

WSKG-DT3 March 2020 expanded listings

1 Sunday

8pm Confucius Was A Foodie

Confucius and the Origin of Food Philosophy

Chef Christine sets off to compare the thoughts and beliefs of foodie writers and philosophers.

9pm This Old House Create Showcase: Charleston Project

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

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

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

10pm Chesapeake Bay By Air

Captures the unparalleled wild beauty, rich history and natural serenity of the bay from 2,000 feet.

11pm My Greek Table with Diane Kochilas

Aegean Cuisine
Chopped Parsley Salad and Yellow
Split Pea and Herb Keftedes over
"Married" Capers are prepared.

11:30pm tasteMAKERS

Grounded

Tom Edwards of Louismill and

MozzaPi stone grinds heat, rye and corn into flour and grits.

12am Lucky Chow

Ramen Mania

New

Yorker-turned-Japanese-ramen-ch ef Ivan Orkin iscusses ramen culture in New York versus Tokyo.

12:30am Food Flirts

Pretzel Meets Chocolate
A spectacular chocolate pretzel brioche bread pudding with raspberry whipped cream is created.

2 Monday

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

Pork Chops and Oven Fries
Test cook Elle Simone makes the
ultimate deviled pork chops.
Thick-cut oven fries are prepared.

8:30pm Christopher Kimball's Milk Street Television

New French Classics
A hearty and robust Beef, Orange and Olive Stew and chewy
Chocolate Meringue Cookies are prepared.

9pm This Old House Create Showcase: Charleston Project

Charleston - Brick and Mortar
An old fireplace will house a new stove. Tommy discusses using interior casework with exposed brick.

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

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

10pm Weekends with Yankee

The Seacoast

Maine's prized wild blueberries and a tour of New England's most iconic lighthouses are featured.

10:30pm Beyond Your Backyard

St. Pete / Clearwater

Erik dives into the mind of Salvador Dali, takes a colorful downtown

walking tour and samples BBQ. 11pm Rick Steves' Europe

England's Cornwall

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

11:30pm Best of the Joy of Painting

Haven in the Valley
Bob Ross places a cabin at the
base of the mountains using blues,
greens and yellows.

12am Christopher Kimball's Milk Street Television

New French Classics
A hearty and robust Beef, Orange and Olive Stew and chewy
Chocolate Meringue Cookies are prepared.

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

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ultimate deviled pork chops.
Thick-cut oven fries are prepared.

3 Tuesday

8pm Julia Child - Cooking with Master Chefs

Jacques Pepin

The chef prepares Braised Sweetbreads in Puff Pastry with a Black Truffle and Madeira Sauce.

8:30pm Christopher Kimball's Milk Street Television

Secret S of Oaxaca

A warm and filling Oaxacan Green Mole with Chicken and Oaxacan Refried Black Beans are made.

9pm This Old House Create Showcase: Charleston Project

Charleston - Good Wood
Tommy watches how pipes are
disguised and Richard seeks out
places for HVAC equipment.

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

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

10pm Bare Feet with Mickela Mallozzi

Dancer of the Year (The Cook Islands)

Mickela goes behind-the-scenes OF the Dancer of the Year Competition on The Cook Islands

10:30pm Joseph Rosendo's Travelscope

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

11pm Rick Steves' Europe

The Heart of England
Rick Steves visits Winston
Churchill's birthplace at Blenheim
Palace and polishes his pub
etiquette.

11:30pm Best of the Joy of Painting

Wintertime Blues

Bob Ross brings an icy, frozen feel to the canvas that captures the deep chill of winter.

12am Christopher Kimball's Milk Street Television

Secret S of Oaxaca

A warm and filling Oaxacan Green Mole with Chicken and Oaxacan Refried Black Beans are made.

12:30am Julia Child - Cooking with Master Chefs

Jacques Pepin

The chef prepares Braised Sweetbreads in Puff Pastry with a Black Truffle and Madeira Sauce.

4 Wednesday

8pm Lidia's Kitchen

Crowd Pleasers

Lidia cooks up sausages and apples, a flavorful one-pot meal that is great for family-style dining.

8:30pm Christopher Kimball's Milk Street Television

From Morocco to Egypt
Lemon-Saffron Chicken,
Cumin-Coriander Potatoes with

Cilantro Spicy Egyptian Eggplant are served.

9pm This Old House Create Showcase: Charleston Project

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

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

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

10pm Burt Wolf: Travels & Traditions

Making A Restaurant, Part 2
Burt explores how the younger
generation adapts the restaurant
business to a set of new interests.

10:30pm Samantha Brown's Places to Love

Christchurch, New Zealand Samantha experiences the revival of the once earthquake devastated city of Christchurch, New Zealand.

11pm Rick Steves' Europe Lisbon

Rick explores Lisbon, Portugal and strolls the city's back lanes and the reinvigorated waterfront.

11:30pm Best of the Joy of Painting

Pastel Seascape

A sky of pink and yellow, blue water with white caps and a shoreline of sand dunes are painted.

12am Christopher Kimball's Milk Street Television

From Morocco to Egypt
Lemon-Saffron Chicken,
Cumin-Coriander Potatoes with
Cilantro Spicy Egyptian Eggplant
are served.

12:30am Lidia's Kitchen

Crowd Pleasers

Lidia cooks up sausages and

apples, a flavorful one-pot meal that is great for family-style dining.

5 Thursday

8pm Martha Bakes

Adorned Cakes

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

8:30pm Christopher Kimball's Milk Street Television

The New Australia
Miso-Gochujang, Pulled Pork
Miso-Ginger Dressing and Roasted
Cauliflower with Miso Glaze are
made.

9pm This Old House Create Showcase: Charleston Project

Charleston - Raise The Pergola
The pergola goes up. Ross tours a
smart home. Kitchen cabinets are
installed at the Single House.

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

Charleston - Singular Single House

10pm In The Americas with David Yetman

Mexico's Sierra Pinacate
The Pinacate Volcanic Range on
the US-Mexico border houses a
violent history of fire and brimstone.

10:30pm Joseph Rosendo's Travelscope

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

11pm Rick Steves' Europe

Portugal's Heartland
Rick Steves dances on the beach
at Nazare and marvels at a
medieval abbey in Batalha in
Portugal.

11:30pm Best of the Joy of Painting

Country Creek

Bob Ross paints a shaded clearing in the mountains featuring a creek splashing over stones.

12am Christopher Kimball's Milk Street Television

The New Australia
Miso-Gochujang, Pulled Pork
Miso-Ginger Dressing and Roasted
Cauliflower with Miso Glaze are
made.

12:30am Martha Bakes

Adorned Cakes

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

6 Friday

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

Chocolate Delights
Bridget and Julia uncover the secrets to making all-butter pie dough and chocolate cream pie.

8:30pm Christopher Kimball's Milk Street Television

The Oaxacan Kitchen
Oaxaca, Mexico is visited and
Carnitas, Tlayudas, Green Chili and
Tomatillo Hot Sauce are prepared.

9pm Julia Child: American Masters

The chef's life and legacy are fondly remembered and celebrated, with never before seen photos.

10pm French Chef Classics

French Onion Soup

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

10:30pm French Chef Classics

Quiche Lorraine

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

11pm French Chef Classics

French Tarts, Apple Style
Julia Child makes Tarte aux

Pommes Classique, Tarte des Demoiselles and Tartin.

11:30pm Baking with Julia

The head pastry chef of the new Spago restaurant in Las Vegas prepares bundt cake and chiffon roll

12am In Julia's Kitchen with Master Chefs

Leah Chase

The chef cooks up fried chicken, baking-powder biscuits and sweet potato pie on a pecan crust.

12:30am Julia Child - Cooking with Master Chefs

Lidia Bastianich

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

7 Saturday

8pm Confucius Was A Foodie

Celebrations, Ceremonies and the Dumpling

Christine eats her way through the Chinese Solar Lunar calendar and explores traditional customs.

9pm Best of the Joy of PaintingSilent Forest

Bob Ross paints towering trees and a path that wanders through a serene wooded setting.

9:30pm Best of the Joy of Painting

Haven in the Valley

Bob Ross places a cabin at the base of the mountains using blues, greens and yellows.

10pm Real Rail Adventures: Swiss Winter Magic

The construction marvels and visual splendors of the Swiss rail system are showcased.

11pm Sara's Weeknight Meals 11:30pm Ciao Italia

A Surprise Inside / Una Sopresa Dentro

Mary Ann stuffs Ascolana olive with

ground beef and pork and adds walnuts, thyme and lemon zest.

12am Ciao Italia

Supper on the Grill / Cena Alla Griglia

Grilled Chicken with Herbs is served with Grilled Veggie Kabobs, of zucchini, onions, and peppers.

12:30am New Orleans Cooking with Kevin Belton

Jazz Brunch

Grillades and grits, pain perdu and bananas foster are showcased.

8 Sunday

8pm Confucius Was A Foodie

Noodles: Long for Life, Food of Legends

Longevity is symbolized by noodles in Chinese culinary culture. All kinds of noodles are explored.

9pm Julia Child: American Masters

The chef's life and legacy are fondly remembered and celebrated, with never before seen photos.

10pm Rick Steves' European Travel Tips and Tricks

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

11pm My Greek Table with Diane Kochilas

You Say Tomato, I Say Domata Tomatoes and Bread 3 Ways, Bruschetta, Ladenia and Pizza and Green Bean Yiahni are served.

11:30pm Lucky Chow

Koreatown U.S.A

New York and Los Angeles, home to the two largest Korean populations in America, are explored.

12am Lucky Chow

Northern Thai Cuisine
Andy Ricker, a chef from Portland,
Oregon is known for bringing
"authentic" Thai food to America.

12:30am Yan Can Cook: Spice

Kingdom

Panda-Monium!

Martin visits pandas at the
Research compound in Chengdu
and explores bamboo as an artistic
medium.

9 Monday

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

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

8:30pm Christopher Kimball's Milk Street Television

Italian The Right Way

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

9pm French Chef Classics

French Onion Soup

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

9:30pm French Chef Classics

Quiche Lorraine

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

10pm Weekends with Yankee

Fall In New England

Celebrate fall at Poverty Lane Orchards and Farnum Hill Ciders and visit Vermont's Jenne Farm.

10:30pm Beyond Your Backyard

Laurel Highlands

Erik explores the Laurel Highlands of Pennsylvania, goes white water rafting and visits a resort.

11pm Rick Steves' Europe

European Festivals I
Siena's Palio horse race, the
Scottish Highland Games and
Carnevale in Venice are
highlighted.

11:30pm Best of the Joy of Painting

Reflections of Calm

Bob Ross paint an amazing mountain scene that features a quiet lake.

12am Christopher Kimball's Milk Street Television

Italian The Right Way

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

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

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

10 Tuesday

8pm Julia Child - Cooking with Master Chefs

Alice Waters

The California chef prepares a Shaved Fennel, Mushroom and Parmesan Salad and Green Olive Tapenade,

8:30pm Christopher Kimball's Milk Street Television

Baking In Paris

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

9pm French Chef Classics

French Tarts, Apple Style
Julia Child makes Tarte aux
Pommes Classique, Tarte des
Demoiselles and Tartin.

9:30pm Baking with Julia

The head pastry chef of the new Spago restaurant in Las Vegas prepares bundt cake and chiffon roll.

10pm Bare Feet with Mickela Mallozzi

Where Asia Meets Europe (Turkey) Mickela's journey through Turkey connects her with locals through the universal language of dance.

10:30pm Joseph Rosendo's

Travelscope

Zambia - Bush & River Safari Joseph visits Zambia's South Luangwa National Park for astonishing wildlife and cultural encounters.

11pm Rick Steves' Europe

European Festivals II

Rick dances with Spaniards at Sevilla's April Fair, celebrates Bastille Day in Paris and more.

11:30pm Best of the Joy of Painting

Before The Snowfall
Bob Ross paints a wintry spot
complete with cozy cabin and
evergreens.

12am Christopher Kimball's Milk Street Television

Baking In Paris

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

12:30am Julia Child - Cooking with Master Chefs

Alice Waters

The California chef prepares a Shaved Fennel, Mushroom and Parmesan Salad and Green Olive Tapenade,

11 Wednesday

8pm Lidia's Kitchen

A Cheesy Craving

Lidia prepares baked goat cheese, fava and artichoke dip and baked stuffed vegetables.

8:30pm Christopher Kimball's Milk Street Television

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

9pm In Julia's Kitchen with Master Chefs

Leah Chase

The chef cooks up fried chicken, baking-powder biscuits and sweet

potato pie on a pecan crust.

9:30pm Julia Child - Cooking with Master Chefs

Lidia Bastianich

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

10pm Burt Wolf: Travels & Traditions

The Beach Vacation, Part 1
Burt takes a look at the history of beach vacations and visits the Palm Beach area in Florida.

10:30pm Samantha Brown's Places to Love

Baltimore, Maryland
Samantha tours the American
Visionary Art Museum and visits
the Sunday farmers' market.

11pm Rick Steves' Europe

The Best of Sicily
Sicilian highlights include the slopes of Mount Etna and Roman mosaics at the Villa of Casale.

11:30pm Best of the Joy of Painting

Winding Stream

Bob Ross paints a golden blue, layered landscape that will make your day quiet and comfortable.

12am Christopher Kimball's Milk Street Television

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

12:30am Lidia's Kitchen

A Cheesy Craving

Lidia prepares baked goat cheese, fava and artichoke dip and baked stuffed vegetables.

12 Thursday

8pm Martha Bakes

Perfect Pate A Choux

Pate a choux swans swimming in a pond of chocolate and custardy coconut eclairs are highlighted.

8:30pm Christopher Kimball's Milk Street Television

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

9pm In Julia's Kitchen with Master Chefs

Zarela Martinez

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

9:30pm Baking with Julia

Learn the French technique for creating Ladyfingers Genoise, used for miniature decorative cakes.

10pm In The Americas with David Yetman

Costa Rica: Laboratory of the Biosphere

Researchers at Biosphere II in Arizona have recreated tropical rainforest in a closed environment.

10:30pm Joseph Rosendo's Travelscope

Easter Island - Mysteries & Myths Joseph travels to the most remote inhabited place on earth during his Easter Island adventure.

11pm Rick Steves' Europe

Sicilian Delights

Rick dines at the fisherman's harbor in Cefal?? and ponders ancient Greek greatness in Siracusa.

11:30pm Best of the Joy of Painting

Tranquility Cove

Bob Ross creates deep distance in his painting, which makes this autumn-colored scene really pop.

12am Christopher Kimball's Milk Street Television

Chicken Around The World
Filipino Chicken Adobo with
Coconut Broth and Chicken
Traybake with Roasted Poblano

are prepared.

12:30am Martha Bakes

Perfect Pate A Choux

Pate a choux swans swimming in a pond of chocolate and custardy coconut eclairs are highlighted.

13 Friday

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

The Perfect Cake

Bridget and Julia reveal the secrets to making the perfect gingerbread layer cake at home.

8:30pm Christopher Kimball's Milk Street Television

Greece Every Day

Greek White Bean Soup, Spicy Feta Dip and Tzatziki and Shrimp with Feta Cheese are served.

9pm Joseph Rosendo's Travelscope

Ireland - Coast to Coast
Joseph is reminded that wherever
you are in Ireland, you will find a
warm-hearted Irish welcome.

9:30pm How to Cook Well with Rory O'Connell

Beetroot and Raspberry Salad with Labnah and Grilled Lightly Spiced Quail with Pomegranate are made.

10pm Family Travel with Colleen Kelly

Ireland - The Wild Atlantic Way of Ireland from Galway to Donegal From Galway to Donegal, Colleen explores Ireland and learns all about the Irish culture.

10:30pm How to Cook Well with Rory O'Connell

Macroom Mozzarella Salad, Roast Chicken with Bread and Thyme Leaf Sauce are served.

11pm Destination Craft with Jim West

Ireland

Master artisans in Ireland teach dry felting, basket making, woodturning and creating Irish scones.

11:30pm How to Cook Well with Rory O'Connell

Risotto, Warm Salad of Quail with Grapes, Honey and Bacon and Candied Citrus Zests are served.

12am Curious Traveler

Curious Dublin

Discover how Dublin got its name, how the harp become a symbol of Ireland and much more!

12:30am How to Cook Well with Rory O'Connell

Recipes include Mimosa Salad, Roast Loin of Pork with Fennel Seeds and Oeufs a la Neige.

14 Saturday

8pm Confucius Was A Foodie

The Big Picture

Chef Christine meets Chinese chefs and explores the beginnings of this cuisine in North America.

9pm Best of the Joy of Painting

Cabin in the Hollow

Bob Ross creates a snowy soft blue and purple oval shaped painting that features an old wooden home.

9:30pm Best of the Joy of Painting

Reflections of Calm

Bob Ross paint an amazing mountain scene that features a quiet lake.

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

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

11pm Sara's Weeknight Meals 11:30pm Ciao Italia

Fantastic Fazzoletti / Fantastici Fazzoletti

Mary Ann harvests basil leaves for making pesto. Pasta Handkerchiefs with Pesto Sauce is served.

12am Ciao Italia

Salumi Party! / Festa Di Salumi Recipes include Casalinga with Fettucine, classic Minestrone and spicy, Peperoni Pretzels.

12:30am New Orleans Cooking with Kevin Belton

Traditional Mexican

Posole fish tacos with remoulade sauce and guacamole are served.

15 Sunday

8pm Confucius Was A Foodie

Cantonese

Chef Christine's Cantonese adventure provides surprises as she explores traditional Chinese cuisines.

9pm Joseph Rosendo's Travelscope

Ireland - Coast to Coast
Joseph is reminded that wherever
you are in Ireland, you will find a
warm-hearted Irish welcome.

9:30pm How to Cook Well with Rory O'Connell

Beetroot and Raspberry Salad with Labnah and Grilled Lightly Spiced Quail with Pomegranate are made.

10pm Rick Steves Andalucia: Southern Spain

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

11pm My Greek Table with Diane Kochilas

Beans for Humanity
Classic Fasolada, Baked Giant

Beans with Honey and Dill and Braised Chickpeas with Pork Shanks.

11:30pm Lucky Chow

Filipino Entrepreneurs

PJ Quesada of the Filipino Food Movement explains Filipino cuisine in San Mateo, California.

12am Lucky Chow

Bay Area's Pacific Rim Cuisine
Olivia Wu, designer of the original
Asian restaurant concepts on
Google's "campus," is introduced.

12:30am Yan Can Cook: Spice

Kingdom

Hot Pot, Anyone?
Martin explores several of
Chengdu's estimated 30,000 hot
pot restaurants.

16 Monday

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

Chinese Favorites

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

8:30pm Christopher Kimball's Milk Street Television

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

9pm Family Travel with Colleen Kelly

Ireland - The Wild Atlantic Way of Ireland from Galway to Donegal From Galway to Donegal, Colleen explores Ireland and learns all about the Irish culture.

9:30pm How to Cook Well with Rory O'Connell

Macroom Mozzarella Salad, Roast Chicken with Bread and Thyme Leaf Sauce are served.

10pm Weekends with Yankee

Winter Wonderland

The top-notch trails at the Jackson, New Hampshire Ski Touring Center are explored.

10:30pm Beyond Your Backyard

Little Rock Part 2

The thriving downtown district and outdoor recreation are highlighted in Little Rock, Arkansas.

11pm Rick Steves' Europe

Glasgow and Scottish Passions Glasgow, once an industrial powerhouse, offers a fun look at Scotland's vibrantly gritty urban side

11:30pm Best of the Joy of

Painting

View from Clear Creek
Bob Ross paints soft background
mountains, velvety foothills and
contrasting lush ground cover.

12am Christopher Kimball's Milk Street Television

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

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

Chinese Favorites

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

17 Tuesday

8pm In Julia's Kitchen with Master Chefs

Roberto Donna

The chef creates pizza margherita & panino di pizza & shows his techniques for making pizza dough.

8:30pm Christopher Kimball's Milk Street Television

On The Road: Portland, Maine Christopher Kimball visits Eventide Oyster Company and Tandem Coffee and Bakery in Portland, Maine.

9pm Destination Craft with Jim West

Ireland

Master artisans in Ireland teach dry felting, basket making, woodturning and creating Irish scones.

9:30pm How to Cook Well with Rory O'Connell

Risotto, Warm Salad of Quail with Grapes, Honey and Bacon and Candied Citrus Zests are served.

10pm Bare Feet with Mickela Mallozzi

Puglia, Italy

Mickela travels to Puglia and learns one of the most ancient dances

from Italy, la pizzica.

10:30pm Joseph Rosendo's Travelscope

Hong Kong - Asia's World City
Joseph explores the local
neighborhoods, hotels, shops and
restaurants of Asia's World City.

11pm Rick Steves' Europe

Dublin and Mystical Sidetrips
Explore the town's foreboding
castle, patriotic jail, Trinity College
and the Wicklow Mountains.

11:30pm Best of the Joy of Painting

Bridge to Autumn

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

12am Christopher Kimball's Milk Street Television

On The Road: Portland, Maine Christopher Kimball visits Eventide Oyster Company and Tandem Coffee and Bakery in Portland, Maine.

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

Roberto Donna

The chef creates pizza margherita & panino di pizza & shows his techniques for making pizza dough.

18 Wednesday

8pm Lidia's Kitchen

Eggs All Day

Herb frittata roll-ups, pancetta with fennel-flavored eggs and apples and potato and egg frico.

8:30pm Christopher Kimball's Milk Street Television

Milk Street Sweets

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

9pm Curious Traveler

Curious Dublin

Discover how Dublin got its name, how the harp become a symbol of

Ireland and much more!

9:30pm How to Cook Well with Rory O'Connell

Recipes include Mimosa Salad, Roast Loin of Pork with Fennel Seeds and Oeufs a la Neige.

10pm Burt Wolf: Travels & Traditions

The Beach Vacation, Part 2
But canoes along the Loxahatchee river, goes deep sea fishing and explores more of Florida.

10:30pm Samantha Brown's Places to Love

Food Around The World Samantha learns the art of chocolate making in a "funky" way and visits a Vietnamese community.

11pm Rick Steves' Europe

South Ireland: Waterford to the Ring of Kerry

Scenic charms include Waterford's crystal factory and Kinsale's star-shaped fortresses.

11:30pm Best of the Joy of Painting

Trail's End

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

12am Christopher Kimball's Milk Street Television

Milk Street Sweets

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

are made.

12:30am Lidia's Kitchen Eggs All Day

Herb frittata roll-ups, pancetta with fennel-flavored eggs and apples and potato and egg frico.

19 Thursday

8pm Martha Bakes

Decorative Breads

A crusty golden brown artisanal boule and an "edible landscape"

onion and leek focaccia are served.

8:30pm Christopher Kimball's Milk Street Television

Beirut Fast Food

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

9pm Bare Feet with Mickela Mallozzi

County Clare, Ireland
Mickela dances with the cast of
Riverdance in Dublin, Ireland and
attends a Matchmaking Festival.

9:30pm Samantha Brown's Places to Love

Ireland's Northwest Coast
Samantha hikes up the sea cliffs of
Slieve League, frequents a
Gastropub and visits County Sligo.

10pm In The Americas with David Yetman

Dominican Republic: Of Baseball, Whales, and Limping Devils
The Dominican Republic is a hotbed of baseball and home to one of the liveliest carnivals anywhere.

10:30pm Joseph Rosendo's Travelscope

Riding The Range In Southern Alberta, Canada Joseph travels to Blackfoot Crossing Historical Park and Writing-On-Stone Provincial Park.

11pm Rick Steves' Europe

The Best of West Ireland: Dingle, Galway, and the Aran Islands Explore the rugged Aran Islands, a castle at a medieval folk banquet and the Dingle Peninsula.

11:30pm Best of the Joy of Painting

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

12am Christopher Kimball's Milk Street Television

Beirut Fast Food

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

12:30am Martha Bakes

Decorative Breads

A crusty golden brown artisanal boule and an "edible landscape" onion and leek focaccia are served.

20 Friday

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

The Perfect Cookie

Test cook Dan Souza makes Julia a festive recipe for easy holiday sugar cookies.

8:30pm Christopher Kimball's Milk Street Television

Tuesday Night Italian
Pesto alla Genovese and a
Campanelle Pasta with Sweet
Corn, Tomatoes and Basil are
prepared.

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

Brunch Favorites

Coffee Cake with Pecan-Cinnamon Streusel is prepared and Broccoli and Feta Frittata is served.

9:30pm My Greek Table with Diane Kochilas

Kalimera! Breakfast and Brunch
Froutalia with Potatoes and
Sausages and Greek Yogurt
Pancakes with Currants and Honey
are prepared.

10pm George Hirsch Lifestyle

Being Served

Great recipes include Fresh Squeezed Mimosa, Frisee Crab Salad and Lamb Sausage patties.

10:30pm New Orleans Cooking with Kevin Belton

Jazz Brunch

Grillades and grits, pain perdu and bananas foster are showcased.

11pm The Jazzy Vegetarian

Wow! Weekend Brunch

Fabulous French Toast, Mini Quiche Cups and Almost Ambrosia Salad are prepared.

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

Brunch at Home

Bridget and Julia prepare eggs Benedict. A show-stopping German pancake is made.

12am Food Over 50

The Breakfast Club

Dirty Eggs and perfectly made steel-cut Slow Oats, with fresh pear and blueberries are served.

12:30am Pati's Mexican Table

Brunch at the Jinich House Spiced Sweet Mexican Coffee and Mexican-Style Gravlax with Cilantro and Tequila are showcased.

21 Saturday

8pm Confucius Was A Foodie

Sichuan

Chef Christine explores Sichuan cuisine and discovers the surprise of flavor over heat.

9pm Best of the Joy of Painting

Balmy Beach

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

9:30pm Best of the Joy of Painting

View from Clear Creek
Bob Ross paints soft background
mountains, velvety foothills and
contrasting lush ground cover.

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

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

11pm Sara's Weeknight Meals 11:30pm Ciao Italia

Sweet Sebadas / Dolce Sebadas Mary Ann shows how to create deep-fried, honey-drizzled, ravioli-like delight called Sebadas.

12am Ciao Italia

Gifts from the Forest / Ragalli Dalla Foresta

Mary Ann creates Marinated Mushrooms and prepares a unique Mushroom Carpaccio that's party-perfect.

12:30am New Orleans Cooking with Kevin Belton

Mom's Saturday Staple
Buttermilk pancakes with praline
bacon sprinkles and New Orleans
glazed ham po-boys are served.

22 Sunday

8pm Confucius Was A Foodie Sweet

Chef Christine Cushing explores the great big flavor of sweet in Chinese immigrant communities.

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

Brunch Favorites

Coffee Cake with Pecan-Cinnamon Streusel is prepared and Broccoli and Feta Frittata is served.

9:30pm My Greek Table with Diane Kochilas

Kalimera! Breakfast and Brunch
Froutalia with Potatoes and
Sausages and Greek Yogurt
Pancakes with Currants and Honey
are prepared.

10pm Rick Steves European Festivals

Rick celebrates the top 10 festivals in Europe, each one rich with tradition, great food and fun.

11pm My Greek Table with Diane Kochilas

Ancient Greece for Modern Cooks
Phyllo Wrapped Feta with Poppy
Seeds and Honey and Roasted
Chicken Stuffed with Olives and
Figs.

11:30pm Lucky Chow

Chinatown, Reimagined
The evolution of Chinese food in
America is explored in New York

City. Peking duck is prepared.

12am Lucky Chow

Trending Japanese

American manifestations of otaku combine cutting-edge pop culture with fetishistic obsession.

12:30am Yan Can Cook: Spice Kingdom

The Voice of the Mountain
Martin meets a famous mountain
singer and learns about the life and
cuisine of the mountains.

23 Monday

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

Elegant Dinner Party

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

8:30pm Christopher Kimball's Milk Street Television

The New Paris

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

9pm George Hirsch Lifestyle

Being Served

Great recipes include Fresh Squeezed Mimosa, Frisee Crab Salad and Lamb Sausage patties.

9:30pm New Orleans Cooking with Kevin Belton

Jazz Brunch

Grillades and grits, pain perdu and bananas foster are showcased.

10pm Family Travel with Colleen Kelly

Life Is A Journey - A Caribbean Cruise

Colleen and her family take a great Caribbean cruise and visit visit the Bahamas and Jamaica.

10:30pm Beyond Your Backyard *Jamaica*

Erik learns the history of Jamaican culture, explores grottos and rides horseback in the ocean.

11pm Rick Steves' Europe

Switzerland's Jungfrau Region: Best of the Alps

Visit a traditional village, hike, bike, parasail and find waterfalls deep inside a mountain.

11:30pm Best of the Joy of Painting

Lake at the Ridge

Guest artist Steve Ross shares his talents in this pretty mountain masterpiece with birch trees.

12am Christopher Kimball's Milk Street Television

The New Paris

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

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

Elegant Dinner Party

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

24 Tuesday

8pm In Julia's Kitchen with Master Chefs

Jasper White

The chef creates a New England fish chowder and his special pan-roasted lobster.

8:30pm Christopher Kimball's Milk Street Television

Amazing One-Layer Cakes
Caprese Chocolate and Almond
Torte, Spanish Almond Cake and
Browned Butter and Coconut Loaf
Cake.

9pm The Jazzy Vegetarian

Wow! Weekend Brunch
Fabulous French Toast, Mini
Quiche Cups and Almost Ambrosia
Salad are prepared.

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

Brunch at Home

Bridget and Julia prepare eggs

Benedict. A show-stopping German pancake is made.

10pm Bare Feet with Mickela Mallozzi

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

10:30pm Joseph Rosendo's Travelscope

Southern Ethiopia - Tribal Lands and Primeval People Joseph's adventure begins along the shores of Lake Abaya and Chamo in the 2,400 mile Rift Vallev.

11pm Rick Steves' Europe

The Majesty of Madrid
A tour of the lavish Royal Palace,
art-packed museums and
mesmerizing flamenco dancers.

11:30pm Best of the Joy of Painting

In The Midst of Winter
Bob Ross paints a beautifully
blue-toned cabin vista in this
serene, winterscape painting.

12am Christopher Kimball's Milk Street Television

Amazing One-Layer Cakes
Caprese Chocolate and Almond
Torte, Spanish Almond Cake and
Browned Butter and Coconut Loaf
Cake.

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

Jasper White

The chef creates a New England fish chowder and his special pan-roasted lobster.

25 Wednesday

8pm Lidia's Kitchen

Party Favorites

Stewed savory peppers, a delicious antipasto, pear bellini and fried balls of rice are served.

8:30pm Christopher Kimball's Milk Street Television

The Austrian Table

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

9pm Food Over 50

The Breakfast Club

Dirty Eggs and perfectly made steel-cut Slow Oats, with fresh pear and blueberries are served.

9:30pm Pati's Mexican Table

Brunch at the Jinich House Spiced Sweet Mexican Coffee and Mexican-Style Gravlax with Cilantro and Tequila are showcased.

10pm Burt Wolf: Travels & Traditions

Volunteer Tourism, Part 1
Burt travels to Geneva,
Switzerland, London and
Washington, DC to explore
volunteer tourism.

10:30pm Samantha Brown's Places to Love

Charleston, South Carolina Samantha takes a walking tour through the hidden alleyways and the French Quarter of Charleston.

11pm Rick Steves' Europe

Highlights of Castile: Toledo and Salamanca

Ramble Spain's most awe-inspiring medieval walls and drop in on a local bachelorette party..

11:30pm Best of the Joy of Painting

Wilderness Way

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

12am Christopher Kimball's Milk Street Television

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

12:30am Lidia's Kitchen

Party Favorites

Stewed savory peppers, a delicious

antipasto, pear bellini and fried balls of rice are served.

26 Thursday

8pm Martha Bakes

Elegant Cookies

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

8:30pm Christopher Kimball's Milk Street Television

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

9pm Ellie's Real Good Food

Better Brunch

Eggs Florentine in tomato cups, breakfast strada primavera and brussel sprout hash with egg.

9:30pm Lidia's Kitchen

Eggs All Day

Herb frittata roll-ups, pancetta with fennel-flavored eggs and apples and potato and egg frico.

10pm In The Americas with David Yetman

Oregon: Violent Past and Verdant Present

David climbs through lavas of volcanic glass, exploring the landscapes near Oregon's Cascade Range.

10:30pm Joseph Rosendo's Travelscope

Northern Ethiopia - Ancient History and Spiritual Present
Joseph visits Northern Ethiopia to uncover its ancient history and discover its spiritual present.

11pm Rick Steves' Europe

Normandy: War-Torn Yet Full of Life

Ponder sacrifice on the D-Day beaches and visit a composer's eccentric world and Monet's lily ponds.

11:30pm Best of the Joy of

Painting

Double Take

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

12am Christopher Kimball's Milk Street Television

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

12:30am Martha Bakes

Elegant Cookies

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

27 Friday

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

Sous Vide for Everybody
Test cook Dan Souza makes
Bridget Sous Vide Seared Steaks.
Soft-Poached Eggs are prepared.

8:30pm Christopher Kimball's Milk Street Television

Thailand North to South
Delicious dishes include Southern
Thai-Style Fried Chicken and Thai
Braised Pork and Eggs.

9pm I'll Have What Phil's Having *Tokyo*

Follow Phil in his search for the most delicious Ramen and the Sushi of his dreams in Tokyo.

10pm I'll Have What Phil's Having

Italy

Phil roasts gargantuan Steaks over hot flames and serves them up "Barbarian Style" in Italy.

11pm I'll Have What Phil's Having

Paris

Phil searches for the best Roast Chicken and Vegetable-centric dishes in the City of Lights.

12am I'll Have What Phil's Having

Hong Kong

Phil tries Hot Pot and a dish of century-old Eggs and seeks medical aid in the form of unusual Tea.

28 Saturday

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

Autumn Images

Bob Ross paints trees and bushes with golden color alongside a crystal blue lake and mountains.

9:30pm Best of the Joy of Painting

Lake at the Ridge

Guest artist Steve Ross shares his talents in this pretty mountain masterpiece with birch trees.

10pm Real Rail Adventures: Swiss Grand Tour

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

11pm Sara's Weeknight Meals 11:30pm Ciao Italia

Sunday Sauce

Mary Ann prepares Sunday Sauce with plum tomatoes, fork-tender braciole, sausage and meatballs.

12am Ciao Italia

Cave Into Cavatelli
Mary Ann adds curvy,
twisting,cavatelli (little caves) from
Puglia to her spicy broccoli rabe
sauce.

12:30am New Orleans Cooking with Kevin Belton

German Heritage

Red cabbage, beef rouladen and potato pancakes are featured.

29 Sunday

8pm Confucius Was A Foodie 9pm I'll Have What Phil's Having Tokyo

Follow Phil in his search for the most delicious Ramen and the Sushi of his dreams in Tokyo.

10pm Rick Steves Cruising The

Mediterranean

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

11pm My Greek Table with Diane Kochilas

Greek Yogurt for Breakfast, Lunch and Dinner

Zucchini-Yogurt Savory Pie, Lamb Baked in Greek Yogurt and Greek Yogurt Cheesecake are served.

11:30pm Lucky Chow

Asian Farm to Table
Traditional and cutting edge
agriculturists, including a Central
Valley rice farm, are highlighted.

12am Lucky Chow

Food of the Gods

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

12:30am Yan Can Cook: Spice Kingdom

Poetry in a Cup

Martin visits a famous Chengdu distillery for a close up look on how Chinese baijiu is produced.

30 Monday

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

Chicken and Biscuits

Test cook Becky Hays and host Julia Collin Davison make the perfect Indoor Pulled Chicken.

8:30pm Christopher Kimball's Milk Street Television

Secret S of Oaxaca

A warm and filling Oaxacan Green Mole with Chicken and Oaxacan Refried Black Beans are made.

9pm I'll Have What Phil's Having *Italy*

Phil roasts gargantuan Steaks over hot flames and serves them up "Barbarian Style" in Italy.

10pm Family Travel with Colleen Kelly

Family Travel on the Emerald Isle -

Ireland as a Family Getaway
Colleen and her daughter Shea
embark on a journey through
Ireland's Wild Atlantic Way.

10:30pm Beyond Your Backyard

The Azores

Erik learns about the history and culture of the Azores by talking with locals and exploring on foot.

11pm Rick Steves' Europe

Highlights of Paris: Eiffel and Monet to Creme Brulee
Scale the Eiffel Tower, marvel at the Orsay Gallery and trace the steps of Marie Antoinette.

11:30pm Best of the Joy of Painting

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

12am Christopher Kimball's Milk Street Television

Secret S of Oaxaca

A warm and filling Oaxacan Green Mole with Chicken and Oaxacan Refried Black Beans are made.

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

Chicken and Biscuits

Test cook Becky Hays and host Julia Collin Davison make the perfect Indoor Pulled Chicken.

31 Tuesday

8pm In Julia's Kitchen with Master Chefs

Lynne Rossetto Kasper
The chef creates a
Renaissance-style roast leg of lamb
and green beans with fresh
mortadella.

8:30pm Christopher Kimball's Milk Street Television

From Morocco to Egypt
Lemon-Saffron Chicken,
Cumin-Coriander Potatoes with
Cilantro Spicy Egyptian Eggplant
are served.

9pm I'll Have What Phil's Having

Paris

Phil searches for the best Roast Chicken and Vegetable-centric dishes in the City of Lights.

10pm Bare Feet with Mickela Mallozzi

Girona, Catalonia

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

10:30pm Joseph Rosendo's Travelscope

Land without Limits - The
Cariboo-Chilcotin-Coast Region of
British Columbia, Canada
Joseph fishes for prawns and hikes
through the wilderness to Canada's
third highest waterfall.

11pm Rick Steves' Europe

Belgium: Bruges and Brussels Visit the European Union, a medieval hospital, a carillon concert and Europe's grandest square.

11:30pm Best of the Joy of Painting

Around The Bend

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

12am Christopher Kimball's Milk Street Television

From Morocco to Egypt
Lemon-Saffron Chicken,
Cumin-Coriander Potatoes with
Cilantro Spicy Egyptian Eggplant
are served.

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

Lynne Rossetto Kasper
The chef creates a
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