taking one important step. In 2017, she wrote, created, and starred in her own TV series "Workin' Moms" first broadcast on the CBC (Canadian Broadcasting Company). The program has since been picked up by Netflix to international acclaim and 6 subsequent seasons.

Her funny and fearless portrayal of the life of working mothers has struck a chord with viewers everywhere and has sparked a national dialogue on the difficulties working mothers face.

Catherine shares her sometimes tumultuous and often hilarious journey from her favorite restaurant in Hollywood, Osteria Mozza, and explains the long road to creating her own show and



her advice for anyone trying to start something new.

11:30pm Lidia's Kitchen

Welcome to My Home

Today's recipes are perfect for entertaining and include a savory Onion-Tomato Focaccia, restaurant inspired spreads for fresh bread and Skillet or Grilled Calamari.

12am Christopher Kimball's Milk Street Television

Japanese Tuesday Nights

Christopher Kimball travels to Tokyo, Japan, where culinary instructor Elizabeth Andoh shows him how to make skillet glazed chicken. Back at Milk Street, Milk Street cook Matthew Card applies these techniques to make chicken teriyaki rice bowl (donburi), and Milk Street cook Bianca Borges shows how to cook pork and vegetable miso soup (ton-jiru).

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

The Very Best Paris-Brest

In this episode, hosts Bridget Lancaster and Julia Collin Davison reveal the secrets to making the classic Parisian dessert Paris-Brest. Then, equipment expert Adam Ried reviews burr grinders and Bridget.

30 Monday

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

Eggs for the Holidays

In this episode, host Julia

Collin Davison makes host Bridget Lancaster a showstopping Orange, Cranberry, and Mint Pavlova. Then, tasting expert Jack Bishop challenges Julia to a tasting of vanilla, and gadget critic Lisa McManus reviews cocktail tools. Finally, Bridget makes Julia foolproof Holiday Eggnog.

8:30pm Roadfood

Detroit, MI: Collard Greens / Soul Food

As African Americans migrated from the south up to Detroit, they brought their culture, traditions and cuisine with them. Collard greens, a soul food staple, tells the story of how African Americans have shaped and continue to shape the Motor City, one farm and one restaurant at a time.

9pm Steven Raichlen's Project Smoke

Ribs Rock The Smoker

Ribs rank among our favorite foods for smoking and are one of the primal pleasures of barbecue. Few ribs are more primal-or satisfying-than our first dish: Brontosaurus-size, grass-fed, barbecued beef plate ribs. Next up: spare ribs from heritage breed Berkshire hogs, slathered with Jamaican jerk seasoning and smoked over exotic pimento wood. Our third rack comes from Colorado: Spice-Smoked Lamb Ribs with Cherry Cola Barbecue Sauce. And to

round out the meal: a delectably different coleslaw-apple sweetened and hickory-smoked, and smoky bacon-cheddar cheese cornbread. From offset smokers and upright barrel smokers to electric smokers and handheld smoking devices, we'll show you the tools and fuels you need to get the job done. Recipes: Big Bad Beef Ribs; Jamaican Jerk Spare Ribs; Spice-Smoked Lamb Ribs with Cherry Cola Barbecue Sauce; Smoked Slaw; Smoked Cheese-Bacon Cornbread.

9:30pm Steven Raichlen's Project Smoke

Bbq's Trinity

This show celebrates the holy BBQ trinity of barbecue: pork ribs, brisket, and pulled pork. America's favorite ribs-baby backs-come spice-rubbed, slow-smoked over hardwood, and glazed with an unexpected ingredient: cherry syrup. Beef brisket and baked beans star in crispy grilled tostadas. An amazing BBQ titans' brisket takes its inspiration from barbecue legends Aaron Franklin of Franklin Barbecue and Joe Carroll of Fette Sau, and yes, there's espresso in the barbecue sauce. Finally, pulled pork gets its passport stamped-marinated in an umami-rich Korean chili paste called gochujang, then smoked, shredded and



lavished with a spicy Korean barbecue sauce. Cherry-glazed baby backs; Crispy brisket bean tostadas; BBQ titans' brisket with espresso barbecue sauce; Korean pulled pork with KB BBQ sauce.

10pm Rick Steves' Europe
Dublin and Mystical Sidetrips
Dublin's story is of feast and famine: from its 18th-century Golden Age to its 20th-century struggles for independence to its boomtime today. We explore the town's foreboding castle, patriotic jail, and Trinity College with its illuminated Book of Kells--a bright light from the Dark Ages. At night we party in Temple Bar, awash with Celtic music and frothy pints of Guinness. We sidetrip to the prehistoric necropolis of Newgrange and the medieval monastery at Glendalough, tucked in the scenic Wicklow Mountains.

10:30pm Family Travel with Colleen Kelly
Discovering Chickasaw Country, Oklahoma - Girls Getaway
Colleen is joined by her sister and their girlfriends in Chickasaw Country, Oklahoma in this special girls' getaway episode of Family Travel. Moms need a break too, and Chickasaw Country offers endless unique experiences for the ladies to enjoy. While they do take

some time to enjoy a girls' night out, the women also get adventurous. They go ziplining, drive ATVs, learn about the history of the Chickasaw women, and marvel at the natural beauty of Chickasaw Country. Join Colleen in this unique episode that embraces female empowerment.

11pm Ireland: County By County (Create)
Ireland County By County - Offaly

Join Ciara Whelan as she visits the 6th century settlement of Clonmacnoise Monastic site, meets a relative of Barrack Obama at his ancestral home, explores a nature reserve and dares to enter Ireland's most haunted castle. This episode takes us to the midlands, visit the very best of what Offaly has to offer from the comfort of your living room with Create's Ireland: County by County.

11:30pm Best of the Joy of Painting
Delightful Meadow Home
Enjoy the expanse of the wilderness with Bob Ross and find a quaint little home among soft blowing meadows.

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31 Tuesday

8pm Christopher Kimball's Milk Street Television
Souvlaki and Flatbread
Christopher Kimball travels to Crete to learn classic Greek dishes from Marianna Leivaditaki. First, it's Pork Souvlaki with Tzatziki and Tomato-Onion Salad. As the perfect accompaniment, we whip up plush Yogurt and Olive Oil Flatbreads. Finally, we bake Broken Phyllo Cake with Orange and Bay, soaked with a syrup infused with cinnamon and cardamom that gives the cake a moist, pudding-like consistency.

8:30pm Roadfood



New Bedford, MA: Shrimp Mozambique

New Bedford, MA has a significant Portuguese immigrant population, dating back to the first wave arriving in the 1800's and the second in the 1960-1970's. The Portuguese wove their culture and identity into the area, including its cuisine. A star dish is Shrimp Mozambique, a dish also claimed by Cape Verdean immigrants in the area.

9pm Steven Raichlen's Project Fire

Barbecue Health Food

Here's a little-known fact about Steven Raichlen. His first James Beard Award-winning book wasn't about barbecue: it was a book on healthy eating. In today's show, we harness the flavor-boosting, fat-melting power of live fire to produce grilled fare that not only tastes good, but is good for you. From the paellas of Spain to the grilled beef salads of Southeast Asia, this show explores barbecue health food.

GRILLED VEGETABLE PAELLA; VIETNAMESE BEEF AND RICE NOODLE SALAD; MYSTERY BOX CHALLENGE - TOFU.

9:30pm Steven Raichlen's Project Smoke

Hog Wild

Pork is the heart and soul of American barbecue, especially in the South. In this

show, you'll learn how to smoke a spectacular whole pork loin roast (complete with ribs, loin, and tenderloin) on a wood-burning rotisserie. (To wake you up there's coffee crust and smoky redeye barbecue sauce.) Next, pulled pork-prepared with a herb slather and served with a West Virginia peppery vinegar sauce. Speaking of Virginia, you'll learn how to cure and hickory-smoke a spectacular shoulder ham. (The process involves four classic techniques: brining, injecting, cold smoking, and hot smoking.) And to serve with it: barbecue cabbage with smoked cheese and chorizo. Go hog wild. Do it now. Recipes: Smoke-tisserie Pork Loin Roast; Smokehouse Ham; Pulled Pork Shoulder with West Virginia Barbecue Sauce; Chorizo Barbecued Cabbage.

10pm Rick Steves' Europe

South Ireland: Waterford to the Ring of Kerry

We find the story of Ireland strewn along its fascinating south coast: Waterford's much-loved crystal factory; the Kennedy family homestead; the Dunbrody famine ship; and Kinsale's star-shaped fortresses. After learning why locals don't kiss the Blarney Stone, we savor the scenic charms of the Emerald Isle-driving the Ring of Kerry.

10:30pm Joseph Rosendo's Travelscope

San Francisco's Changing Neighborhoods

San Francisco is a city of neighborhoods and within its seven-by-seven mile boundary it seems every patch of ground has a name. In this episode Joseph explores six of the city's famous, little-known and changing neighborhoods in search of what distinguishes them from the rest and makes them must-visit San Fran attractions. He learns that each has a unique history and iconic attractions, shops and restaurants that add their special zest to the San Fran mix. He finds neighborhoods where people in the mist of change are working together to not destroy what they have, but make their neighborhood more what it is. The song says, "I left my heart in San Francisco" and the city has more than 800,000 residents and millions and millions of visitors who have left at least a piece of theirs here - and Joseph discovers that he is one of them.

11pm Fly Brother with Ernest White II

Alaska

Fly with Ernest to the 49th state to experience Tlingit family traditions, explore breathtaking natural beauty, and, yes, eat crab legs!

11:30pm Best of the Joy of



Painting

Gray Mountain

Bob Ross teams up with Mother Nature to paint an awesome sky hovering over snow-covered mountains.

12am Roadfood

New Bedford, MA: Shrimp

Mozambique

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12:30am Christopher

Kimball's Milk Street

Television

Souvlaki and Flatbread

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