



JULY 2026 WSKG CREATE EXPANDED GUIDE

1 Wednesday

8pm Simply Ming

Okonomiyake

This week on Simply Ming, Chef Tsai cooks up two versions of

Okonomiyaki/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.

8:30pm Indian As Apple Pie

Curry Means Gravy

Anupy Singla breaks down one of the biggest misnomers about Indian cooking in the West - the word curry. In America it has come to mean a spice blend; but, to Indians it refers to the consistency of a dish and essentially means gravy. Authentic Indian cooking does not use curry powder, but whole basic spices and spice blends. We will make a traditional Punjabi Chicken Curry, which is a two-part process including marinating and cooking. We will also discuss an easy homemade achar, or Indian

pickle, and a smooth Mango Lassi drink.

9pm Make Your Mark

Backyard Bliss

This episode highlights the beauty of the backyard - cabanas, shadow boxes, votives and smore makers.

Projects: Umbrella to Cabana DIY; Butterfly and Gold Bug Shadow Boxes; Smore Makers and Heaters; Summer Dress DIY; Votives.

9:30pm Make Your Mark

Hi Ho Silver

Shiny, stylish, and fun, Mark's silver-themed projects include a glamorized table, a kids' knight shield and metal shelves. Projects: Silver Covered Table With Paint Accent Rub (Threadbanger); Knight in Shining Armor Shield and Viking Hat With Accent Rub; Silver Paillette Door Beads and Curtain; Industrial Metal Shelves (Peter).

10pm Rick Steves' Europe

Germany's Hamburg and the Luther Trail

Hamburg, Germany's mighty port city has risen from the ashes of World War II with a gleaming new skyline and a brisk creative energy. From there, Rick visits the great historic sights of Martin Luther and the Reformation (Erfurt, Wittenberg, and Wartburg Castle) before finishing in the capital of Franconia: wine-loving Wurzburg.

10:30pm Samantha Brown's Places to Love

Top of the South Island, NZ
Samantha bicycles through the sprawling Brancott Estate vineyards, which was the first to grow and bottle Sauvignon Blanc in Marlborough, and then visits the te Pa Family Vineyards, where she learns of its 800-year old Maori roots. From land to sea, Samantha explores the Marlborough Sounds aboard the Pelorus Mail Boat, where she helps deliver mail to the locals who live off the beaten path. Havelock is the mussel capital of the world, here Samantha indulges at Mills Bay Mussels, which serves up tasty variations of green shell mussels. In Nelson, Samantha meets Dame Suzie Moncrieff at the World of Wearable Art (WOW), where experienced designers, students and novices from around the globe compete at their hugely prestigious event. Samantha then strolls through town with Grant Smithies, New Zealand's premier music writer, and learns about the happening Nelson scene. Taking to the sky, Samantha helicopters to a Lord of the Rings filming location at the peak of Mount Olympus, where Pilot Bill Reid shares stories of scouting with Director Peter Jackson. In Abel Tasman National Park, Samantha walks along Awaroa Beach and talks with Adam Gardner, who co-led a crowdfunding campaign



raising \$2+ million NZ dollars to purchase the beach and gifted it back the New Zealanders.

11pm Islands Without Cars *New York's Fire Island*

Fire Island is a party in the sand. Forty-five minutes from New York City, this 32-mile long, 1/4-mile wide ribbon of sand offers 17 very different and distinct communities which include the famous and infamous gay and lesbian enclaves of Cherry Grove and The Pines. This segment celebrates America's freedom to live loud and proud as viewers follow hundreds of drag queens in the annual invasion of the Pines, play drag BINGO, and participate in the weekly offering of Broadway on the island, diva style!

11:30pm Best of the Joy of Painting

Toward Day's End

Evening draws nigh at home on the river and quiet signals a time for rest; join Bob Ross for this lovely oval creation.

12am Indian As Apple Pie *Curry Means Gravy*

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2 Thursday

8pm Christopher Kimball's Milk Street Television

Easy Enchiladas

Christopher Kimball travels to Mexico City to learn how to make Cheese Enchiladas with Salsa Roja, featuring an easy, blender-blitzed red salsa that also offers a lesson in charring vegetables. Then, it's Mexican Cowboy Beans (Frijoles Charros), flavored with bacon and chipotle. Finally, inspired by a popular street snack, we make Mexican-Style Corn with Chili and Lime (Esquites).

8:30pm Indian As Apple Pie *Indian Food: The Not-So-Basics - Spice Blends and Beyond*

If Indian Food 101 includes a primer on whole spices, Indian Food 201 includes spice blends and Anupy Singla will walk you through it. Almost always roasted first and then ground, these blends all differ slightly and are passed down through the generations. We will look at one the most common and ubiquitous North Indian blends - garam masala and show you how to make your own. Once we make it, we'll pair it with another blend, chana masala, to make the iconic dish chana masala, fried bread or puri, and fresh mint chutney. Pantry basics: How to shop for spices at your local market.

9pm Make Your Mark *Victorian Chic*

A walking stick, three-mirror vanity, black jewelry and painted tea set brings to life PBS' hit show Downton Abbey. Projects: Walking Stick With Glass Knob; Jet Black Jewelry; Three-Mirror Vanity; Painted Tea Set.

9:30pm Make Your Mark *Glorious Giving*

Mark celebrates the holidays and shares his project ideas for do-it-yourself cardboard ornaments and wreaths, snow globes, wrapping and a standing plywood tree. Projects: Cardboard

@create

Ornaments and Wreath;
Snow Globes; Holiday Shoe
Clips; Standing Plywood Tree
(Peter); Easy Wrapping Ideas.

10pm Rick Steves' Europe *Germany's Dresden and Leipzig*

Saxony, part of the former East Germany, remains a secret to most travelers. Rick visits the two great cities of the region: the capital city of Dresden, with the opulent palaces and art treasures of the Wettin dynasty, and Leipzig, with its Bach heritage, a massive monument to the day Europe beat Napoleon, and museums remembering its communist heritage.

10:30pm Travelscope

Greece - Cruising The Isles

A Greek Island cruise sounds like a bit of a cliché, but not when Joseph and the crew of Travelscope make landing on some of the Goddess Athena's special children. There's plenty of ancient history and beautiful scenic bays to explore, but the real life of the voyage is the opportunity to pull the small cruise ship right up to the docks and discover the heart and soul of the Greek isles and the people who inhabit them. There's always a story to be told and a laugh to share around a table of great food, local wine and music. Joseph catches the unique rhythm of each island on Travelscope's own Grecian

odyssey.

11pm Crossing South

Indian Food

Host Jorge Meraz meets a man from India who opened up the first Punjabi Indian Restaurant of its kind in Baja. Ramesh Kumar has made Tijuana his home and enjoys sharing the flavors of India with the community. Jorge partakes in the delicious cuisine, using his hands instead of a fork. Later, we meet Ramesh's family and play a game of Cricket.

11:30pm Best of the Joy of Painting

Mirrored Images

Join Bob Ross on a clear, windless day where mountain reflections shine in the lake below.

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Indian Food: The Not-So-Basics - Spice Blends and Beyond

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3 Friday

8pm Americas Test Kitchen

Childhood Favorites, Grown Up

In this episode, Elle Simone shows host Bridget Lancaster a new way to make Classic Sloppy Joes. Equipment expert Adam Ried reviews kitchen sponges, and science expert Dan Souza explains why cookie size matters. Finally, test cook Lan Lam reveals the secrets to the perfect homemade Chocolate Chip Cookie Ice Cream Sandwiches.

8:30pm Indian As Apple Pie

Dals: Lentils, Beans, and Peas

Discover the art of making legumes irresistible through Indian spices and cooking



techniques with Anupy Singla. We will explore what a legume is by showcasing various legumes and exploring Anupy's pantry discussing black chickpeas, mung beans, and masoor lentils. We will visit an Indian grocery store where we'll showcase how each legume comes in up to four forms - and easy ways a customer can spot the legume idea for a recipe. We will make a basic yellow moong dal on the stovetop along with cumin rice and papad - a lentil and rice wafer.

9pm America The Bountiful: America's 250th Anniversary Special

In AMERICA THE BOUNTIFUL: AMERICA'S 250th ANNIVERSARY SPECIAL, host Capri Cafaro travels to storied locations of colonial America to trace the food roots of the national palate. In the period leading up to 1776 and continuing through the Revolutionary War, several events led to a drastic change in the foodways, agricultural practices and eating habits of American colonists. As British trade policies and taxation became more unfavorable, colonists began enacting changes that would make their foodways less reliant on British imports. This included diversification of crops, adoption of additional preservation techniques for

meat and dairy, and increased hunting and trapping of a wider variety of small game animals. The hour-long special highlights the historic foods and drinks colonists were growing, harvesting and producing as they became food independent, a critical factor in their victory over the British.

10pm Samantha Brown's Places to Love

Williamsburg, Virginia
Sam explores Virginia's history starting at Jamestowne, seeing 17th-century artifacts. In Colonial Williamsburg, she meets "Patrick Henry," visits the Bray School, and learns about the First Baptist Church's legacy. She enjoys Punjabi cuisine at Masala Craft, discovers rare instruments at the Virginia Musical Instrument Museum, and explores Yorktown's battlefields and Revolution Museum, witnessing a naturalization ceremony.

10:30pm 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.

11pm America The Bountiful

Lobster In Maine

Capri travels to Rockland to experience the annual Maine Lobster Festival and then heads out on the water to catch lobster with a woman who has been in the sustainable lobster business most of her life. Capri gets to enjoy the freshly caught crustaceans at a traditional family lobster bake and will taste Togolese dishes made with lobster including West African Jollof Rice and Cioppino.

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The Jersey Shore and More
Samantha kicks off her visit to the Garden State in Cape May, the only US city designated as a National Historic Landmark. In the early 1850's, American Abolitionist Harriet Tubman found refuge in Cape May, where she planned the underground railroad with various abolitionists. At the newly opened Harriet Tubman Museum, Samantha discovers Tubman's connection to New Jersey and

how Cape May played a pivotal role in the fight to end slavery. Rooted in sustainable practices and a shared sense of community, Samantha discovers Beach Plum Farm, a 62-acre working farm dedicated to the timeless farming heritage of the Garden State. At the Wetlands Institute in Stone Harbor, Samantha talks with a conservationist about the ground-breaking research that the Institute is doing to preserve salt marshes and their focus on educating the public about the importance of salt marshes and their impact on many eco-systems. New Jersey played a major role in the American Revolutionary War, where the war was fought for three of the six years. At Monmouth Battlefield State Park, Samantha talks with Historian Dr. David Martin about the longest single day battle of the war that took place at this historic site that involved General George Washington, Alexander Hamilton and Aaron Burr. Samantha then visits the Source Farmhouse Brewery and talks with Founder Phil Petracca about the Brewery's socially responsible to charities, inclusion and their focus to bring communities together while sharing farm-to-glass brews that are being produced using entirely local-sourced ingredients. Heading

to Asbury Park, Samantha visits the legendary music venue, The Stone Pony, and meets musician Southside Johnny, who shares stories about the early days of Asbury Park, Bruce Springsteen and performing at the Pony. Just down the road at the Transparent Clinch Gallery, Samantha talks with Photographer Danny Clinch about being behind the lens and capturing some of rock n rolls' greatest artists of all time. Closing out the trip, Danny is joined by Renee Maskin for live performance in the gallery.

12am America The Bountiful

Cherries In Michigan

Capri visits Michigan to get a sweet, and tart taste of what makes Traverse City, and its surrounding areas, the "cherry capital of the world". Capri meets the families behind King Orchards to learn about how cherries are harvested and how they can be used to maximize their natural health benefits. Then, Capri helps prepare Supa de Visine, a traditional Romanian cold cherry soup with Romanian immigrant and chef Rodica Petrusan. No trip to the region is complete with out enjoying the fun of the National Cherry Festival and a visit to Cherry Republic to taste a variety of their cherry-based specialties.

12:30am Samantha Brown's



Places to Love

Brooklyn, New York

What is the difference between a Brooklyn egg cream and a Manhattan egg cream? Samantha finds out when she visits Brooklyn and meets a "jerk" at a local soda fountain. From visiting the historic Brooklyn Navy Yard to sampling whiskey at New York City's oldest distillery to tasting unique foods at the largest weekly open-air food market in the USA, Samantha takes the opportunity to understand Brooklyn through the voice of the people behind such local staples. Exploring further, Samantha visits the historically important Gowanus Canal, learns how to play shuffleboard in a hidden gem, and takes a walk through the brownstone neighborhood of Bedford-Stuyvesant, where she discovers incredible architecture and a jazz parlor tucked away in an unmarked bed & breakfast.

4 Saturday

8pm Antiques Roadshow

250 Years of Americana
ROADSHOW discoveries reflecting 250 years of American art, artifacts, crafts and collectibles including a flag quilt, ca. 1880, a Tiffany Studios turtle back glass shade, ca. 1915 and an 1884 Edison light bulb. One reaches \$300K.

9pm Best of the Joy of Painting

Trace of Spring

Stroll to the river with Bob Ross and enjoy the emergence of springtime blossoms on flowering trees.

9:30pm Best of the Joy of Painting

Triple View

Bob Ross paints a small cabin under a majestic mountain range; the surprise at the end gives you a window view!

10pm Rick Steves Best of Paris

RICK STEVES BEST OF PARIS is an hour-long celebration of the "City of Lights." Join travel guru Rick Steves as he cruises the Seine, marvels at the stained-glass glory of Sainte-Chapelle, and takes a vibrant tour through Paris. Along the way, Rick dances on the riverbanks, shops with the locals and grooves to cool jazz in a medieval cellar. The program features unforgettable French masterpieces and some of Europe's finest art in the Louvre Museum. Viewers have the opportunity to admire the Palaces of Versailles, climb the Eiffel Tower and experience Paris' fabled joie de vivre.

11pm Flavor of Poland

Bialystok

The Podlaskie region (also called "Podlasie" in Poland) is the most diversified province in Poland in terms of ethnicity and culture. Over the centuries, different ethnic

groups and religions created a melting pot of cultures and traditions. This was an area historically co-inhabited by Belarusians, Tatars, Lithuanians, Russians, Ukrainians, Macedonians, Germans and Jews and, of course, the Poles. Out of the rich and diverse history of this region grew a perfect cuisine that combines simplicity, diversity and rich flavor. As the cuisines of many ethnicities of the area intermixed over time, they left Podlasie with a unique menu that differs from most others in Poland. We'll explore the unique elements and tastes of Podlasie with Aleksandra as she tours the city center of Bialystok, venture beyond the city with a visit to Ąomza, a city over 1000 years old, and finishes her tour with a trip into the region's countryside to learn about the traditions that stem out of the region's folk culture. There, she'll visit an agritourism farm in Hamulka where, together with local experts, she'll bake one of the region's traditional cakes - S

11:30pm Pati's Mexican Table

Pioneering from Farm to Table

Huerto Urbano or "urban farm" is solving the problem of diverse local ingredients and food deserts by developing a way to farm in harsh conditions and serving



to restaurants and families who want and can afford nutritious food. The owner's husband also happens to be one of the great pioneers of culinary innovation in Monterrey having led the way to the city's transformation and the is owner of Pangea. In the kitchen recipes: Pato rostizado con Miel, Ajo y Naranja; Spicy Honey, Garlic and Orange Roasted Duck; Tamal de Elote en Cazuela con Manteca de Pato y Ajo Rostizado; Skillet Corn Tamal with Duck Fat and Roasted Garlic.

12am Farmer and the Foodie

Mutton- Palmer Farms, Old Hickory Bbq

Maggie and Lindsey travel to West Kentucky to experience the unique tradition of mutton with two generational establishments. Palmer Farms processes fresh mutton for the region and Old Hickory BBQ gives the hosts their first taste of mutton. In the kitchen, the hosts whip up their own spin on the Kentucky staple - Burgoo.

12:30am Cook's Country

Southern Specialties

Hosts Bridget Lancaster and Julia Collin Davison cook up a southern specialty - Tennessee Pulled Turkey Sandwiches. Then, equipment expert Adam Ried reviews paper towels, and test cook Bryan Roof shows Bridget a regional recipe for

Eastern North Carolina Fish Stew.

5 Sunday

8pm Antiques Roadshow

Springs Preserve Hour 2

Head to desert oasis Springs Preserve for treasures that are sure to heat up the market, including a Harry Kellar illusion head, a Dinh Van-designed Cartier gold ring and Tiffany glass mosaics. Which treasure is the episode's top find?

9pm America The Bountiful:

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hour-long special highlights the historic foods and drinks colonists were growing, harvesting and producing as they became food independent, a critical factor in their victory over the British.

10pm Confucius Was A Foodie

11pm People of the North

A Troll's Tongue

The hosts travel to Hardanger in Western Norway, the land of apples and cider. They hike Norway's most spectacular rock formation, the famous Troll's Tongue, known as Trolltunga in Norwegian. This breathtaking rock formation stands as Norway's most awe-inspiring natural wonder. Along the way, they enjoy the hospitality this part of the country can offer.

11:30pm Joanne Weir's Plates and Places

Paella Party In Spain

Joanne is determined to learn the secret to making the perfect paella, so when Spanish friends invite her to cook up a storm with them along the River Oja in Northern Spain, she jumps at the chance. Then she puts their tricks to use and creates her version of this quintessential Spanish dish at home. Recipes: Traditional Valencian Paella; Valdemar's Paella.

12am Christopher Kimball's Milk Street Television

Vietnamese Every Day

In this episode, we make



quick Vietnamese recipes with big flavor. First, Milk Street Cook Lynn Clark shows us how to make Vietnamese Caramel Chicken, demonstrating a Vietnamese technique for caramelizing fish sauce and aromatics to meld sweet and savory flavors. Then, Christopher Kimball makes Vietnamese Scallion Sauce, a versatile topping for vegetables, seafood and meat, and Milk Street Cook Josh Mamaclay makes Vietnamese Chicken Curry, with bold lemongrass and ginger flavor.

12:30am Americas Test Kitchen

Tasty Thai

Test cook Becky Hays shows host Julia Collin Davison how to make Thai Hot and Sour Noodle Soup with Shrimp. Gadget critic Lisa McManus reviews the Frywall. Finally, test cook Dan Souza makes host Bridget Lancaster perfect Crispy Thai Eggplant Salad.

6 Monday

8pm America's Test Kitchen

New England Clambake

Julia Collin Davison grills up a New England Clambake for host Bridget Lancaster.

Techniquely host Lan Lam shares tips to up your grill game. And test cook Keith Dresser prepares Grilled Fresh Cornbread with Charred Jalapenos and Cheddar.

8:30pm Indian As Apple Pie

Rice & Biryani

Basmati in Sanskrit means fragrant and a true basmati rice is at once fragrant and long-grained. Anupy Singla will talk about what makes basmati rice so special. She will showcase how to pick the best variety of rice for your meal, how to make the best saffron basmati rice, and how to take it to another level entirely by making a biryani. We will pair our biryani with a pomegranate salad and Indian omelet. Pantry Basics: Saffron spice.

9pm Samantha Brown's Places to Love

Williamsburg, Virginia

Sam explores Virginia's history starting at Jamestowne, seeing 17th-century artifacts. In Colonial Williamsburg, she meets "Patrick Henry," visits the Bray School, and learns about the First Baptist Church's legacy. She enjoys Punjabi cuisine at Masala Craft, discovers rare instruments at the Virginia Musical Instrument Museum, and explores Yorktown's battlefields and Revolution Museum, witnessing a naturalization ceremony.

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10pm Rick Steves' Europe Romania

Rick and his team tour Romania's vibrant capital, Bucharest, with its "Little Paris of the East" architecture and lingering reminders of a brutal communist dictator. Then they head into Transylvania, where they visit fortified churches, cobbled merchant towns like Sighisoara, and castles made famous by an imported German king and the real-life Dracula. Finally, they explore Maramures, where everyday life still feels like an open-air folk museum.

10:30pm Weekends with Yankee

Food Lover's New England
In this episode, host Richard Wiese is in the heart of New Hampshire's Lakes Region, where he tries e-foiling on Lake Winnepesaukee and visits Moulton Farm to make that classic New England treat, whoopie pies. In Maine,

co-host Amy Traverso visits the fishing village of Stonington, where she tours an innovative sea scallop farm, then heads to Aragosta, a culinary gem where she cooks lobster pasta with chef-owner Devin Finigan. Finally, we explore the up-and-coming food scene of Kennebunkport, Maine.

11pm Seeing Canada

Indigenous cooking in Victoria and a Sunshine Coast Adventure in British Columbia

Canadian journalist Brandy Yanchyk travels to Victoria, British Columbia where she learns to cook an Indigenous meal with Cree-Metis Executive Private Chef Shirley Lang. Then Brandy travels to the Sunshine Coast where she takes a helicopter ride with Sunshine Coast Air, visits the Bricker Cider Company and meets Indigenous artist Levi Purjue.

11:30pm Best of the Joy of Painting

Ebb Tide

Walk along the beach with Bob Ross and experience the colorful setting sun; a lovely oval painting to enjoy!

12am Indian As Apple Pie Rice & Biryani

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7 Tuesday

8pm Christopher Kimball's Milk Street Television

Favorite Forgotten Cakes

These are some of the best cakes you've probably never heard of. First, it's Hot Milk Sponge Cake, which offers a science lesson on scalded milk. Then, we make Broken Phyllo Baklava Cake, which uses broken pieces of phyllo instead of flour. Finally, it's Invisible Apple Cake (Gateau Invisible), where thin slices of apple disappear into an egg-rich batter.

8:30pm Indian As Apple Pie Snacks & Street Foods

Anupy Singla shows you how to make and eat Indian street food. From corn cobs roasting on open fires to fried savory puffs stuffed with black



chickpeas and dipped in spicy mint-cilantro water, Indian street food is known the world over. We will visit a local restaurant to see how these delicious treats are served there, then go back to Anupy's home to showcase the tricks, tips, and spices you need to get that same authentic flavor profile in your kitchen. On the menu? Roasted and spiced corn, chickpea-potato chaat, and spinach chickpea flour fritters.

9pm America The Bountiful *Lobster In Maine*

Capri travels to Rockland to experience the annual Maine Lobster Festival and then heads out on the water to catch lobster with a woman who has been in the sustainable lobster business most of her life. Capri gets to enjoy the freshly caught crustaceans at a traditional family lobster bake and will taste Togolese dishes made with lobster including West African Jollof Rice and Cioppino.

9:30pm Samantha Brown's *Places to Love*

The Jersey Shore and More
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10pm Rick Steves' Europe *Assisi and Italian Country Charm*

In the Italian countryside, Rick connects with rustic, traditional culture: enjoying an agriturismo (farmhouse inn), seeing how prosciutto and pecorino cheese are made, and hiking down into deep and ancient wine cellars. He ends in Assisi - the hometown of St. Francis - which retains its spiritual aura to this day. Like pilgrims, he explores its stony center before trekking to its awe-inspiring basilica, built on the tomb of the beloved saint.

10:30pm Travelscope *San Antonio, Texas - More*



Than The Alamo

The finer things in life have always been a big part of the San Antonio experience and there's a slew of attractions to entertain the visitor - the Alamo, Riverwalk, fine dining, music, art - but it's San Antonio's diverse cultures and the way the people love to celebrate that is most impressive. Joseph returns to San Antonio, a town he's visited regularly since 1969, to celebrate Cinco de Mayo and introduce viewers to some of his favorite things and shows them why it's said that San Antonio is every Texans' second hometown.

11pm Travels with Darley Korea for Foodies

Discover the best of Korean cuisine from Seoul to Busan with foodie Darley Newman. Visit restaurants in Seoul and Busan that serve Korean temple food, learning about its history, characteristics, and the distinctive approach to its preparation based on Buddhist philosophy and practice. She samples Korean desserts, from traditional dasik to modern day K-desserts, such as patbingsu and bungeo-ppang, along with coffee culture at cool cafes.

11:30pm Best of the Joy of Painting

Secluded Forest

Bob Ross paints the deepest, darkest place in the forest on a vertical canvas; so

mysterious!

12am Indian As Apple Pie Snacks & Street Foods

Anupy Singla shows you how to make and eat Indian street food. From corn cobs roasting on open fires to fried savory puffs stuffed with black chickpeas and dipped in spicy mint-cilantro water, Indian street food is known the world over. We will visit a local restaurant to see how these delicious treats are served there, then go back to Anupy's home to showcase the tricks, tips, and spices you need to get that same authentic flavor profile in your kitchen. On the menu? Roasted and spiced corn, chickpea-potato chaat, and spinach chickpea flour fritters.

12:30am Christopher Kimball's Milk Street Television

Favorite Forgotten Cakes

These are some of the best cakes you've probably never heard of. First, it's Hot Milk Sponge Cake, which offers a science lesson on scalded milk. Then, we make Broken Phyllo Baklava Cake, which uses broken pieces of phyllo instead of flour. Finally, it's Invisible Apple Cake (Gateau Invisible), where thin slices of apple disappear into an egg-rich batter.

8 Wednesday

8pm Simply Ming Miso Salmon

This week on Simply Ming, we're using Miso, Ginger and

Sushi rice to create two exquisite dishes. First Chef Tsai cooks salmon coated with Shiro miso, minced ginger, sesame cucumbers and sushi rice. Then he prepares a vegetarian version using Japanese eggplant, miso glaze, which he serves on top of sushi rice cakes. He also shakes up two versions of a cocktail, and Orange-Ginger Wine Spritzer, and a non-alcoholic version for Henry, an Orange Spritzer.

8:30pm Indian As Apple Pie Breads: Tava & Tandoori

See how Indian breads are cooked to perfection in a tandoori oven with Anupy Singla. While naan is celebrated in the West, it's actually not the most commonly consumed bread in Indian households. Roti, a whole wheat flatbread, is the bread of choice and the workhorse of Indian bread. Watch how to prepare a roti to turn it into its delicious stuffed cousin, paratha. We will also showcase naan in an indoor tandoori oven in an Indian restaurant in Chicago.

9pm America The Bountiful Cherries In Michigan

Capri visits Michigan to get a sweet, and tart taste of what makes Traverse City, and its surrounding areas, the "cherry capital of the world". Capri meets the families behind King Orchards to learn about how cherries are harvested and how they can



be used to maximize their natural health benefits. Then, Capri helps prepare Supa de Visine, a traditional Romanian cold cherry soup with Romanian immigrant and chef Rodica Petrusan. No trip to the region is complete without enjoying the fun of the National Cherry Festival and a visit to Cherry Republic to taste a variety of their cherry-based specialties.

9:30pm Samantha Brown's Places to Love

Brooklyn, New York

What is the difference between a Brooklyn egg cream and a Manhattan egg cream? Samantha finds out when she visits Brooklyn and meets a "jerk" at a local soda fountain. From visiting the historic Brooklyn Navy Yard to sampling whiskey at New York City's oldest distillery to tasting unique foods at the largest weekly open-air food market in the USA, Samantha takes the opportunity to understand Brooklyn through the voice of the people behind such local staples. Exploring further, Samantha visits the historically important Gowanus Canal, learns how to play shuffleboard in a hidden gem, and takes a walk through the brownstone neighborhood of Bedford-Stuyvesant, where she discovers incredible architecture and a jazz parlor tucked away in an unmarked bed & breakfast.

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 Samantha Brown's Places to Love

Sailing The British Virgin Islands

Samantha goes sailing around the historic British Virgin Islands with Capt. Lisa Roland and learns sailing essentials while at sea. For her first stop in Virgin Gorda, Samantha plants coconut trees in Spring Bay as part of the Seeds of Love initiative, then hikes through the Baths, a Caribbean natural wonder. Arriving at Anegada Island, a local guide takes Samantha for a cruise and makes her conch ceviche with freshly harvested conch and she has the honor of depositing the conch on "Conch Island". Samantha next meets Chef Sam at Potters by the Sea, who preps Caribbean lobsters in the most unusual way at this local favorite. In Cane Garden Bay, Samantha chats with famed musician Quito

Rymer and watches him perform live with his band. Back at sea, Capt. Lisa brings Samantha to Josh Van Dyke to the world-famous Soggy Dollar Bar to try its legendary Painkiller drink. Finishing off her trip, Samantha and Capt. Lisa snorkel at one of BVI's top snorkel sites, the Indians.

11pm Islands Without Cars California's Santa Catalina Island

Catalina Island is all warm breezes, Hollywood-style romance, and high-sea adventure. A favorite of Hollywood celebrities, Catalina was used for location shooting in the years before jet travel, when eight Tahitian villages were built along its 54 miles of coastline for the filming of Mutiny on the Bounty. Later, Hollywood producers brought in a small herd of buffalo to film a Zane Gray western, and as a result, Catalina is the home where buffalo still roam. And as the passion project for William Wrigley, Jr. who once owned the Chicago Cubs, this segment features a museum honoring the Chicago Cubs and their training on Catalina from 1921 to 1951.

11:30pm Best of the Joy of Painting

Desert Hues

Take a drive deep into the desert with Bob Ross and enjoy a springtime cactus surprise.

12am Indian As Apple Pie



Breads: Tava & Tandoori

See how Indian breads are cooked to perfection in a tandoori oven with Anupy Singla. While naan is celebrated in the West, it's actually not the most commonly consumed bread in Indian households. Roti, a whole wheat flatbread, is the bread of choice and the workhorse of Indian bread. Watch how to prepare a roti to turn it into its delicious stuffed cousin, paratha. We will also showcase naan in an indoor tandoori oven in an Indian restaurant in Chicago.

12:30am Simply Ming

Miso Salmon

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9 Thursday

8pm Christopher Kimball's Milk Street Television

The Secrets of Curry

Milk Street travels to Sri Lanka to learn the fundamentals of curry. First, we make a comforting pot of

Sri Lankan Spinach and Coconut Dal with Tomato Tarka. Next, it's a tangy Sri Lankan Deviled Shrimp that employs a trusty single-sided sear technique for perfect shrimp. Finally, we offer a lesson on blending your own curry powder with a recipe for Sri Lankan Chicken and Coconut Curry.

8:30pm Indian As Apple Pie

Desserts: Chai, besan ki pinni, and kheer (rice pudding)

Rich and delicious, Indian dessert making is an art that seems complex and difficult. In this episode, watch Anupy Singla showcase recipes that most home cooks can master with simple direction and ingredients. We will start with besan ki pinni made from chickpea flour, kheer (rice pudding), and how to make a delicious and fragrant cup of chai to enjoy with it all.

9pm America The Bountiful

Crawfish In Louisiana

Travel into the bayou of Acadiana with Capri as she joins a life-long crawfisherman to harvest the tasty "mudbug" and serve them up at a traditional Cajun crawfish boil. Then, celebrate Louisiana's favorite seafood and Cajun culture at the annual Beaux Bridge Crawfish Festival. In New Orleans, Capri learns about traditional Creole recipes for crawfish with renowned local Creole Chef Bunny.

9:30pm Samantha Brown's Places to Love

Newport, Rhode Island

Samantha kicks off her visit at the beautiful Rose Island Lighthouse, just off the coast of Newport, and learns from preservationist Charlotte Johnson about how the island and its historic structures were saved, and are now available for overnight guests. In Newport, Samantha visits what is likely the oldest family business in America--the John Stevens shop--where Nick Benson and his family carry on the ancient craft of stone carving in a building older than the United States itself. With history found in every plot of ground, Samantha meets Newport Historian Keith Stokes, who reveals the hidden history of God's Little Acre, a Colonial-era cemetery whose gravestones tell the story of the African American experience in Rhode Island. They also visit Division Street, where advocates for religious freedom and the abolition of slavery were once uneasy neighbors with slave traders. Strolling on Newport's famous Cliff Walk, Samantha takes in spectacular views of the windswept Atlantic and Gilded Age mansions before stepping inside Marble House, the "cottage" owned by Alva Vanderbilt, a champion of the American suffragette movement. No



visit to Rhode Island is complete without clams so Samantha takes to the water to try her hand at harvesting these mouth-watering mollusks with a little help from local shell fisherman David Ghigliotti. Samantha enjoys these fruits of the sea compliments of TR McGrath, whose family business carries on the tradition of Rhode Island clambakes. TR teaches Samantha how to end her Rhode Island trip right by making the perfect Rhode Island clam chowder-then treats her to a seaside lobster and clambake to top it all off.

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 Travelscope

Port Aransas, Texas - Fun on the Texas' Coa

Joseph breaks away from heat for a cooling and relaxing stay among the gentle gulf breezes of the South Texas Coast. In every season the pleasures are easy in this laid back Southern town where

often the best thing to do is nothing. The active visitor has plenty to keep them busy and Joseph tries his hand at swimming, fishing, kayaking, crawfish shucking and dancing a two step or three. In keeping with his joy of lifelong learning, he hops aboard a University of Texas research vessel for a cruise of the bay and a look it's denizens of the deep.

11pm Crossing South
Wine Ride & Moroccan Food

There is always more to be discovered in Baja's wine country. Host Jorge Meraz saddles up on horseback for a wine valley tour and afterwards freshens up with some wine tasting and conversation at Via de Franes, a family-owned winery. Then Jorge indulges in some cross cultural cuisine at the Mi Casa Supper Club. Learn how Chef and owner, Bo Bendana, brought Morocco cuisine to Mexico.

11:30pm Best of the Joy of Painting

Back Country Path
Bob Ross takes a detour from the trail and discovers a rarely used path through country woods.

12am Indian As Apple Pie

Desserts: Chai, besan ki pinni, and kheer (rice pudding)

Rich and delicious, Indian dessert making is an art that seems complex and difficult. In this episode, watch Anupy

Singla showcase recipes that most home cooks can master with simple direction and ingredients. We will start with besan ki pinni made from chickpea flour, kheer (rice pudding), and how to make a delicious and fragrant cup of chai to enjoy with it all.

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Television

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Milk Street travels to Sri Lanka to learn the fundamentals of curry. First, we make a comforting pot of Sri Lankan Spinach and Coconut Dal with Tomato Tarka. Next, it's a tangy Sri Lankan Deviled Shrimp that employs a trusty single-sided sear technique for perfect shrimp. Finally, we offer a lesson on blending your own curry powder with a recipe for Sri Lankan Chicken and Coconut Curry.

10 Friday

8pm Americas Test Kitchen
Tasty Thai

Test cook Becky Hays shows host Julia Collin Davison how to make Thai Hot and Sour Noodle Soup with Shrimp. Gadget critic Lisa McManus reviews the Frywall. Finally, test cook Dan Souza makes host Bridget Lancaster perfect Crispy Thai Eggplant Salad.

8:30pm Indian As Apple Pie
Indian Food: Spice Basics, Anupy's Story

Watch this episode for an introduction to Indian cooking



through a description of the basic spices needed and Anupy Singla's own personal background. We will look at a masala dabba, the way Indians store and disperse spices; the spice blends that are used most frequently; and why learning which spices go with which flavoring is key to getting Indian food right. We will showcase how to make Eggplant and Potatoes, Raita Yogurt, and a Kachumber Salad. Pantry Basics: Organizing and storing your spices.

9pm Cook's Country

Flavorful Chicken Fonduta
Grilled Hilltribe Chicken with Kua Txob; Tomatoes with Fontina Sauce and Cornichon Dressing.

9:30pm Cook's Country

Smokey Barbecue Favorites
Texas thick cut smoked pork chops; hot dogs; backyard barbecue beans.

10pm Cook's Country

Bourbon and Broccoli Hit The Grill

Grilled bourbon steaks; dill pickle spears; instant-read thermometers; grilled broccoli with lemon and Parmesan.

10:30pm Cook's Country

Mediterranean Burgers and Fritters

Grilled Lamb Burgers, Sweet Potato Fritters; Grill Cookware.

11pm Cook's Country

Bbq Thighs and Fried Peach Pies

Barbecue chicken thighs;

bagged popcorn tasting; fried peach pies.

11:30pm Cook's Country

From Texas, with Love
Barbecued Chuck Roast; Green Spaghetti.

12am Cook's Country

Grilled Chicken, Two Ways
Test cook Bryan Roof makes host Julia Collin Davison flavor-packed Grilled Jerk Chicken. Next, equipment expert Adam Ried and host Bridget Lancaster discuss grill brushes. Finally, test cook Christie Morrison reveals the secrets to Smoked Chicken Wings.

12:30am Cook's Country

Brisket and Fritters
Test cook Bryan Roof makes host Julia Collin Davison a tender and delicious Texas Barbecue Brisket. Equipment expert Adam Ried shows host Bridget Lancaster his top pick of coolers.

11 Saturday

8pm Antiques Roadshow

Springs Preserve Hour 3
ROADSHOW heads to the Mojave Desert in search of marvels at Springs Preserve. Finds include a Frank McCarthy oil painting, baseball autographs, ca. 1945 and a 1977 Elvis Presley watch presented to Redd Foxx. One is \$80,000 to \$120,000!

9pm Best of the Joy of Painting

Ocean Sunset

A setting sun over a deserted beach is Bob Ross' subject

for today's show, a real seascape favorite.

9:30pm Best of the Joy of Painting

Ebb Tide

Walk along the beach with Bob Ross and experience the colorful setting sun; a lovely oval painting to enjoy!

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 Flavor of Poland

Olsztyn

The land of a Thousand Lakes, "The Green Lungs of Poland," "one of nature's wonders..." That's just a few of the titles Poland's majestic Warmian-Masurian region has earned. It enchants with its breathtaking landscape, filled with age-old forests, thousands of lakes and rivers, and numerous horse stables. It invites us in for reflection, rest and relaxation! Home to over 3,000 lakes, from high above, the region looks like a blue bird spreading its wings against a span of forests. It provides plenty of attractions



for visiting tourists at every time of the year, not to mention a mouthwatering spread of local dishes. It is here in the Warmian-Masurian region that we can ask a fisherman to serve up the region's iconic fish broth called, "Ucha," or enjoy a steaming plate of a wide variety of the region's freshwater fish. If you're curious you can even come here to sample the Polish snail! In the episode Aleksandra will take viewers on a tour of all these aspects of this stunning region of Poland, visiting its capital city of Olsztyn, crossing its lakes to enjoy regional dishes at lakeside restaurants and visiting one of the largest snail farms in Poland located in the village of Krasin!

11:30pm Pati's Mexican Table

Cantina Culture and the Morning After?

Cantina's have historically been bars that act as men's clubs where men come together to drink, eat and be merry. Or talk about their broken hearts. Pati meets with local author and Cantina historian David Canales who takes Pati to two very different style Cantina's in Monterrey and has a taste of the stories, and food they offer. In the kitchen recipes: Tacos Rojos de Queso Fresco con Salsa Verde con Piquin; Red Tacos with Queso Fresco and Piquin

Salsa verde; Salsa Verde con Piquin; Piquin Salsa Verde; Huevos con Papa Hash, Elote y Chorizo; Hash, Corn, Chorizo and Eggs.

12am Farmer and the Foodie

Food As Medicine

Maggie and Lindsey discuss the medicinal properties of the food we eat and grow with an integrative health practitioner. They also demonstrate how to grow one's own food even if you're lacking land space. In the kitchen, they make meatball soup with vegetable broth and serve beef liver pate on sourdough.

12:30am Cook's Country Spring Dinner and Dessert

Test cook Morgan Bolling makes Grilled Brined Pork Chops with Garlic-Herb Oil for host Julia Collin Davison. Equipment expert Hannah Crowley reviews ceramic skillet. And test cook Ashley Moore whips up some seasonal Rhubarb Shortcakes with Buttermilk Whipped Cream for host Bridget Lancaster.

12 Sunday

8pm Antiques Roadshow

Living History Farms Hour 1 ROADSHOW visits Living History Farms for treasures including a 1977 Kenner Darth Vader figure, a Tippco toy motorcycle with a sidecar, and a Ty Cobb professional model bat, ca. 1925. Can you guess the top \$75,000 to \$125,000 treasure?

9pm Cook's Country

Flavorful Chicken Fonduta
Grilled Hilltribe Chicken with Kua Txob; Tomatoes with Fontina Sauce and Cornichon Dressing.

9:30pm Cook's Country

Smokey Barbecue Favorites
Texas thick cut smoked pork chops; hot dogs; backyard barbecue beans.

10pm Confucius Was A Foodie

11pm People of the North Arctic Treats

A trip to Tromso offers unique experiences, including the world's northernmost brewery. Explore an Arctic marine life aquarium or brave floating in near-freezing waters. Visitors flock to witness the midnight sun in summer and the northern lights in winter.

11:30pm Joanne Weir's Plates and Places

Budapest's Central Market
When it comes to food markets in a new city, Joanne is always on the hunt! Follow her early morning trek to the lively Central Market in Budapest in search of the perfect fresh white asparagus. Back on the Danube River, Joanne has fun in the kitchen with the ingredients she's found along the way. Recipes: Chicken Paprikash; White Asparagus Salad Gribiche; Danube 75.

12am Christopher Kimball's Milk Street Television

All-New Italian

This episode explores



techniques that will change the way you cook Italian food at home. We learn that you don't have to sear meat to make a flavorful stew from Milk Street Cook Josh Mamaclay, who shows us the secret to tender and savory Roman Braised Beef with Tomato and Cloves. Then, Christopher Kimball uses a multicooker to boil pasta and make an easy sauce for Bucatini with Cherry Tomato Sauce with Fresh Sage. Finally, Milk Street Cook Catherine Smart teaches us how to cook potatoes like risotto with a recipe for Tuscan Braised Potatoes (Patate in Umido).

12:30am Americas Test Kitchen

The Most Important Meal
In this breakfast-themed episode, test cook Elle Simone makes host Julia Collin Davison foolproof Everyday French Toast. Tasting expert Jack Bishop challenges host Bridget Lancaster to a taste test of artisanal bacon, and equipment expert Adam Ried reviews stovetop griddles. Then, science expert Dan Souza reveals the science behind why dull baking sheets are best. Finally, test cook Keith Dresser makes Bridget easy Scrambled Eggs with Asparagus, Smoked Salmon, and Chives.

13 Monday

8pm Americas Test Kitchen

Pork and Greens

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

8:30pm Indian As Apple Pie Curry Means Gravy

Anupy Singla breaks down one of the biggest misnomers about Indian cooking in the West - the word curry. In America it has come to mean a spice blend; but, to Indians it refers to the consistency of a dish and essentially means gravy. Authentic Indian cooking does not use curry powder, but whole basic spices and spice blends. We will make a traditional Punjabi Chicken Curry, which is a two-part process including marinating and cooking. We will also discuss an easy homemade achar, or Indian pickle, and a smooth Mango Lassi drink.

9pm Cook's Country

Bourbon and Broccoli Hit The Grill

Grilled bourbon steaks; dill pickle spears; instant-read thermometers; grilled broccoli with lemon and Parmesan.

9:30pm Cook's Country
Mediterranean Burgers and Fritters

Grilled Lamb Burgers, Sweet Potato Fritters; Grill

Cookware.

10pm Rick Steves' Europe

The Heart of England

The heartland of England has sights that put the "Great" in Britain - its venerable universities, its royal heritage, and reminders of its industrial might. At Oxford and Cambridge, see where kings and prime ministers studied. At Blenheim Palace - Winston Churchill's birthplace - Rick connects with English aristocracy. At Ironbridge Gorge, he fires up memories of the Industrial Revolution. And all along the way, Rick drives on the left and polishes his pub etiquette.

10:30pm Weekends with Yankee

Indulging In New England

In this episode, host Richard Wiese heads for New Bedford, Massachusetts, where he explores its maritime history and tries his hand at scalloping. Co-host Amy Traverso, meanwhile, visits the rising food town of Littleton, New Hampshire, to prepare a red curry with Chang Thai Cafe chef-owner Emshika Alberini; for dessert, she stops at farm-to-cone ice creamery Super Secret Ice Cream in Bethlehem. We wrap up with a visit to Sudbury, Massachusetts, for a behind-the-scenes tour of award-winning Goodnow Farms Chocolate.

11pm Rudy Maxa's World
South Africa: Safari



The 2010 World Cup put South Africa on the map for travelers in a major way, and a South Africa safari is a wonderful way to visit the country. The opportunity to see lions, giraffes, elephants, and dozens of other animals close up in their natural habitat is a special experience. "Going on safari," Rudy Maxa says, "always reminds me where I rank in the food chain. And it removes a traveler completely from his or her everyday world." This brilliantly shot episode by award-winning wildlife photographer Joe Pontecorvo brings the excitement of the wild into the homes of viewers.

11:30pm Best of the Joy of Painting

Graceful Waterfall

Travel deep into the forest with Bob Ross and discover the beauty and serenity of an elegant waterfall.

12am Indian As Apple Pie

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12:30am Americas Test Kitchen

Pork and Greens

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

14 Tuesday

8pm Christopher Kimball's Milk Street Television

Eggs Around The World

We go around the world in search of smarter ways to cook eggs, starting with Velvety Turkish Scrambled Eggs with Yogurt. Then, we showcase eggs as a topping for soups and salads with recipes for Wok-Fried Eggs and Soy Sauce Eggs. Finally, we encounter a recipe for deconstructed fried rice in Hong Kong, Cantonese-Style Shrimp Omelet on Rice, that employs cornstarch to transform the texture of eggs.

8:30pm Indian As Apple Pie

Indian Food: The Not-So-Basics - Spice Blends and Beyond

If Indian Food 101 includes a primer on whole spices, Indian Food 201 includes

spice blends and Anupy Singla will walk you through it. Almost always roasted first and then ground, these blends all differ slightly and are passed down through the generations. We will look at one the most common and ubiquitous North Indian blends - garam masala and show you how to make your own. Once we make it, we'll pair it with another blend, chana masala, to make the iconic dish chana masala, fried bread or puri, and fresh mint chutney. Pantry basics: How to shop for spices at your local market.

9pm Cook's Country

Bbq Thighs and Fried Peach Pies

Barbecue chicken thighs; bagged popcorn tasting; fried peach pies.

9:30pm Cook's Country

From Texas, with Love Barbecued Chuck Roast; Green Spaghetti.

10pm Rick Steves' Europe *Lisbon*

Lisbon, built with the riches of Portugal's New World discoveries, has a rustic charm. Great navigators are remembered. Rick eats lots of cod, enjoys pastries hot out of the oven, strolls the city's back lanes and its reinvigorated waterfront, marvels at an exquisite church built with spice taxes, and listens to some soulful fado music. Then he takes a side-trip to Sintra to explore



the fanciful castles of Portuguese royalty and climbs hilltop ramparts with grand views.

10:30pm Travelscope

Rwanda - Among The Gorillas
Joseph follows in the footsteps of Dian Fossey when he treks into the mountain forest of the Parc National des Volcans. Within sight of the five Virunga Range volcanoes he travels in search of Rwanda's endangered mountain gorillas and golden monkeys. As with every Travelscope adventure, the journey includes cultural experiences in a local church, living museum, market, primary school and health clinic. In addition he takes part in Rwanda's monthly national day of service, a program that is the heart of Rwanda's dedication to attack the ideology of genocide at its root - ethnic division.

11pm Travels with Darley *Detroit Rhythms, Tastes & Trails*

Explore the Motor City's legacy of Motown music, surprising natural beauty and diverse cuisine. Discover Detroit's top spots and lesser-known gems, from The Motown Museum and historic West Village to the Detroit International Wildlife Refuge and the Detroit River. Darley tastes Dearborn's Middle Eastern culinary delights and delicious Detroit-style pizza. Travel back in time with

Darley as she visits an iconic jazz club and sets sail for an adventurous episode that blends Detroit's rich culture with unexpected natural escapes.

11:30pm Best of the Joy of Painting

Early Autumn

Follow along with the brushes of Bob Ross experience the first signs of autumn in a beautiful mountain oval.

12am Indian As Apple Pie

Indian Food: The Not-So-Basics - Spice Blends and Beyond

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15 Wednesday

8pm Simply Ming *Pound Cake*

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.

8:30pm Indian As Apple Pie *Dals: Lentils, Beans, and Peas*

Discover the art of making legumes irresistible through Indian spices and cooking techniques with Anupy Singla. We will explore what a legume is by showcasing various legumes and exploring Anupy's pantry discussing black chickpeas, mung beans, and masoor lentils. We will visit an Indian grocery store where we'll showcase how each legume comes in up to four forms - and easy ways a customer can spot the legume idea for



a recipe. We will make a basic yellow moong dal on the stovetop along with cumin rice and papad - a lentil and rice wafer.

9pm Cook's Country

Grilled Chicken, Two Ways

Test cook Bryan Roof makes host Julia Collin Davison flavor-packed Grilled Jerk Chicken. Next, equipment expert Adam Ried and host Bridget Lancaster discuss grill brushes. Finally, test cook Christie Morrison reveals the secrets to Smoked Chicken Wings.

9:30pm Cook's Country

Brisket and Fritters

Test cook Bryan Roof makes host Julia Collin Davison a tender and delicious Texas Barbecue Brisket. Equipment expert Adam Ried shows host Bridget Lancaster his top pick of coolers.

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 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.

11pm Islands Without Cars

Fabulous Food Tour

This special episode composite takes a closer look at the unique cuisine specific to the islands the series has

previously explored, revisits some of their extraordinary people, delving a little deeper into each island's glorious food (and ideas behind it). Island-hop from Italy's lush Garden Island of Salina, where the Caruso father/daughter team take Aeolian Island cuisine to the next level, accept a dinner invitation from a world-class diplomatic chef on Croatia's island of Krapanj, and explore locally sourced and fantastically prepared cuisine on Ireland's island of Inish Meain. Also, sample inspired and intricate delicacies from Chef Martin Kruithof's well-earned two Michelin stars in the storybook floating village of Geithoorn in The Netherlands. And finally, because nobody can truly know Sweden except from the water, experience their reverence for fish from sea to shore.

11:30pm Best of the Joy of Painting

Wayside Pond

In a densely covered spot hidden from the road lies a quiet pond; Bob Ross invites you along.

12am Indian As Apple Pie

Dals: Lentils, Beans, and Peas

Discover the art of making legumes irresistible through Indian spices and cooking techniques with Anupy Singla. We will explore what a legume is by showcasing



various legumes and exploring Anupy's pantry discussing black chickpeas, mung beans, and masoor lentils. We will visit an Indian grocery store where we'll showcase how each legume comes in up to four forms - and easy ways a customer can spot the legume idea for a recipe. We will make a basic yellow moong dal on the stovetop along with cumin rice and papad - a lentil and rice wafer.

12:30am Simply Ming

Pound Cake

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.

16 Thursday

8pm Christopher Kimball's Milk Street Television

Simple Italian Pastas

Christopher Kimball heads to Calabria in search of pasta recipes based on the simplest of ingredients. First up, it's Spaghetti with Garlic and Walnut Breadcrumbs. Then, we learn about Calabrian chilis while making Pasta with Sun-Dried Tomato and Red Pepper Pesto. Finally, we make Pasta with "Fake" Sauce, so-named because it mimics a deeply-flavored ragu without any meat.

8:30pm Indian As Apple Pie

Rice & Biryani

Basmati in Sanskrit means fragrant and a true basmati rice is at once fragrant and long-grained. Anupy Singla will talk about what makes basmati rice so special. She will showcase how to pick the best variety of rice for your meal, how to make the best saffron basmati rice, and how to take it to another level entirely by making a biryani. We will pair our biryani with a pomegranate salad and Indian omelet. Pantry Basics: Saffron spice.

9pm Cook's Country

Spring Dinner and Dessert

Grilled Brined Pork Chops with Garlic-Herb Oil; Rhubarb Shortcakes with Buttermilk Whipped Cream.

9:30pm Cook's Country

Tucson Tacos and Tomatillos

Mesquite Grilled Tacos Rasurados; Tomatillo and Bibb Lettuce Salada with Tomatillo Ranch Dressing.

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 Travelscope

Rwanda - In Search of Chimpanzees

Joseph continues his Rwanda adventure and turns his attention to the region's other primate populations.

Chimpanzee, Olive Baboons, Mona, Blue and Black and White Colobus Monkeys are just a few of the thirteen primate species that populate the Nyungwe National Park.

The rest of the area's flora and fauna is equally impressive with more than 140 orchid species and 275 bird species, dozens of them found only in the highlands of Central Africa. In addition to the wildlife wonders, Joseph has personal encounters in the local Banda (thatched-hut) communities and meets the reclusive and vanishing Batwa people. In Kigali, the capital of Rwanda, Joseph highlights the 1994 Rwanda genocide and the efforts that the country has made to overcome its past at the Kigali Genocide Memorial Centre.

11pm Crossing South

Baja Craft Beer Tour

San Diego is known as a craft beer capital, but Tijuana is catching on - Host Jorge scopes out the local businesses, beer bloggers, and home brewers. We interview the owners of two



different popular breweries Wendlandt and Cervceria Insurgente, bottle a beer in the home of craft brew enthusiast, and talk with the locals on this budding scene. Beer, beer, and more beer... that's the theme of this very bubbly episode.

11:30pm Best of the Joy of Painting

Waves of Wonder

The versatility of Bob Ross' easy method is dramatically illustrated with waves crashing into a rock-lined shore.

12am Indian As Apple Pie Rice & Biryani

Basmati in Sanskrit means fragrant and a true basmati rice is at once fragrant and long-grained. Anupy Singla will talk about what makes basmati rice so special. She will showcase how to pick the best variety of rice for your meal, how to make the best saffron basmati rice, and how to take it to another level entirely by making a biryani. We will pair our biryani with a pomegranate salad and Indian omelet. Pantry Basics: Saffron spice.

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we learn about Calabrian chilis while making Pasta with Sun-Dried Tomato and Red Pepper Pesto. Finally, we make Pasta with "Fake" Sauce, so-named because it mimics a deeply-flavored ragu without any meat.

17 Friday

8pm Americas Test Kitchen

The Most Important Meal

In this breakfast-themed episode, test cook Elle Simone makes host Julia Collin Davison foolproof Everyday French Toast. Tasting expert Jack Bishop challenges host Bridget Lancaster to a taste test of artisanal bacon, and equipment expert Adam Ried reviews stovetop griddles. Then, science expert Dan Souza reveals the science behind why dull baking sheets are best. Finally, test cook Keith Dresser makes Bridget easy Scrambled Eggs with Asparagus, Smoked Salmon, and Chives.

8:30pm Indian As Apple Pie Snacks & Street Foods

Anupy Singla shows you how to make and eat Indian street food. From corn cobs roasting on open fires to fried savory puffs stuffed with black chickpeas and dipped in spicy mint-cilantro water, Indian street food is known the world over. We will visit a local restaurant to see how these delicious treats are served there, then go back to Anupy's home to showcase

the tricks, tips, and spices you need to get that same authentic flavor profile in your kitchen. On the menu?

Roasted and spiced corn, chickpea-potato chaat, and spinach chickpea flour fritters.

9pm This Old House

Cape Ann | Cape Ann Shingle Style

Homeowners John and Molly plan to put the history back into their 1890s Shingle-style home. They'll remove '70s carpet, repair cracking balusters and transform the front entry, restoring the home's original beauty and updating it for modern living.

9:30pm This Old House

Cape Ann | Between A Rock and Hardwood

Tommy and Kevin start laying subfloor in the new dining room. Charlie shows Jenn how he's drilling granite to make way for the new garage and driveway. Kevin tours Cape Ann before heading back to the house to see Tommy move an interior doorway.

10pm This Old House

Cape Ann | Losing Our Truss

Tommy and Charlie create a cathedral ceiling on the third floor. Mark McCullough breaks through the foundation to make space for mechanicals. Kevin learns about sun tunnels at the idea house. Back on Cape Ann, Richard creates a plan for cooling.

10:30pm This Old House



Cape Ann | Hard Work Ahead
Mark McCullough finds granite on the property to match a new stone wall to the old. Heath buries the electrical underground. Kevin, homeowner Molly and her kitchen designer Michele look for design inspiration. Tommy creates a barrel ceiling.

11pm This Old House

Cape Ann | Shingled Out
Tommy and Charlie install rounded-top windows in the breakfast room. An easy-install roof shingle goes down. Roger and Kevin go fishing. Tommy adds a custom diamond detail with the siding. Radiant heat goes in somewhere unexpected: the ceiling.

11:30pm This Old House

Cape Ann | Tiling Is A Family Affair
Tommy repairs 130-year-old pocket doors. A new type of solar goes in. Jenn works with landscaper Fred to build a boulder wall. Richard gives a lesson on the modern furnace. Father Mark and son Erik Ferrante showcase the art of mosaic tile installation.

12am This Old House

Cape Ann | Window On Restoration
Original leaded glass windows are repaired. Jenn and Fred plant a bed of perennials along the new driveway. Mini splits solve a ductwork problem. Homeowner Molly and her designer Shelby make design

decisions. Tommy tackles tricky original trim.

12:30am This Old House

Cape Ann | Don't Rip It, Restore It
Richard learns about one of the most important plumbing inventions: the Stillson wrench. Mauro repairs 130-year-old plaster. Norm and Wayne repair broken balusters. Heath installs a new panel. Venetian plaster is applied to the dining room ceiling.

18 Saturday

8pm Antiques Roadshow

Living History Farms Hour 2
Watch remarkable finds from ROADSHOW's stop in Iowa and guess which appraised for \$70,000 to \$90,000, among a 1967 NFL Championship "Ice Bowl" ticket stub, a 1989 Ronald Reagan letter, and a Robert Riggs Saturday Evening Post illustration.

9pm Best of the Joy of Painting

Pretty Autumn Day
Visit Bob Ross as he paints a beautiful Autumn day down in the valley; enjoy all the fantastic colors!

9:30pm Best of the Joy of Painting

Graceful Waterfall
Travel deep into the forest with Bob Ross and discover the beauty and serenity of an elegant waterfall.

10pm Rick Steves Cruising The Mediterranean

In RICK STEVES CRUISING

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

11pm Flavor of Poland Gdansk

Sea breezes, tall ships, a nautical tradition, a long, rich and fascinating part of Polish history and great Polish seafood - this is what we'll have a chance to experience on our visit to the Pomeranian region of Poland! The capital of the region is the old, legendary city of Gdansk but our journey will extend beyond the capital as well. In the episode Aleksandra will begin her discovery of the region at the foot of its old trading route in Malbork, where she'll pay a visit to the

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great Teutonic Knight's Castle, a UNESCO World Heritage site and a spectacle of history! From there she'll continue on to Gdansk to uncover the long history Poland's great port city, once a leader of the Hanseatic League. Following Gdansk she'll venture into Gdynia and Sopot (the remaining two cities of the Polish Tricity group) where she'll sample the best of Poland's Baltic tastes - the products of Mother Nature and Father Neptune: grilled, fresh caught fish, Herring tartar, or lobster paired with local craft beers and even an amber soup!

11:30pm Pati's Mexican Table

Texas Bbq in the Orange Belt
Nobody wants to go to Mexico for Texas style BBQ! Or do they? For the first time ever in the recent prestigious Houston Rodeo BBQ competition a Mexican from Linares placed 3rd. Luis Rivas is bringing all that flavor home with his BBQ restaurant Riv's. Pati will visit the restaurant to taste the difference between carne asada and 'Texas style' bbq. Then she visits his family's large orange grove where she learns about the "Orange Belt", the nickname for this part of the country known for its orange exports. At the same time, he will have all his family and some friends over for a Carne Asada on his massive grill set up. He'll be

making BBQ but also the classic norteno Cabrito. And then we're off to learn how the original Gloria's candies are made. In the kitchen recipes: Arroz Frito con Pork Belly con Miel, Arrachera y Camarones; Honey Glazed Pork Belly, Arrachera and Shrimp Fried Rice.

12am Farmer and the Foodie

Corn - Walnut Grove Farms
Maggie and Lindsey explore how Walnut Grove Farms uses corn in both the commodity and consumer markets. In the kitchen, they prepare a pinto bean stuffed acorn squash with a cornmeal crust and cornmeal fried pickles. For dessert, they make a cornmeal pound cake with bourbon flambeed apples a la mode.

12:30am Cook's Country

Bbq Brisket and Fritters
Test cook Bryan Roof makes host Julia Collin Davison a tender and delicious Texas Barbecue Brisket. Equipment expert Adam Ried shows host Bridget Lancaster his top pick of coolers.

19 Sunday

8pm Antiques Roadshow

Living History Farms Hour 3
Luminous treasures are unveiled at Living History Farms, including a 1943 Le Petit Prince signed first edition, an Arnold Schwarzenegger shirt and autograph, ca. 1990 and a 1907 E. Williams Gollings oil

painting. One is \$50,000 to \$70,000!

9pm This Old House

Cape Ann | Cape Ann Shingle Style

Homeowners John and Molly plan to put the history back into their 1890s Shingle-style home. They'll remove '70s carpet, repair cracking balusters and transform the front entry, restoring the home's original beauty and updating it for modern living.

9:30pm This Old House

Cape Ann | Between A Rock and Hardwood

Tommy and Kevin start laying subfloor in the new dining room. Charlie shows Jenn how he's drilling granite to make way for the new garage and driveway. Kevin tours Cape Ann before heading back to the house to see Tommy move an interior doorway.

10pm Confucius Was A Foodie

11pm People of the North

Kingdom of Entrepreneurs
In this episode, Arne leads the team to Etne and Vindafjord in Western Norway. Stig crafts a dry martini in an art studio, while Arne embarks on a hike to a cliff formation and Frida prepares a traditional Norwegian dish infused with distinctly Japanese flavors.

11:30pm Joanne Weir's

Plates and Places

The Italian Tomato Harvest
Joanne is having a love



affair,-- in Italy with tomatoes! Join her and take in the bounty of the Italian tomato harvest in Parma, Italy. Then cook up a classic lasagna along with her chef friend, Alaria. Joanne brings a bit of Italy back home and cooks up some unique and delicious tomato dishes. Recipes: Lasagna di Alaria; Tomato Risotto; Upside-down Heirloom Tomato Cake.

12am Christopher Kimball's Milk Street Television

The Greek Kitchen

In this episode, we serve up Greek food inspired by Diane Kochilas' recipes from the island of Ikaria. First, Milk Street Cook Bianca Borges shows Christopher Kimball how to cook Ikarian Braised Pork with Honey, Orange, and Rosemary, a savory and sweet main course balanced with citrus and herbs. Then, Milk Street Cook Rayna Jhaveri makes deeply charred Roasted Whole Cauliflower with Feta, and Milk Street Cook Catherine Smart prepares Tomato Rice with Oregano and Feta, risotto Greek-style.

12:30am Americas Test Kitchen

Something Hearty, Something Light

Test cook Dan Souza makes host Bridget Lancaster the ultimate Beef Top Loin Roast with Potatoes. Then, equipment expert Adam Ried shares his top pick for metal

spatulas, and test cook Becky Hays makes host Julia Collin Davison an easy Chopped Carrot Salad with Fennel, Orange, and Hazelnuts.

20 Monday

8pm Americas Test Kitchen

Summertime Staples

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

8:30pm Indian As Apple Pie

Breads: Tava & Tandoori

See how Indian breads are cooked to perfection in a tandoori oven with Anupy Singla. While naan is celebrated in the West, it's actually not the most commonly consumed bread in Indian households. Roti, a whole wheat flatbread, is the bread of choice and the workhorse of Indian bread. Watch how to prepare a roti to turn it into its delicious stuffed cousin, paratha. We will also showcase naan in an indoor tandoori oven in an Indian restaurant in Chicago.

9pm This Old House

Cape Ann | Losing Our Truss

Tommy and Charlie create a cathedral ceiling on the third

floor. Mark McCullough breaks through the foundation to make space for mechanicals. Kevin learns about sun tunnels at the idea house. Back on Cape Ann, Richard creates a plan for cooling.

9:30pm This Old House

Cape Ann | Hard Work Ahead

Mark McCullough finds granite on the property to match a new stone wall to the old. Heath buries the electrical underground. Kevin, homeowner Molly and her kitchen designer Michele look for design inspiration. Tommy creates a barrel ceiling.

10pm Rick Steves' Europe

European Festivals II

In this second of two episodes on Europe's greatest festivals, Rick dances with Spaniards at Sevilla's April Fair, celebrates Bastille Day in Paris, runs with the bulls at Pamplona, and hoists a frothy stein at Munich's Oktoberfest. And he celebrates a traditional family Christmas, browsing the holiday market in Nurnberg and sledding down alpine slopes by torchlight in Switzerland. With the entire Continent as his playground, fun is his mission.

10:30pm Weekends with

Yankee

Deep Roots

In this episode, co-host Amy Traverso heads to Boston's Chinatown to meet chef Joanne Chang for an intimate tour of this vibrant community



before joining her in cooking some traditional pan-fried dumplings. In Westerly, Rhode Island, Amy teams up with host Richard Wiese to explore the attractions and culinary delights of Weekapaug Inn. Our tour of the Ocean State continues in Tiverton, where Richard visits seaside farms and meets the farmers determined to preserve their way of life.

11pm Rudy Maxa's World
Edinburgh & The Scottish Highlands

"Rudy Maxa's World" timed the shooting of this episode with the Edinburgh International Festival, a madcap and colorful, three-week event that says "theater" in every sense of the world. The world's largest arts festival features theater, comedy, dance, music, operas, street performances, and the famous Royal Edinburgh Military Tattoo, a stunning evening performance of martial music and precision marching performed by military bands from around the world in the city's 1,400-year-old Edinburgh Castle. A trip north to the Highlands includes a ride on the so-called "Harry Potter Train," as well as a look at the wild beauty of the Isle of Skye and a side serving of the local delicacy, haggis.

11:30pm Best of the Joy of Painting

Not Quite Spring

The trees have shed their snow and ice begins to thaw in this incredibly beautiful Bob Ross landscape.

12am Indian As Apple Pie

Breads: Tava & Tandoori

See how Indian breads are cooked to perfection in a tandoori oven with Anupy Singla. While naan is celebrated in the West, it's actually not the most commonly consumed bread in Indian households. Roti, a whole wheat flatbread, is the bread of choice and the workhorse of Indian bread.

Watch how to prepare a roti to turn it into its delicious stuffed cousin, paratha. We will also showcase naan in an indoor tandoori oven in an Indian restaurant in Chicago.

12:30am Americas Test Kitchen

Summertime Staples

In this episode, test cook Keith Dresser makes host Julia Collin Davison the perfect Pan-Seared Swordfish Steaks with Caper-Currant Relish. Tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of supermarket capers.

Gadget expert Lisa McManus reviews Indoor Gardens, and test cook Becky Hays makes Bridget the Best Summer Tomato Gratin.

21 Tuesday

8pm Christopher Kimball's Milk Street Television

Weeknight Italian

Christopher Kimball travels to Bologna, Italy, to make two weeknight dishes with Chef Fabio Berti at Trattoria Bertozzi. He also speaks with travel writer Matt Goulding about the cuisine of Emilia-Romagna. Back at the kitchen, Milk Street Cook Catherine Smart shows Chris how to make simple and creamy Pasta with Zucchini, Pancetta and Saffron. Then, Milk Street Cook Bianca Borges makes Bolognese-Style Pork Cutlets, covered in prosciutto, topped with parmesan and served with a bright lemon butter sauce.

8:30pm Indian As Apple Pie

Desserts: Chai, besan ki pinni, and kheer (rice pudding)

Rich and delicious, Indian dessert making is an art that seems complex and difficult. In this episode, watch Anupy Singla showcase recipes that most home cooks can master with simple direction and ingredients. We will start with besan ki pinni made from chickpea flour, kheer (rice pudding), and how to make a delicious and fragrant cup of chai to enjoy with it all.

9pm This Old House

Cape Ann | Shingled Out

Tommy and Charlie install rounded-top windows in the breakfast room. An easy-install roof shingle goes down. Roger and Kevin go fishing. Tommy adds a custom diamond detail with the siding.



Radiant heat goes in somewhere unexpected: the ceiling.

9:30pm This Old House

Cape Ann | Tiling Is A Family Affair

Tommy repairs 130-year-old pocket doors. A new type of solar goes in. Jenn works with landscaper Fred to build a boulder wall. Richard gives a lesson on the modern furnace. Father Mark and son Erik Ferrante showcase the art of mosaic tile installation.

10pm Rick Steves' Europe

The Best of Sicily

This tour of Sicilian highlights starts in Palermo, where Rick sings with the merchants in the markets, joins locals in their passeggiata, drops in on a contessa, and marvels at the Romanesque cathedral of Monreale. Then he sips wine on the slopes of Mount Etna, munches cannoli, ponders Greek temples at Agrigento, admires Roman mosaics at the Villa of Casale, and marvel at the view from the Greek theater in Taormina.

10:30pm Joseph Rosendo's Steppin' Out

Cruising Ireland's Heartland

Explore the Heartland of Ireland with Joseph Rosendo as he cruises the Shannon River from Enniskillen in Northern Ireland to Portumna in the Republic of Ireland. Joseph learns how the river is the bond that ties the two lands together and brings people from all over the world

to explore its shores and celebrate Irish culture, art, food, and music.

11pm Travels with Darley

Detroit Art, Architecture & Innovation

Uncover Detroit's dynamic blend of history, culture, and innovation through the city's community-driven art scene and architectural gems.

Witness Detroit's creative and architectural renaissance, including an exclusive tour of historic Michigan Central Station. Enjoy Detroit's landmarks, including the restored Book Tower, iconic Guardian Building and The Apparatus Room, a restaurant in a former firehouse. Check out murals with artist Ndbisi Okoye and learn about community-driven art initiatives at Rebel Nell. Cycle through the city with Wheelhouse Detroit and explore the bustling Eastern Market. From historic renovations to contemporary art and local flavor, see how Detroit blends its interesting past with a dynamic future.

11:30pm Best of the Joy of Painting

Ocean Breeze

Bob Ross teaches us how to create a fantastic seascape using a half black, half white canvas.

12am Indian As Apple Pie

Desserts: Chai, besan ki pinni, and kheer (rice pudding)

Rich and delicious, Indian

dessert making is an art that seems complex and difficult. In this episode, watch Anupy Singla showcase recipes that most home cooks can master with simple direction and ingredients. We will start with besan ki pinni made from chickpea flour, kheer (rice pudding), and how to make a delicious and fragrant cup of chai to enjoy with it all.

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22 Wednesday

8pm Simply Ming

Broccoli and Beef

On this episode of Simply Ming, Chef Tsai and Henry are cooking two versions of a classic dish, Broccoli and Beef. First, he cooks delicious Beef and Broccoli Noodles with garlic and fresh minced



ginger. Then, he cooks a vegan version, Vegan Beef and Broccoli Bing. Before he starts the cooking feast, he mixes up a tasty Wasabi Michelada for himself and a Virgin Wasabi Michelada, for his son Henry.

8:30pm Indian As Apple Pie

Indian Food: Spice Basics, Anupy's Story

Watch this episode for an introduction to Indian cooking through a description of the basic spices needed and Anupy Singla's own personal background. We will look at a masala dabba, the way Indians store and disperse spices; the spice blends that are used most frequently; and why learning which spices go with which flavoring is key to getting Indian food right. We will showcase how to make Eggplant and Potatoes, Raita Yogurt, and a Kachumber Salad. Pantry Basics: Organizing and storing your spices.

9pm This Old House

Cape Ann | Window On Restoration

Original leaded glass windows are repaired. Jenn and Fred plant a bed of perennials along the new driveway. Mini splits solve a ductwork problem. Homeowner Molly and her designer Shelby make design decisions. Tommy tackles tricky original trim.

9:30pm This Old House

Cape Ann | Don't Rip It,

Restore It

Richard learns about one of the most important plumbing inventions: the Stillson wrench. Mauro repairs 130-year-old plaster. Norm and Wayne repair broken balusters. Heath installs a new panel. Venetian plaster is applied to the dining room ceiling.

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 Samantha Brown's Places to Love

Vienna, Austria

At the 3rd Man Museum, Samantha joins Gerhard to learn about his passion for the Oscar-winning film, *The 3rd Man*, and also gets some insight into Vienna's fascinating history. From there, they explore the famous underground canals and sewers featured in the film. Coming straight out of the underground passages, Samantha finds herself in the popular Naschmarkt, where she samples cheeses, chocolate and other local

favorites. At the Austrian National Library, Samantha takes in the beauty and history of Europe's largest baroque library. At the House of Music, Samantha experiences a new approach to music on a playful and scientific level. At the "Granny Cafe", Samantha chats with two of the grandmother chefs, who strive to bring generations together through traditional baking. Samantha then visits with a 6-generation silver maker and 2-century old jeweler, who represent two of the last living ties to former Vienna Empire. Samantha joins a local friend for a boat ride on the Old Danube River, then hikes through a vineyard for a wine and food tasting.

11pm Islands Without Cars *Memories, Screams, and Reflections*

This special behind-the-scenes episode shares some of the wonderful, difficult, and funny stories about filming in places that restrict transportation - and reveal its struggles, successes, and improvisations. Peek behind the curtain for a look at the nexus of production and personality, and meet the "family" that the team has become over the course of the series. But more importantly, learn more about the connections that were made with islanders who allowed the host and producers into their homes,



making this chaotic world feel a little bit smaller and a lot nicer in the process.

11:30pm Best of the Joy of Painting

Country Creek

Team up with Bob Ross and travel back to the days of swimming in that secluded country creek.

12am Indian As Apple Pie

Indian Food: Spice Basics, Anupy's Story

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Organizing and storing your spices.

12:30am Simply Ming

Broccoli and Beef

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mixes up a tasty Wasabi Michelada for himself and a Virgin Wasabi Michelada, for his son Henry.

23 Thursday

8pm Christopher Kimball's Milk Street Television

Mexican Favorites

In this episode, Christopher Kimball travels to Mexico City to make beans with Chef Eduardo Garcia Guzman. He also learns a quick recipe for tortilla soup and finds the best corn cake he's ever had. Back at the kitchen, Milk Street Cook Bianca Borges prepares Mexican Stewed Beans with Salsa Fresca, showing us how to boldly flavor beans by adding the sofrito at the end of cooking. Later, Milk Street Cook Josh Mamaclay makes Mexican Sweet Corn Cake, where the batter comes together in a blender, and Milk Street Cook Erika Bruce shows Chris how to make Tortilla Soup in just 15 minutes.

8:30pm Indian As Apple Pie Curry Means Gravy

Anupy Singla breaks down one of the biggest misnomers about Indian cooking in the West - the word curry. In America it has come to mean a spice blend; but, to Indians it refers to the consistency of a dish and essentially means gravy. Authentic Indian cooking does not use curry powder, but whole basic spices and spice blends. We will make a traditional Punjabi

Chicken Curry, which is a two-part process including marinating and cooking. We will also discuss an easy homemade achaar, or Indian pickle, and a smooth Mango Lassi drink.

9pm This Old House

Cape Ann | Master Craftsmen

A custom brass handrail is fabricated. Molly and Mauro create a chalkboard finish in the playroom. The repaired balusters are reinstalled.

Richard gives a lesson in make-up air. Work begins on a custom dining table. Heath talks smart electricity.

9:30pm This Old House

Cape Ann | Move In Day

Work is finally complete on the Cape Ann Shingle Style project. The team tours the finished home, celebrating all of the historic details that were repaired and the new elements that are in keeping with its original style.

10pm Rick Steves' Europe

Scotland's Highlands

The Highlands stoke kilted 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 Steppin' Out

The Heart and Soul of Myrtle Beach, South Carolina

Joseph steps away from the usual in Myrtle Beach, South Carolina to discover why people come to "The Beach" for a vacation and stay for a lifetime. On this journey he learns about the cultural survival of the Gullah-Geechee African American community, kayaks the Waccamaw River, enjoys the beauty of Brookgreen Gardens, dances the "Shag" and tries his hand at surf fishing.

11pm Crossing South

Waterpark & Baja Burger

The word is getting out about a new Tijuana water park called "El Vergel". The park recently installed a ridiculous launch ramp called the Slip n' Fly. Will Host Jorge Meraz be brave enough to take the plunge? Find out! Afterwards, we warm up with a meal at Baja Burgers with some tasty meaty bites.

11:30pm Best of the Joy of Painting

Storm's A Comin

Join artist Bob Ross under stormy skies as windy waves rush to crash upon the rocks.

12am Indian As Apple Pie

Curry Means Gravy

Anupy Singla breaks down

one of the biggest misnomers about Indian cooking in the West - the word curry. In America it has come to mean a spice blend; but, to Indians it refers to the consistency of a dish and essentially means gravy. Authentic Indian cooking does not use curry powder, but whole basic spices and spice blends. We will make a traditional Punjabi Chicken Curry, which is a two-part process including marinating and cooking. We will also discuss an easy homemade achar, or Indian pickle, and a smooth Mango Lassi drink.

12:30am Christopher Kimball's Milk Street Television

Mexican Favorites

In this episode, Christopher Kimball travels to Mexico City to make beans with Chef Eduardo Garcia Guzman. He also learns a quick recipe for tortilla soup and finds the best corn cake he's ever had. Back at the kitchen, Milk Street Cook Bianca Borges prepares Mexican Stewed Beans with Salsa Fresca, showing us how to boldly flavor beans by adding the sofrito at the end of cooking. Later, Milk Street Cook Josh Mamaclay makes Mexican Sweet Corn Cake, where the batter comes together in a blender, and Milk Street Cook Erika Bruce shows Chris how to make Tortilla Soup in just 15 minutes.

24 Friday

8pm Americas Test Kitchen

Something Hearty, Something Light

Test cook Dan Souza makes host Bridget Lancaster the ultimate Beef Top Loin Roast with Potatoes. Then, equipment expert Adam Ried shares his top pick for metal spatulas, and test cook Becky Hays makes host Julia Collin Davison an easy Chopped Carrot Salad with Fennel, Orange, and Hazelnuts.

8:30pm Indian As Apple Pie

Indian Food: The Not-So-Basics - Spice Blends and Beyond

If Indian Food 101 includes a primer on whole spices, Indian Food 201 includes spice blends and Anupy Singla will walk you through it. Almost always roasted first and then ground, these blends all differ slightly and are passed down through the generations. We will look at one the most common and ubiquitous North Indian blends - garam masala and show you how to make your own. Once we make it, we'll pair it with another blend, chana masala, to make the iconic dish chana masala, fried bread or puri, and fresh mint chutney. Pantry basics: How to shop for spices at your local market.

9pm Milk Street's My Family Recipe

Grandma Erna's Kugel

Fairlight de Michele fondly



remembers her Grandma Erna's noodle kugel on her childhood holiday tables. With no recipe, she experimented on her own, but with no success. So she turns to Milk Street to help her out!

9:30pm Milk Street's My Family Recipe

Grandma Margaret's Coconut Cake

Karen Clay has fond memories of her Grandma Margaret's coconut cake: a beautiful, towering creation she describes simply as "dreamy." For years, Karen has tried, but has been unsuccessful in trying to recreate the cake. Will Milk Street be able to help?

10pm Milk Street's My Family Recipe

My Grandmother's Gorton

When Marie Griffin was growing up, Marie's grandmother, and later her mother, prepared gorton, a rich spiced pork spread. After losing the recipe during a move, she contacted Milk Street for help.

10:30pm Milk Street's My Family Recipe

Adena's Hot Milk Sponge

Linda White remembers a cake named Adena's Hot Milk Sponge from her grandmother's recipe collection. The vague instructions left her unable to recreate it, so Linda has contacted Milk Street for help.

11pm Milk Street's My Family Recipe

My Grandfather's Butter Rolls

When Royce Tanaka was growing up in Hawaii, his grandfather owned and operated a bakery that sold popular butter rolls. Royce turned to Milk Street to help recreate them.

11:30pm Milk Street's My Family Recipe

Baa's Crunchy Pooris

Growing up, Sapna Pandya's grandmother often made a round, crisp snack called "crunchy pooris." Her grandmother didn't leave behind a recipe, so Pandya turned to Milk Street for assistance.

12am Milk Street's My Family Recipe

My Mother's Pernil

When feeding a crowd, Teryluz Andreu's mother would make pernil al caldero: a Puerto Rican staple of juicy slow-cooked pork with shatteringly crisp skin. She asked Milk Street to help recreate it.

12:30am Milk Street's My Family Recipe

Tatiana's Sauerkraut Soup

Melissa Long's Czech friend Tatiana sometimes prepared a rustic pork, sausage and sauerkraut soup. Milk Street wants to add their own spin on it. Which version will she choose?

25 Saturday

8pm Antiques Roadshow

Denver Botanic Gardens

Chatfield Farms Hour 1

Discover delightful treasures

at Denver Botanic Gardens Chatfield Farms including a 1954 Marilyn Monroe military defense ID photo, a Panama hat, ca. 1970 and an Andy Warhol Golden Shoe collage. Which is valued at \$125,000 to \$150,000?

9pm 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.

9:30pm Best of the Joy of Painting

Not Quite Spring

The trees have shed their snow and ice begins to thaw in this incredibly beautiful Bob Ross landscape.

10pm Rick Steves Egypt: Yesterday & Today

RICK STEVES EGYPT: YESTERDAY & TODAY sails beyond Europe, exploring the historic and cultural wonders of Egypt. In the teeming metropolis of Cairo, Rick climbs to the center of a pyramid, greets the Sphinx and marvels at King Tut's gold. In the fabled city of Alexandria, Rick - in typical Through the Back

Doorfashion - brings viewers into a wonderland of back lanes and introduces a traditional shisha (hookah) experience. In Luxor, the glories of the pharaohs are revealed through their temples and their hidden



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

11pm Flavor of Poland

Katowice

Silesia is historically the center of Poland's hard industry and there are certainly many rich traditions and hearty, homemade meals that were born out of this old way of life. Katowice is the bustling city capital of the region, offering visitors plenty of attractions to explore! The heart of an agglomeration over 2-million people it was once identified as a booming center of heavy industry and it is still recognized for its numerous mines, old ironworks and factories. It's cuisine both present and past, is inseparable from the industrial landscape of the area. The everyday work life of the locals gave birth to a warm and hearty menu, full of filling dishes, rich in flavor. The region, unlike many others in Poland, fiercely defends its local culinary heritage as recipes are passed on from generation to generation carefully preserved in their original form. In this episode, Aleksandra will dive deep into the region's industrial past

with a visit to the Guido Mine in Zabrze (an old coal mine located nearly 1,000 feet beneath the surface of the earth!), a tour through the city center of Katowice, a visit to the old workers' neighborhood, Nikiszowiec (the birthplace of the region's cuisine!), and finish off with a meal at a couple of Katowice's modern restaurants which proudly uphold the region's old traditions.

11:30pm Pati's Mexican Table

A Day with Hugo

Chef Hugo Guajardo of El Jonuco is pushing the envelope on norestense cuisine, researching around the state and finding the best ingredients. First, he takes us to where he sources his Carne Seca from the family-owned restaurant El Caminante who has perfected the art of drying meat. Then Pati has lunch at El Jonuco where she tries his spin on local delicacies and continues on to his home where he teaches her his take on charred chicken. In the kitchen recipes: Pollo Rostizado Norteno; Roasted Charred Chicken; Ensalada Verde con Vinagreta de Oregano; Super Greens Green Salad with Oregano vinaigrette; Hojarasca; Sugar and Cinnamon Cookies.

12am Farmer and the Foodie

Farm-To-Table - Old Home Place Farm, The Wrigley Maggie and Lindsey explore the journey of farm-to-table produce, starting at Old Home Place Farm. They follow the food and visit Chef Kristin Smith at her restaurant, The Wrigley. In the kitchen, they prepare a pub-style inspired menu featuring chicken wings with a miso honey sauce, a wedge salad topped with a homemade green goddess dressing and sauteed broccolini with whipped feta & breadcrumbs.

12:30am Cook's Country

Grilled Chicken, Two Ways

Test cook Bryan Roof makes host Julia Collin Davison flavor-packed Grilled Jerk Chicken. Next, equipment expert Adam Ried and host Bridget Lancaster discuss grill brushes. Finally, test cook Christie Morrison reveals the secrets to Smoked Chicken Wings.

26 Sunday

8pm Antiques Roadshow

Denver Botanic Gardens

Chatfield Farms Hour 2

ROADSHOW strikes gold in Colorado with amazing finds including Paul Revere Jr. silver tablespoons, a 1942 DC Comics promotional Superman figurine and a 1974 Sam Gilliam June 5 acrylic painting. One is \$125,000 to \$150,000!

9pm Milk Street's My Family Recipe

Grandma Erna's Kugel



Fairlight de Michele fondly remembers her Grandma Erna's noodle kugel on her childhood holiday tables. With no recipe, she experimented on her own, but with no success. So she turns to Milk Street to help her out!

9:30pm Milk Street's My Family Recipe

Grandma Margaret's Coconut Cake

Karen Clay has fond memories of her Grandma Margaret's coconut cake: a beautiful, towering creation she describes simply as "dreamy." For years, Karen has tried, but has been unsuccessful in trying to recreate the cake. Will Milk Street be able to help?

10pm Confucius Was A Foodie

11pm People of the North
A Mystery Adventure

The historic Telemark Canal takes Arne, Frida and Stig deep into the interior of Norway, offering a journey back in time. They explore the region's hospitality and delve into stories of heavy water and the Second World War. Then, they trek through a mountain to reach the summit. Frida prepares intriguing treats, while Stig crafts a dry martini to celebrate this unique region of Norway.

11:30pm Joanne Weir's Plates and Places

Making Meze

Greek small plates, or meze,

are very much a part of Greek life. Join Joanne as she wanders the busy streets of Hermoupolis, the capital of the Greek island of Syros, shopping for the best local ingredients to prepare a few meze dishes. Then head back to the outdoor kitchen for a cooking class overlooking the Aegean Sea. Recipes: Saganaki; Rolled Grape Leaves; Htipiti- Spicy Feta with yogurt and paprika; Tzatziki.

12am Christopher Kimball's Milk Street Television

Secret Italian Recipes

This episode features recipes found across Italy, from Puglia to Sardinia. First, it's Tomato-Olive Focaccia with Milk Street Cook Erika Bruce, who shows us that the secret to light and crisp focaccia is a higher water content than you'd expect. Then, Milk Street Cook Rayna Jhaveri cooks Orecchiette with Broccolini topped with crunchy breadcrumbs, and Milk Street Cook Josh Mamaclay teaches Christopher Kimball to make Fregola with Shrimp and Tomatoes, pea-shaped pasta cooked in a flavorful seafood broth.

12:30am Americas Test Kitchen

Thanksgiving for a Crowd

In this episode, hosts Julia Collin Davison and Bridget Lancaster reveal the secrets to the ultimate Turkey and

Gravy for a Crowd.

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

27 Monday

8pm America's Test Kitchen

Perfectly Fried Seafood

Hosts Julia Collin Davison and Bridget Lancaster make the ultimate Crispy Fish Sandwiches with Tartar Sauce. Equipment expert Adam Ried shares his top picks for pepper mills, and testing expert Jack Bishop challenges Bridget and Julia to a horseradish tasting. Science expert Dan Souza harnesses science to handle extra fry oil. Test cook Keith Dresser makes Julia show stopping Rhode Island-Style Fried Calamari.

8:30pm Indian As Apple Pie

Dals: Lentils, Beans, and Peas

Discover the art of making legumes irresistible through Indian spices and cooking techniques with Anup Singh. We will explore what a legume is by showcasing various legumes and exploring Anup's pantry discussing black chickpeas, mung beans, and masoor lentils. We will visit an Indian grocery store where we'll showcase how each legume comes in up to four forms - and easy ways a customer can spot the legume idea for



a recipe. We will make a basic yellow moong dal on the stovetop along with cumin rice and papad - a lentil and rice wafer.

9pm Milk Street's My Family Recipe

My Grandmother's Gorton

When Marie Griffin was growing up, Marie's grandmother, and later her mother, prepared gorton, a rich spiced pork spread. After losing the recipe during a move, she contacted Milk Street for help.

9:30pm Milk Street's My Family Recipe

Adena's Hot Milk Sponge

Linda White remembers a cake named Adena's Hot Milk Sponge from her grandmother's recipe collection. The vague instructions left her unable to recreate it, so Linda has contacted Milk Street for help.

10pm Rick Steves' Europe

Austrian and Italian Alps

In the Alps of Austria and Italy, we celebrate both nature and culture. After conquering the Zugspitze, we tour Innsbruck, visit a remote farm in Austria, and join in a Tirolean village festival. Then we cross the Alps into Italy and tour a uniquely well-preserved medieval castle before joyriding deep into the rugged Dolomite Mountains. After an unforgettable hike, we catch our breath in Europe's largest high-altitude meadow, then enjoy some

more alpine folk music.

10:30pm Weekends with Yankee

To The Top

In this episode, co-host Amy Traverso chats with cookbook author Dorie Greenspan at her Connecticut home before they whip up a delicious triple-layer parsnip and cranberry cake together. Trekking up to New Hampshire, host Richard Wiese puts his rock climbing chops to the test in Rumney, a premier Northeast climbing destination. Finally, we head to the Massachusetts island of Martha's Vineyard, where top architect Patrick Ahearn shows off some of his favorite preservation projects.

11pm Rudy Maxa's World

London

Roam what Rudy Maxa calls the "best market visitors rarely see in London," the Borough Market where locals gather Thursday, Friday, and Saturday mornings to shop among pyramids of cheese, baskets of oysters, and other displays of fresh fish, game, and pastries. There's been a market on the site since the 1st century AD, when the Romans tied on the feedbag there while sacking the city. This episode features a look at London that goes beyond the postcard city, with visits to the ethnic neighborhood of Spitalfields, a speedboat ride along the Thames, and bar hopping in Soho and Camden Town.

11:30pm Best of the Joy of Painting

An Arctic Winter Day

Travel along with Bob Ross and discover the serenity of a quiet cabin nestled in a frozen moment.

12am Indian As Apple Pie

Dals: Lentils, Beans, and Peas

Discover the art of making legumes irresistible through Indian spices and cooking techniques with Anupy Singla. We will explore what a legume is by showcasing various legumes and exploring Anupy's pantry discussing black chickpeas, mung beans, and masoor lentils. We will visit an Indian grocery store where we'll showcase how each legume comes in up to four forms - and easy ways a customer can spot the legume idea for a recipe. We will make a basic yellow moong dal on the stovetop along with cumin rice and papad - a lentil and rice wafer.

12:30am America's Test Kitchen

Perfectly Fried Seafood

Hosts Julia Collin Davison and Bridget Lancaster make the ultimate Crispy Fish Sandwiches with Tartar Sauce. Equipment expert Adam Ried shares his top picks for pepper mills, and testing expert Jack Bishop challenges Bridget and Julia to a horseradish tasting. Science expert Dan Souza



harnesses science to handle extra fry oil. Test cook Keith Dresser makes Julia show stopping Rhode Island-Style Fried Calamari.

28 Tuesday

8pm Christopher Kimball's Milk Street Television

From Spain with Love

In this episode, we take a look at Spanish classics. Milk Street Cook Lynn Clark teaches Christopher Kimball how to make Chicken and Bean Paella, a weeknight recipe that comes from Valencia. Then, Chris makes Seared Pork Tenderloin with Smoked Paprika and Oregano, which is finished with a flavorful paprika oil. Finally, Milk Street Cook Catherine Smart shows Chris a new interpretation of gazpacho, Andalusian Tomato and Bread Soup (Salmorejo).

8:30pm Indian As Apple Pie

Rice & Biryani

Basmati in Sanskrit means fragrant and a true basmati rice is at once fragrant and long-grained. Anupy Singla will talk about what makes basmati rice so special. She will showcase how to pick the best variety of rice for your meal, how to make the best saffron basmati rice, and how to take it to another level entirely by making a biryani. We will pair our biryani with a pomegranate salad and Indian omelet. Pantry Basics: Saffron spice.

9pm Milk Street's My Family Recipe

My Grandfather's Butter Rolls

When Royce Tanaka was growing up in Hawaii, his grandfather owned and operated a bakery that sold popular butter rolls. Royce turned to Milk Street to help recreate them.

9:30pm Milk Street's My Family Recipe

Baa's Crunchy Pooris

Growing up, Sapna Pandya's grandmother often made a round, crisp snack called "crunchy pooris." Her grandmother didn't leave behind a recipe, so Pandya turned to Milk Street for assistance.

10pm Rick Steves' Europe

Swiss Alps

Switzerland draws travelers from around the world for its legendary mountains. From the Matterhorn to the Jungfrau to Appenzell, we savor both the country's jaw-dropping alpine beauty and the rich and resilient culture of its people. As we lace together that dramatic mountain wonder with scenic train rides, breathtaking lifts, and unforgettable hikes, we also enjoy alpine life - from exploring glaciers to making cheese the old-fashioned way.

10:30pm Joseph Rosendo's Steppin' Out

Cadaques, Spain - Livin' It Up on the Costa Brava

Joseph explores the

picturesque Costa Brava town of Cadaques, Spain where he discovers inspiration and artistic genius in the former home of Salvador Dalí, thoroughly appreciates the creativity of a world-class cocktail and follows the sea-to-table journey of a Michelin-starred chef's culinary masterpieces. In Cadaques he's reminded that life, in all its aspects, is a work of art.

11pm Travels with Darley

Santa Fe Indian Market

Immerse yourself in Santa Fe's rich cultural heritage by exploring indigenous art, cuisine, and traditions at the world-renowned Santa Fe Indian Market. From acclaimed fashion designers like Patricia Michaels to Best in Show with artist George Rivera and electrifying hoop dancing with his Lightning Boy Foundation, dive into indigenous arts, culture, history and its impact in New Mexico and beyond. Indulge in Santa Fe cuisine at James Beard Award-winning Sazon. Try savory Indian tacos. Visit the Museum of Indian Arts & Culture, the Institute of American Indian Arts and learn the art of flamenco dancing.

11:30pm Best of the Joy of Painting

Countryside Oval

This Bob Ross fishing spot is so delightful and tranquil that you'll want to linger awhile!

12am Indian As Apple Pie



Rice & Biryani

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29 Wednesday

8pm Simply Ming

Ravioli Two Ways

This week on Simply Ming, Chef Tsai is cooking ravioli, two ways. He starts off with a

Buttery Shrimp Ravioli in a Watercress Nage, and then follows that up with a vegetarian version- Edamame-Shiitake Ravioli served up in a Thai Coconut Broth. Before starting the cooking, he prepares a Ginger Margarita for himself and a non-alcoholic version for Henry, a refreshing Ginger Pop.

8:30pm Indian As Apple Pie Snacks & Street Foods

Anupy Singla shows you how to make and eat Indian street food. From corn cobs roasting on open fires to fried savory puffs stuffed with black chickpeas and dipped in spicy mint-cilantro water, Indian street food is known the world over. We will visit a local restaurant to see how these delicious treats are served there, then go back to Anupy's home to showcase the tricks, tips, and spices you need to get that same authentic flavor profile in your kitchen. On the menu? Roasted and spiced corn, chickpea-potato chaat, and spinach chickpea flour fritters.

9pm Milk Street's My Family Recipe

My Mother's Pernil

When feeding a crowd, Teryluz Andreu's mother would make pernil al caldero: a Puerto Rican staple of juicy slow-cooked pork with shatteringly crisp skin. She asked Milk Street to help recreate it.

9:30pm Milk Street's My Family Recipe

Tatiana's Sauerkraut Soup

Melissa Long's Czech friend Tatiana sometimes prepared a rustic pork, sausage and sauerkraut soup. Milk Street wants to add their own spin on it. Which version will she choose?

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 Samantha Brown's Places to Love

Auckland, New Zealand

Samantha sails Auckland Harbor aboard the 2007 America's Cup winning Team New Zealand sailboat and talks with Peter Lester, a former cup competitor, coach and current sailing commentator. At the popular Gemmayze St., Samantha joins Chef Samir Allen at his traditional Lebanese restaurant that delivers with a modern twist. Only a 15-minute walk from the city center, Samantha explores



Auckland Domain, a stunning park, with Paora Puru, a local Maori guide, and learns about its volcanic and Maori history. First of its kind in downtown Auckland, Samantha visits the Four Shells Kava Room and Shop and learns about the significance of this misunderstood root-based Pacific drink. Samantha then joins the Vodafone Warriors, where she plays rugby with this gritty women's team. At Giapo Ice Cream, husband and wife Chefs Giapo and Annarosa dazzle Samantha with their artistically inventive take on ice cream. Surfing is culture in New Zealand, Samantha leans this firsthand at Piha Beach where she chats with teen surfing champion, Gabby Paul, and then takes to the water boarding waves herself.

11pm Islands Without Cars

Mexico's Isla Holbox

Isla Holbox, just north of Mexico's Yucatan Peninsula, is located within a protected nature reserve and so far, has remained unspoiled by mass tourism. There are no chain stores and no big resorts. The streets are paved with sand and so are many of the shops and cafes. The architecture is frequently open walled huts with thatched roofs made of dried palm leaves lashed to a wood frame. Kitchens are frequently outdoors. For convenience, there is a taxi-like system of golf carts and

bikes. There is also a spectacular beach, kitesurfing, kayaking in mangroves, boat tours, and whale-watching. It is also one of the most famous places in the Caribbean to snorkel with massive (but friendly and plankton-eating) whale sharks. While the main activity is really just being, Holbox is a natural paradise. And the people who live there are working very hard to keep it that way.

11:30pm Best of the Joy of Painting

Twin Falls

Enjoy a peaceful half-hour as Bob Ross paints a scene with not one, but two! happy little waterfalls.

12am Indian As Apple Pie

Snacks & Street Foods

Anupy Singla shows you how to make and eat Indian street food. From corn cobs roasting on open fires to fried savory puffs stuffed with black chickpeas and dipped in spicy mint-cilantro water, Indian street food is known the world over. We will visit a local restaurant to see how these delicious treats are served there, then go back to Anupy's home to showcase the tricks, tips, and spices you need to get that same authentic flavor profile in your kitchen. On the menu? Roasted and spiced corn, chickpea-potato chaat, and spinach chickpea flour fritters.

12:30am Simply Ming

Ravioli Two Ways

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30 Thursday

8pm Christopher Kimball's Milk Street Television

Everyday Middle Eastern Cooking

Christopher Kimball travels to the Galilee Valley to visit with author of "The Palestinian Table," Reem Kassis, who cooks maqlubeh, a multilayered chicken and rice dish worthy of a feast. Then, Chris heads to Tel Aviv to taste the classic semolina cake, hareesa. Back in the kitchen, Milk Street Cook Bianca Borges shows Chris a streamlined version of Palestinian Upside-Down Chicken and Rice. Finally, Milk Street Cook Josh Mamaclay makes Semolina-Sesame Cake with a crunchy sesame seed topping and sweet citrus syrup.

8:30pm Indian As Apple Pie

Breads: Tava & Tandoori

See how Indian breads are cooked to perfection in a



tandoori oven with Anupy Singla. While naan is celebrated in the West, it's actually not the most commonly consumed bread in Indian households. Roti, a whole wheat flatbread, is the bread of choice and the workhorse of Indian bread. Watch how to prepare a roti to turn it into its delicious stuffed cousin, paratha. We will also showcase naan in an indoor tandoori oven in an Indian restaurant in Chicago.

9pm Milk Street's My Family Recipe

My Mother's Calzone

Tim Donovan has fond memories of calzone, a stuffed bread that his Italian mother and grandmother made. With no written recipe, he asked Milk Street for assistance.

9:30pm Milk Street's My Family Recipe

My Grandmother's Christmas Popovers

Jessica Costantini misses her grandmother's popovers. When Jessica attempted to replicate them, hers ended up burnt on the outside, and doughy or dry on the inside. Can Milk Street help her out?

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 Steppin' Out

Bolivia, South America -

Surprising and Undiscovered

In his South American adventure, Joseph shares the Bolivian peoples' cultural richness while marveling at the country's natural wonders. From the other-worldly Uyuni Salt flat to the serenity of Lake Titicaca, the world's highest lake, to panoramic views enjoyed from the 15,000 foot heights of the Tunupa Volcano, he finds there is an enlightening, breathtaking experience awaiting at every turn.

11pm Crossing South

Parque Del Nino Jersey Zoo

Host Jorge Meraz visits a zoo located between Rosarito and Ensenada, called the Parque del Nino Jersey Zoo. We get up close and personal with the exotic animals and feed the monkeys, the tigers, and a camel that likes to stick his tongue out. Later, we learn about the growing number of expats residing in Baja and how they live.

11:30pm Best of the Joy of Painting

Fisherman's Paradise

In the golden glow of sunrise, join Bob Ross for a uniquely framed look at early morn on the water.

12am Indian As Apple Pie

Breads: Tava & Tandoori

See how Indian breads are cooked to perfection in a tandoori oven with Anupy Singla. While naan is celebrated in the West, it's actually not the most commonly consumed bread in Indian households. Roti, a whole wheat flatbread, is the bread of choice and the workhorse of Indian bread. Watch how to prepare a roti to turn it into its delicious stuffed cousin, paratha. We will also showcase naan in an indoor tandoori oven in an Indian restaurant in Chicago.

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Television

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Chicken and Rice. Finally, Milk Street Cook Josh Mamaclay makes Semolina-Sesame Cake with a crunchy sesame seed topping and sweet citrus syrup.

31 Friday

8pm Americas Test Kitchen

Thanksgiving for a Crowd

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

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

8:30pm Indian As Apple Pie

Desserts: Chai, besan ki pinni, and kheer (rice pudding)

Rich and delicious, Indian dessert making is an art that seems complex and difficult. In this episode, watch Anupy Singla showcase recipes that most home cooks can master with simple direction and ingredients. We will start with besan ki pinni made from chickpea flour, kheer (rice pudding), and how to make a delicious and fragrant cup of chai to enjoy with it all.

9pm J Schwanke's Life In Bloom

Woven Together

J's flower friend Sue Muldoon joins him to explore her passion, weaving. From chairs, to baskets, to trays, Sue shares her skills. J finds

many ways to combine flowers with Sue's woven projects. Then, Sue and J trade their best baking tips as they make blueberry scones together. Hanging Amaranthus is the featured flower. Flowers from a viewer are also shared.

9:30pm J Schwanke's Life In Bloom

A Flower Arranger's Best Friend

Host J Schwanke shares some history of the flower frog-a device used to help arrange flowers. Whether man-made or natural, this tool has many applications when it comes to arranging and entertaining.

10pm J Schwanke's Life In Bloom

The Garden, Contained

Host J Schwanke visits a garden center and offers tips on container gardening and makes an herbal cocktail. Health benefits of flower arranging are discussed. Flowers for a garden party.

10:30pm J Schwanke's Life In Bloom

Thinking Outside The Vase

Host J Schwanke explores unusual vessels for flower arranging with a visit to an antique market. Ideas to re-use, re-purpose, and upcycle containers for flower arrangements.

11pm J Schwanke's Life In Bloom

Terrariums: Life Under Glass

Host J Schwanke shows you

how to bring more fun, whimsy, and wonder into your life with terrariums, and terrarium-inspired recipes, crafts and entertaining arrangements.

11:30pm J Schwanke's Life In Bloom

Flowers to Wear & Share

Host J Schwanke introduces ways to wear flowers - beyond special occasions. Simple techniques for boutonnieres, a crown of foliage, and creating flower jewelry.

12am J Schwanke's Life In Bloom

Bouquets In Bloom

It's bouquet day on Life In Bloom. J gathers all sorts of flowers together into bouquets and shares the origins of the bouquet holder and antique wire flower frogs! Learn the stories behind Victorian bouquets, nose-gays, and even the tussie mussie! J shares easy ways to create simple bouquets. Included: a bouquet as a bundt cake decoration.

12:30am J Schwanke's Life In Bloom

A Moment In Bloom

J shares his favorite tips for drying fresh flowers. Learn how to create bouquets, crafts and projects with dried and preserved flowers. Guest Kim Carson joins J for a lesson in dried and preserved hydrangeas, including techniques for creating a bouquet, a garland and a



wreath. J teaches Kim how to
create a cocktail featuring
Lavender Bitters!