

WSKG3

1 Thursday

8pm Christopher Kimball's Milk Street Television

Argentina Favorites

This episode looks at Argentinian techniques and flavors, from perfectly cooked meat to an eye-catching salad. First, it's Oven-Perfect Strip Steak with Chimichurri with Milk Street Cook Bianca Borges, who uses the reverse sear method for strip steaks served with a spicy chili and oregano sauce. Then, Milk Street Cook Catherine Smart makes a colorful Shaved Carrot Salad with Poppy Seeds and Parsley, and Christopher Kimball shows us how to make Caramelized Pork with Orange and Sage, broiling sugar-and-spice crusted tenderloin for a quick supper.

8:30pm Food. Curated.

Roots, Recipes, and Resilience

Our roots ground our recipes, and no ingredient is more powerful than where you come from. Filmmaker Liza deGuia sits down with Back Alley Bread, Makina Cafe, and Peeps Kitchen, three BIPOC-led businesses in New York City weaving heritage, memory, and deep culture into menus that reach far beyond the plate.

9pm Samantha Brown's Places to Love

Traverse City. Michigan
Samantha begins her trip at

Sleeping Bear Dunes National Lakeshore, known for its scenic views and challenging sand cliffs. In Michigan, she explores The Cherry Republic, filled with cherry products, and dines with new friends at the Farm Club on the Leelanau Peninsula. She visits a repurposed mental hospital in Traverse City and learns cheese-making at Leelanau Cheese. On Lake Michigan, she sails the schooner Wind Dancer, discovering its history as a water stagecoach. Her trip concludes at Bonobo Winery, where she enjoys wine with owners Todd and Carter Oosterhouse and actress Amy Smart.

9:30pm Samantha Brown's Places to Love

Cruising The Inside Passage of Alaska

Samantha and her family set sail on an Alaska Cruise stopping in the capital city of Juneau, where they experience how dogs are trained at the Sled Dog Discovery & Musher Camp. From there, they visit Sitka to learn about Tlingit culture and the historic totem poles. Back at sea, they take in the beauty of Glacier Bay National Park & Preserve before experiencing whale-watching and salmon fishing.

10pm Rick Steves' Europe

Rick Steves' Europe: The Making Of

After 16 years and more than 100 travel shows, Rick and his crew take you behind the

scenes to show you just how they produce this series.

Joining the crew as they scamper through Milan and around Lake Como, you'll follow the creative process as the challenges and surprises that come with travel are shaped into a finished show.

10:30pm Joseph Rosendo's Steppin' Out

Canada - Coast to Coast - A 20th Anniversary Celebration

As part of his public television and CreateTV 20th

anniversary, Steppin' Out host Joseph Rosendo shares with us his journeys in Canada - a land written in the silver ink of 600,000 lakes and the ancient, rugged Precambrian granite that forms the Canadian Shield. Besides this great land's natural wonders, Joseph shares with us his experiences and discovers among Canada First Nations people. A noble, resilient people who honor the glory of their past while they embrace the hope of their future.

11pm Outside: Beyond The Lens

Park City Beyond The Slopes

Park City, Utah is top destination for snow skiers from around the world, but there's a lot to see and do in the winter away from the slopes. Jeff and Jill break away from the crowds to play and capture the winter beauty in camera.

11:30pm Best of the Joy of Painting

Evening Seascape

Bob Ross paints a west coast

seascape on a black canvas; dark and shadowy, beauty you can feel.

12am Food. Curated.

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2 Friday

8pm America's Test Kitchen

Porchetta-Style Turkey and Fennel

Test cook Dan Souza makes host Julia Collin Davison Porchetta-Style Turkey Breast. Equipment expert Adam Ried reviews smart ovens. Test cook Keith Dresser makes host Bridget Lancaster Roasted Fennel with Orange-Honey Dressing.

8:30pm Food. Curated.

Global Flavors, Local Makers
Diversity is growing in our grocery aisles, proving there is real demand for authentic global flavors in the American diet. Filmmaker Liza deGuia goes behind the scenes with Mama Lam's, New York Shuk, and Oyamada Onigiri, three craft brands bringing their ethnic flavors to a much wider audience.

9pm P. Allen Smith's A Sense of Place

Tomatoes

Allen welcomes us back to the beauty of the farm with the Big Sister Oak, reflects on a Wendell Berry poem & William Turner's art, and shows how diversity in the garden strengthens everything, before ending in the kitchen with the simplest perfection of summer: a delicious tomato sandwich.

9:30pm P. Allen Smith's Garden Home

Embrace Your Space

Making the most out of your space doesn't just apply to what's in your house. P. Allen Smith shows you how to take advantage of your great outdoors without breaking the bank.

10pm P. Allen Smith's

Garden Home

Down and Dirty

A day without dirt under the fingernails is a sad day at Moss Mountain Farm. How to get the most out of your soil in this episode of P. Allen Smith's Garden Home.

10:30pm P. Allen Smith's Garden Home

Super Foods; Super Recipes

In this episode of Garden Home, P. Allen Smith shows that you don't have to be a superhero to save the day. Super performers in the kitchen, garden and home are highlighted to help give your life some extra punch.

11pm P. Allen Smith's Garden Home

No Passport Necessary

You don't have to leave home to relax and take a break from life. P. Allen Smith will show you how to incorporate the vacation style and mindset into your everyday.

11:30pm P. Allen Smith's Garden Home

All Natural

Become closer to earth using natural ingredients and inspirations from the environment to create your own Garden Home experience.

12am P. Allen Smith's Garden Home

Best of Travel

Join P. Allen Smith as he takes a trip down memory lane and revisits his favorite travel segments from seasons past.

12:30am P. Allen Smith's Garden Home

Take It Easy

No more excuses, get out and garden! P. Allen Smith demonstrates some hassle free gardening and cooking techniques for even the most well rooted couch potato.

3 Saturday

8pm Antiques Roadshow

Vintage First Finds, Hour 2

See premiere vintage finds from ROADSHOW's first season including a Gibson style H-2 mandola, ca. 1918, a Tiffany Studios Daffodil lamp, ca. 1906, and an 1852 Lincoln manuscript! One illuminating find has a value jump to \$50K-\$70K!

9pm 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.

9:30pm Best of the Joy of Painting

Sunset Aglow

Join Bob Ross and experience a breathtaking sunset amidst glorious purple skies; don't miss this one.

10pm Real Rail Adventures: Swiss Grand Tour

In REAL RAIL

ADVENTURES: SWISS GRAND TOUR, television host, lifelong traveler and train buff Jeff Wilson journeys through several cities and towns in Switzerland by train, including Zurich, St. Gallen, Gstaad and Montreux, to take in the sights and learn about the local history and traditions of each destination. He also

shares up-to-date travel advice to help viewers create authentic, memorable rail adventures of their own. The one-hour travel documentary showcases the construction marvels and visual splendors of the Swiss rail system, where majesty and machine meet. From world-class mainlines and stunning scenic routes to pioneering steam locomotives and historic cog trains, REAL RAIL

ADVENTURES celebrates the triumphs of Swiss engineering and ingenuity. Engineers overcame the country's numerous natural obstacles - soaring peaks, plunging valleys and craggy terrain - by building impressive (and improbable) trestles, bridges and tunnels.

11pm New Scandinavian Cooking

Rye Bread for a Queen

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

11:30pm Pati's Mexican Table

Pink

An ingredient Pati constantly uses is salt and Yucatan has one of the most unique salts. The Las Coloradas salt, which means blush red, gets its

distinctive color from red algae. Engineer Felipe Perez takes Pati to the pink lakes where the salt is produced. Down the road in Rio Lagartos, conservationist Diego Nunez takes her to see another pink wonder, Mexico's highest concentration of flamingos. Recipes in Pati's Kitchen: Green Ceviche; Chunky Pepita and Coconut Rice; Pepita, Almond Habanero Pesto; Baked Fish with Pepita, Almond, and Habanero Pesto

12am Farmer and the Foodie

Black Soil Ky - Silver Springs Winery; Miller Ho

Maggie and Lindsey learn about Black Soil KY from founder Ashley Smith, a program that gives attention and support to Black farmers in Kentucky. They visit two farmers who have benefited of the farmers in her kitchen to cook a family recipe and fried from the program. Lindsey joins one green tomatoes.

12:30am Cook's Country Mexican for Dinner and Dessert

Host Julia Collin Davison makes Tacos raves (Pueblan Pork Tacos with Chipotle and Yogurt Sauces) for host Bridget Lancaster. Equipment expert Hannah Crowley shares the test kitchen's favorite ice cream scoops. And Bridget makes Julia Mini Chocoflanes.

4 Sunday

8pm Antiques Roadshow

Vintage Honolulu

Say Aloha to amazing Season 11 appraisals revisited 14 years later, including 19th-century Hawaiian poi pounders, a Dirk van Erp copper vase and an 1888 Joseph Nawahi oil painting. One is now worth \$250, 000-\$300,000.

9pm P. Allen Smith's A Sense of Place

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10pm No Passport Required Miami

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

11pm People of the North

Helgelandskysten:

Archipelago Adventures

Sail through Norway's stunning Helgeland coast, a treasure trove of islands, fresh seafood, and vibrant local culture. Meet the people who have chosen a life close to nature, from chocolatiers to brewers. Discover the beauty of sailing, gourmet meals in coastal settings, and a taste of local traditions through unique ingredients like seaweed butter and strong chocolate liqueur.

11:30pm Sara's Weeknight Meals

Creole Kitchen Secrets

The unique food of New Orleans is on the menu with two spectacular preparations. Sara's contribution is a Blackened fish with Creole spice and zucchini. Then, a history of how African American foods have permeated our culture and our cooking. Finally, New Orleans chef Airis Johnson makes a Jambalaya Sara says is the best she's ever tasted. Laissez les bon temps rouler!

12am Christopher Kimball's Milk Street Television

Tuesday Night Bologna

In this episode, Christopher Kimball heads to Bologna, Italy, to learn a simple weeknight menu. First, he bakes a sumptuous Italian Flourless Chocolate Torta based on the closely guarded secret recipe known as torta Barozzi. Then, Milk Street Cook Lynn Clark prepares a

simple pasta dish, Spaghetti Aglio e Olio with Tomatoes and Basil, and Chris makes creamy and rustic Italian Bean Soup with Fresh Pasta.

12:30am America's Test Kitchen

Porchetta-Style Turkey and Fennel

Test cook Dan Souza makes host Julia Collin Davison Porchetta-Style Turkey Breast. Equipment expert Adam Ried reviews smart ovens. Test cook Keith Dresser makes host Bridget Lancaster Roasted Fennel with Orange-Honey Dressing.

5 Monday

8pm America's Test Kitchen

Apples for Dinner and Dessert

Test cook Keith Dresser makes Roasted Pork Tenderloin with Apples and Shallots for host Bridget Lancaster. Science expert Dan Souza uses bubbles to show how stabilizers in whipped cream work. Bridget makes the french dessert, Gateau Invisible with Brown Sugar-Cinnamon Whipped Cream, for host Julia Collin Davison.

8:30pm Food. Curated.

The Sourdough Bread Craze

The sourdough revolution is far from over. Across New York City, a passionate community of bakers is turning flour, water, and wild yeast into an art form. Filmmaker Liza deGuia explores the fermentation frontier with ACQ Bread, Pomp & Circumstance, and Bruno's Bakery, three bakers

whose obsession with naturally leavened, artisan sourdough is pushing bread into bold new territory.

9pm P. Allen Smith's Garden Home

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10pm Rick Steves' Europe Barcelona and Catalunya

The creative spirit of Spain's Catalunya the land of Picasso, Gaudi and Salvador Dali is on a roll. We'll get caught up in the festivity of Barcelona, enjoying the vibrant street scenes, tasty tapas and pedestrian-friendly Gothic Quarter. Then we'll take a scenic side trip to mountaintop Montserrat, and finish with an artist's pilgrimage along the Costa Brava to Salvador Dali country seaside Cadaques to visit his home and nearby Figures to experience his playfully surreal mausoleum/museum.

10:30pm Weekends with Yankee

Style and Spirit

This week, host Amy Traverso explores "The Prettiest Village in Maine," Wiscasset. She tours the town with interior decorator Alexander Widener and meets the makers and shopkeepers who make the town so special. In Portland, Maine, host Richard Wiese goes behind the scenes with the state's first professional soccer club, Hearts of Pine. We also tour Flume Gorge in Lincoln, New Hampshire.

11pm Rudy Maxa's World

Four Great Cities of Asia

Only three per cent of the world's population lived in cities in 1800s, but that number will swell to 70% by 2050. Cities in Asia underwent rapid growth in the past century, and "Four Great Cities of Asia" examines the remarkable evolution of the mega-city. From the world's largest city, Tokyo, to the colorful chaos of Delhi, and from the modern miracle of Seoul to the teeming streets of Bangkok, "Four Great Cities of Asia" is a passport to the high-tech marvels and back-street secrets of four of the world's most amazing cities.

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.

12am Food. Curated.

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6 Tuesday

8pm Christopher Kimball's Milk Street Television

Cake and Scones

Christopher Kimball heads to Portland, Maine, to visit Tandem Coffee and Bakery's Briana Holt, who shows him both the sweet and savory sides of her baking. First, they make Savory Kale and Two-Cheese Scones, with saltiness from cheddar and pecorino and a sweet counterpoint from dried currants. Then, they bake a

Double Chocolate Cake with Honey-Rosemary Syrup, coating the cake with a sweet, herbal soak that perfectly complements the bittersweet chocolate.

8:30pm Food. Curated.

The Great Food Pivot

When the world shut down, some kitchens came alive. Filmmaker Liza deGuia uncovers the inspiring stories behind three businesses that turned crisis into creativity. She visits Maxi's Noodle, Pecking House, and Forsyth Fire Escape, revealing how necessity and passion gave birth to something enduring.

9pm P. Allen Smith's

Garden Home

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All Natural

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10pm Rick Steves' Europe

Little Europe: San Marino, Monaco, Vatican City, Liechtenstein, and Andorra
Don't blink as we blitz through Europe's tiniest countries: Vatican City, the world's smallest country, comes with the planet's biggest church. The fairytale principedom of

Monaco lures visitors with its fancy casino and glamorous views. Italy's last independent hill town, San Marino still looks formidable, as does the castle-guarded principality of Liechtenstein. And tiny Andorra entertains shoppers and hikers alike, surrounded by the rugged beauty of the Pyrenees.

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

Thousand Islands - A Canadian Cultural and Artistic Adventure

In celebration of his 20th anniversary on public television and CreateTV Steppin' Out host Joseph Rosendo takes us to Thousand Islands, Canada on a Cultural and Artistic exploration. He traces the deep artistic influences of the historic Thousand Island Playhouse on every aspect of local life. His Thousand Islands discoveries reveal that the real treasures of the region are centered on its good-natured, independent people - close knit and connected to this land and their cultural and artistic heritage.

11pm Travels with Darley

Quebec Eco-Adventures
Experience Quebec's natural beauty through sustainable travel adventures, from scenic flights and cycling to wildlife encounters and gourmet foraging, across the Lanaudiere and Mauricie regions. Darley explores these regions between

Quebec City and Montreal via seaplanes, cycling, hiking and paddling rivers. She takes viewers bear watching, tastes local spirits, takes a gourmet hike to forage for mushrooms and edible flowers and stays in eco-friendly accommodations. Local experts share history in Trois-Rivieres and Vallee Bras-du-Nord.

**11:30pm 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.

12am Food. Curated.

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currants. Then, they bake a Double Chocolate Cake with Honey-Rosemary Syrup, coating the cake with a sweet, herbal soak that perfectly complements the bittersweet chocolate.

7 Wednesday

8pm Yan Can Cook: Spice Kingdom

Hot Pot, Anyone?

Hot pot is almost a religion in Chengdu. On this episode Martin explores several of Chengdu's estimated 30,000 hot pot restaurants. He shows cases them by their unique features and themes. He also goes into the street and asks the general public how they truly feel about hot pots.

8:30pm Food. Curated.

Aapi: The New Asian Food Wave

Pride blossoms in Asian cuisine. A new generation of AAPI food makers is rewriting the menu on their own terms. Filmmaker Liza deGuia explores the mission, culture, and bold ingredients behind Noona's Ice Cream, Lady Wong, and Tong Restaurant, spotlighting voices finally claiming their place at the table.

9pm P. Allen Smith's Garden Home

Best of Travel

Join P. Allen Smith as he takes a trip down memory lane and revisits his favorite travel segments from seasons past.

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Take It Easy

No more excuses, get out and garden! P. Allen Smith demonstrates some hassle free gardening and cooking techniques for even the most well rooted couch potato.

10pm Rick Steves' Europe

Great Swiss Cities: Luzern, Bern, Zurich and Lausanne

In this episode we'll focus on an often overlooked side of Switzerland its urban charms. We'll get some exercise, from ringing a very big bell to floating down an urban river. We'll also enjoy a variety of eye-opening art, from Chagall and Klee to inmates of an asylum. Then we'll ponder a few Swiss innovations, from their open-minded drug policies to their hush-hush underground arsenals. And it'll all be before a backdrop of Switzerland's stunning natural beauty.

10:30pm Samantha Brown's Places to Love

Big Sky, Montana

Samantha starts off her Montana experience at Big Sky Resorts to learn about Avalanche Dogs and their rescue program. In Bozeman, Samantha visits with the curator of the Museum of the Rockies, where she learns about their dinosaur collection. At the Lone Mountain Ranch, Samantha joins a group for a gorgeous sleigh ride. Back at Big Sky Resort, Samantha meets US Olympian, Bode Miller.

11pm View Finders

Tallulah Gorge

Chris and Paul hike the geological marvel that is Tallulah Gorge. Over 1,000 steps were grueling in the heat, but their images were worth it, as well as what they learned about along the way.

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 Food. Curated.

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8 Thursday

8pm Christopher Kimball's Milk Street Television

Mexico City Favorites

Christopher Kimball travels to

Mexico City to learn favorite dinner recipes from cooking school instructor Esmeralda Brinn and Adriana Luna, chef at La Cocina de Mi MamÁ; in the Coyoacan market. Back in the kitchen, Chris prepares a layered Chicken, Salsa Verde and Tortilla Casserole (Pastel Azteca). Then, Milk Street Cook Lynn Clark makes Pork in Veracruz Sauce (Puntas a la Veracruzana), a skillet dish of thinly sliced pork with a tomato, olive and caper sauce.

8:30pm Food. Curated.

Women-Led Pastry Pioneers
Female pastry chefs lead a new baking era. Filmmaker Liza deGuia visits three women pushing past tradition and breaking new ground from scratch. From Mel The Bakery to The Good Batch and Rolo's, these entrepreneurs prove that great dough and a fresh vision can change everything.

9pm P. Allen Smith's Garden Home

It's Spooky
Allen Smith is throwing a Halloween Bash! Learn how to keep your Jack-o-Lantern's fresh longer along with unique fall decorating designs.

9:30pm P. Allen Smith's A Sense of Place

Tomatoes
Allen welcomes us back to the beauty of the farm with the Big Sister Oak, reflects on a Wendell Berry poem & William Turner's art, and shows how diversity in the garden strengthens

everything, before ending in the kitchen with the simplest perfection of summer: a delicious tomato sandwich.

10pm Rick Steves' Europe

Vienna and the Danube

For centuries, Vienna was the crown jewel of the rich and powerful Habsburg Empire. A century after that empire's fall, the Viennese appreciates their imperial legacy as a cultural wellspring and an excuse to live in style. We'll take in the city's wealth of elegant gardens, great art and fine music. Then we'll explore the city's surroundings, with a trip along the romantic Danube River and a hike up to the breathtakingly Baroque Melk Abbey.

10:30pm Joseph Rosendo's Steppin' Out

The Wonderful World of Markets - A 20th Anniversary Celebration

As part of his public television and CreateTV 20th anniversary celebration, in this commemorative episode Steppin' Out host Joseph Rosendo introduces viewers to the Wonderful World of Markets, which span the globe from Ethiopia and along the banks of the Lot River in France to his hometown of Topanga, California in Southern California's Santa Monica Mountains.

11pm Outside: Beyond The Lens

Joshua Tree National Park

Named for a unique tree that only grows in this extreme environment, Joshua Tree

National Park shows off its softer side in early spring. Soft light and clear night skies make this a photographers dream destination.

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 Food. Curated.

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9 Friday

8pm America's Test Kitchen

Breakfast of Champions

Test cook Lan Lam and host Julia Collin Davison make Omelets with Cheddar and Chives. Tasting expert Jack Bishop challenges Julia and Bridget Lancaster to a head-to-head tasting of bottled cold brew. Test cook Erin McMurrer makes Bridget Breakfast Sausage Patties.

8:30pm Food. Curated.

Bites with a Mission

It's more than just a bite! For some entrepreneurs, food is the vehicle for something much bigger. Filmmaker Liza deGuia digs into the missions behind Sobre Masa, Chiyo, and The Za Report, three businesses using every bite as a force for community, equity, and change. Food that feeds the soul as much as the stomach.

9pm Craftsman's Legacy

The Clockmaker

Welcome to the magical world of a clockmaker, where the gears are lovingly handmade and time truly does stand still as host Eric Gorges and young clock maker Nate Bowers create a beautiful exposed gear clock.

9:30pm Craftsman's Legacy

The Weave Master

Weaver Jaunita Hofstrom wanted to have a place just for weavers to gather and pursue their love of weaving. She bought a little church around the corner from her house and started living that dream. Host Eric Gorges explores the ins and outs and

up and overs of this traditional craft.

10pm Craftsman's Legacy

The Metal Engraver

With intricate flourishes, filigree, and a lot of magnification, host Eric Gorges and metal engraver David Riccardo create a breathtaking metal engraving.

10:30pm Craftsman's

Legacy

The Wood Turner

Let the chips fly! Host Eric Gorges and master wood turner Alan Hollar turn a wooden bowl in the Appalachian Mountains.

11pm Craftsman's Legacy

The Stained Glassmaker

Ekaterina Reier and host Eric Gorges play with light and glass in this episode where viewers learn that following your dream can really pay off.

11:30pm Craftsman's

Legacy

The Medieval Armormaker

James Gillaspie has been making medieval/Renaissance armor for over 20 years. Host Eric Gorges plays to his base as a fellow metal shaper. James and Eric do a little jousting and a lot of shop-talk!

12am Craftsman's Legacy

The Cheesemaker

Cheese, please! Join master cheesemaker Bruce Workman and host Eric Gorges for an inside view of an award winning creamery. Who knew master cheesemakers started their day at 2am?

12:30am Craftsman's

Legacy

The Quilter

Theadra Fleming hands over the needle and thread to host Eric Gorges as this quilter explains the African American tradition of quilting with a focus on colors, symbolism and the history of African textiles.

10 Saturday

8pm Antiques Roadshow

Vintage First Finds, Hour 3

Go back to the beginning for updates on ROADSHOW finds from Season 1, including a pocket watch with fob chain, ca. 1885, a 1942 Donald Duck animation cel, and a New England miniature chest, ca. 1825. Which treasure increases to \$55K-\$60K?

9pm Best of the Joy of Painting

Desert Hues

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

9:30pm Best of the Joy of Painting

Mirrored Images

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

10pm Real Rail Adventures: Swiss International Hubs

In REAL RAIL

ADVENTURES: SWISS INTERNATIONAL HUBS, host Jeff Wilson explores five international rail hubs in Switzerland that enable efficient trips to Germany, France and Italy. Enjoying grand historic sites, bustling

urban neighborhoods, quiet traditional villages and off-the-beaten track surprises, Jeff teaches viewers how to create stress-free, illuminating, multi-country European train adventures.

11pm New Scandinavian Cooking

Mackerel - The Shiny Bounty of Summer

Andreas visits the southern Norwegian resort town of Kristiansand, where the Norwegians flock every summer. Andreas goes fishing for mackerel and along the way, he cooks a variety of fish dishes, from fried sprats and mackerel sushi to the ultimate expression of Norwegian summer: grilled and smoked mackerel.

11:30pm Pati's Mexican Table

A Mayan League of Their Own

In Yaxunah, Pati discovers Yucatan's "league of their own." She joins the Amazonas, a softball team of indigenous women, for their morning practice. As they built a name for themselves, they overcame the mindset that women belong in the kitchen. After teaching Pati the ins and outs of the game, Dona Enedina invites her over for Brazo de Reina, a tamal with hardboiled eggs and ground pepitas. Recipes in Pati's Kitchen: Sweet Potato and Meat Salpicon; Pepita, Egg, and Chaya Tamales; Roasted Tomato and Habanero Salsa

12am Farmer and the

Foodie

Jeptha Creed Distillery

Maggie and Lindsey meet a mother-daughter team making waves in the bourbon industry. They tour Jeptha Creed distillery to learn more about the company's ground to glass initiative. Great recipes include beef and bourbon stew and bloody butcher cornbread.

12:30am Cook's Country

L.A. Sandwiches

Test cook Bryan Roof visits Los Angeles and makes his version of Little Fish-Inspired Fried Fish Sandwiches for host Julia Collin Davison. And test cook Morgan Bolling makes L.A.-Style Chili Cheeseburgers for host Bridget Lancaster.

11 Sunday

8pm Antiques Roadshow

Vintage Milwaukee 2020

Discover magnificent Milwaukee treasures including 1869 Louisa May Alcott "Little Women" books, a Samuel Prince desk and bookcase made around 1775, and a child's swan sled from about 1880. Which has an updated value of \$70,000-\$100,000?

9pm Craftsman's Legacy

The Clockmaker

Welcome to the magical world of a clockmaker, where the gears are lovingly handmade and time truly does stand still as host Eric Gorges and young clock maker Nate Bowers create a beautiful exposed gear clock.

9:30pm Craftsman's Legacy

The Weave Master

Weaver Jaunita Hofstrom wanted to have a place just for weavers to gather and pursue their love of weaving. She bought a little church around the corner from her house and started living that dream. Host Eric Gorges explores the ins and outs and up and overs of this traditional craft.

10pm No Passport Required D.C.

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

11pm People of the North

Sunndal: Kingdom of the Waterfalls

Explore the breathtaking beauty of Sunndal, Norway's kingdom of waterfalls. Join chef Nevada as she uncovers Sunndal's rich history, from British settlers to the local culinary delights. Journey through dramatic fjords, taste rhubarb cordial and rare herbs, and learn about Lady Arbuthnot's legacy in a local play, while hiking the majestic Vindu staircase.

11:30pm Sara's Weeknight Meals

Snacks for Dinner

Snack your way through dinner with these delicious small bites from all over the world. Sara starts at the birthplace of appetizers for dinner - Catalonia, Spain. There she tastes the famous

jamon with a local chef, who teaches her two quick tapas - a Spanish omelet and simple Bread with Tomatoes. In Turkey, Sara tastes local cheese in the bazaar, then joins some Istanbul natives for Mushroom String Cheese Dip slathered on bread. Sara answers a viewer's question about spices on Ask Sara, and finally, she makes her own favorite snack, a decadent Alsatian Onion Pie with melty Gruyere cheese from the Alps.

12am Christopher Kimball's Milk Street Television

Portuguese Classics

This episode takes a look at the cooking of Portugal for a gooey egg cake, a hearty braise and a fragrant soup. First, Milk Street Cook Bianca Borges bakes a Portuguese Sponge Cake with an airy, golden-hued crumb. Then, Christopher Kimball cooks Madeiran Pork with Wine and Garlic (Carne Vinha d'Alhos), equally suited as a main course or sandwich filling. Finally, Milk Street Cook Josh Mamaclay prepares Garlic and Cilantro Soup with Chickpeas (Acorda Alentejana), thickened with toasted bread and topped with soft cooked eggs.

12:30am America's Test Kitchen

Breakfast of Champions

Test cook Lan Lam and host Julia Collin Davison make Omelets with Cheddar and Chives. Tasting expert Jack Bishop challenges Julia and

Bridget Lancaster to a head-to-head tasting of bottled cold brew. Test cook Erin McMurrer makes Bridget Breakfast Sausage Patties.

12 Monday

8pm America's Test Kitchen *Tuscan Feast*

Host Julia Collin Davison makes host Bridget Lancaster Pollo al Mattone (Chicken Under a Brick). Equipment expert Hannah Crowley shares the test kitchen's favorite wine savers. And test cook Aran Goyoaga makes Gluten-Free Zucchini Scarpaccia for Julia.

8:30pm Food. Curated.

The Home Kitchen Empire

Home kitchens are the new hustle. Rising costs are pushing creative entrepreneurs to build empires from their own stoves. Filmmaker Liza deGuia spotlights Oy Vey Osteria, Sparkes Kitchen, and Border Town Tortilleria, three homegrown businesses turning personal recipes into something the whole city is hungry for.

9pm Craftsman's Legacy

The Metal Engraver

With intricate flourishes, filigree, and a lot of magnification, host Eric Gorges and metal engraver David Riccardo create a breathtaking metal engraving.

9:30pm Craftsman's Legacy

The Wood Turner

Let the chips fly! Host Eric Gorges and master wood turner Alan Hollar turn a wooden bowl in the

Appalachian Mountains.

10pm Rick Steves' Europe *Greece's Peloponnese*

Island getaways are fun, but the real heart of Greece is found in the Peloponnese Peninsula. After enjoying the charming old port town of Nafplio, we'll time-trip through the ruins of Olympia, take center stage at the remarkably preserved theater at Epidaurus, and explore the ancient capital of Mycenae. Then we'll wander off the beaten path along the rustic, rough-and-tumble Mani Peninsula, relax in the idyllic beach town of Kardymli and marvel at Greece's Rock of Gibraltar: the fortress town of Monemvasia.

10:30pm Weekends with Yankee

Meet Me at the Fair

This week, host Richard Wiese dives into Maine's biggest fall party, the Fryeburg Fair, and tries his hand at the fair's many activities - from sheep shearing to milking a goat to making kettle corn. Meanwhile, host Amy Traverso is on Cape Cod learning to surf cast with U.S. Surf Casting Champion Ron Arra, then explores the history and food scene of the town with her friend, Johnny Gibbons.

11pm Rudy Maxa's World *Tokyo*

Rudy Maxa's World takes a second look at the vibrant city of Tokyo, this time with an emphasis on Tokyo's cuisine.

"There are more Michelin-starred restaurants in Tokyo than in Paris and New York combined," notes Washington, D.C. chef and restaurant owner Daisuke Utagawa. "And it's well known that Japanese chefs are highly regarded around the world. But it's also the commitment, or the kodawari, of producers of many of the food products those chefs use that helps makes the cuisine what it is." Utagawa joins show host Rudy Maxa to bring the concept of kodawari to the screen, visiting the producers of the food that's made Japanese cuisine so famous.

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 Food. Curated.

The Home Kitchen Empire

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13 Tuesday

8pm Christopher Kimball's Milk Street Television

Middle Eastern Meets London

In this episode, we get inspiration from London's Middle Eastern restaurant scene. First, Christopher Kimball and Milk Street Cook Lynn Clark make Jerusalem-Style Mixed Grill Chicken with tahini sauce and pickled onions. Then, Milk Street Cook Rayna Jhaveri roasts a whole Cauliflower with Spiced Tahini and Garlic-Chili Oil. Finally, Milk Street Cook Bianca Borges bakes a rustic Almond-Coconut Cake with Cherries and Pistachios, which channels the heaps of gleaming fruit and nuts found at a Middle Eastern market.

8:30pm Food. Curated.

Pride on the Plate

Pride is transforming the food world, one dish at a time. Filmmaker Liza deGuia celebrates the LGBTQ+ food makers rewriting the rules with fearless flavors, bold recipes, and stunning visuals. Meet the community voices behind Tagmo, Chile Con Miel, and Cakes For No Occasion - each a reminder that the best food comes from living authentically.

9pm Craftsman's Legacy

The Stained Glassmaker

Ekaterina Reier and host Eric Gorges play with light and glass in this episode where viewers learn that following your dream can really pay off.

9:30pm Craftsman's Legacy

The Medieval Armormaker

James Gillaspie has been making medieval/Renaissance armor for over 20 years. Host Eric Gorges plays to his base as a fellow metal shaper. James and Eric do a little jousting and a lot of shop-talk!

10pm Rick Steves' Europe

Denmark beyond

Copenhagen

Denmark's capital is the most fun-loving in Scandinavia. As we get to know Copenhagen, we'll discover reminders of its proudly independent ways today. We'll stroll through Europe's first great pedestrian zone, ogle crown jewels in the palace and take a bike ride through a famous hippie squatter community, finishing at Copenhagen's full-time carnival, Tivoli Gardens.

10:30pm Joseph Rosendo's Steppin' Out

A Wonderful World of

Festivals - A 20th Anniversary Celebration

In this commemorative 20th anniversary public television and CreateTV episode, Steppin' Out host Joseph Rosendo shares his Wonderful World of Festivals. He illustrates that these modern and ancient festivities

open a window into a people's soul and celebrates his gratitude to being invited to the party!

11pm Travels with Darley

North Alabama Road Trip

Road trip through North Alabama, from Huntsville's rockets, museums, and gardens to Muscle Shoals' legendary music studios. Explore Scottsboro's Unclaimed Baggage, honor Jesse Owens' legacy in Oakville, and uncover meaningful outdoors and cultural stops along this scenic Southern route.

11:30pm 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.

12am Food. Curated.

Pride on the Plate

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14 Wednesday

8pm Yan Can Cook: Spice Kingdom

Tea Time!

Outside of Chengdu there are several well known tea plantations. Martin explores the local tea cultivation process, samples different types of popular brews, attends a tea serving ceremony, and visits the oldest tea house in People's Park in Chengdu. In the studio Martin cooks up dishes that use tea as an ingredient or flavoring agent.

8:30pm Food. Curated.

Meatless In Manhattan

Vegetables are having a moment. In NYC, the new normal is eating less meat. Filmmaker Liza deGuia explores plant-forward food with Woldy Kusina, Allwell Greens, and Cadence - entrepreneurs leading the charge and proving that the most colorful, nutritious, and exciting food on your plate might just be the vegetables.

9pm Craftsman's Legacy

The Cheesemaker

Cheese, please! Join master cheesemaker Bruce Workman and host Eric Gorges for an inside view of an award winning creamery. Who knew master cheesemakers started their day at 2am?

9:30pm Craftsman's Legacy

The Quilter

Theadra Fleming hands over the needle and thread to host Eric Gorges as this quilter explains the African American tradition of quilting with a focus on colors, symbolism and the history of African textiles.

10pm Rick Steves' Europe

Denmark: Beyond

Copenhagen

Using Copenhagen as a spring board, we'll visit the very best of Denmark. Aarhus welcomes us with its ruddy affluence, charming open air museum and eerily well-preserved ancient bog man. Roskilde impresses visitors with its royal burial church and the best Viking ship museum anywhere. And the delightfully quaint Isle of Aero beckons a bike ride among thatched cottages, "snooping mirrors", and cobbled alleyways that reminds us of the world of Hans Christian Andersen.

10:30pm Samantha Brown's Places to Love

California Road Trip

Samantha takes a Southern California Road Trip by electric car heading to Barrio

Logan, a thriving Mexican-American neighborhood in San Diego. Samantha's journey continues in the quaint desert town of Borrego Springs. She then goes on a tour of the Sky Art Sculptures in Galleta Meadow, visits a few local wineries by motorcycle, and drives a dune buggy through the forest in Big Bear Lake.

11pm View Finders

Pisgah National Forest

Pisgah National Forest is home to tremendous beauty and abounds with waterfalls. Chris and Paul head out in search of cascading water while learning about just how important clean water is to all aspects of society.

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 Food. Curated.

Meatless In Manhattan

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15 Thursday

8pm Christopher Kimball's Milk Street Television

Tuesday Night Bologna

In this episode, Christopher Kimball heads to Bologna, Italy, to learn a simple weeknight menu. First, he bakes a sumptuous Italian Flourless Chocolate Torta based on the closely guarded secret recipe known as torta Barozzi. Then, Milk Street Cook Lynn Clark prepares a simple pasta dish, Spaghetti Aglio e Olio with Tomatoes and Basil, and Chris makes creamy and rustic Italian Bean Soup with Fresh Pasta.

8:30pm Food. Curated.

Roots, Recipes, and Resilience

Our roots ground our recipes, and no ingredient is more powerful than where you come from. Filmmaker Liza deGuia sits down with Back Alley Bread, Makina Cafe, and Peeps Kitchen, three BIPOC-led businesses in New York City weaving heritage, memory, and deep culture into menus that reach far beyond the plate.

9pm Craftsman's Legacy

The Shoemakers

Best foot (ware) forward! Host Eric Gorges picks up the hammer and nail to try his hand at being a shoemaker. Master shoemakers Jesse Moore and Marika Verploegh Chasse give expert guidance along the way.

9:30pm Craftsman's Legacy

The Furnituremaker

Host Eric Gorges visits Alan Kaniarz, an innovator in the world of furniture design. Together they discuss the love of making furniture, environmentally conscious approaches to the craft and award-winning workmanship.

10pm Rick Steves' Europe

Iran: Tehran and Side Trips

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

10:30pm Joseph Rosendo's Steppin' Out

The Wonderful World of Wine... And More! - A 20th Anniversary Celebration

As a travel journalist, Joseph Rosendo eats everything, drinks everything and does everything. Since a people's homegrown foods and beverages are a part of their cultural character, Joseph

takes us on his public television and CreateTV 20th Anniversary celebration of the Wonderful World of Wine... and more!

11pm Outside: Beyond The Lens

Jets in the Wild: Part 1

The worlds of landscape and aviation photography collide in a jet-fueled adventure in the wilds of California. Jeff, David, and Zack discover the Sidewinder, a low-level fighter jet training route where a subculture of aviation photographers go to extremes to get the perfect shot.

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 Food. Curated.

Roots, Recipes, and Resilience

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16 Friday

8pm America's Test Kitchen

Two Simple Pastas

Test cook Keith Dresser makes host Julia Collin Davison Pasta Cacio e Uova. Equipment expert Adam Ried reviews chef's knives under \$75. Test cook Dan Souza makes host Bridget Lancaster Orecchiette with Broccoli Rabe and Sausage.

8:30pm Food. Curated.

Global Flavors, Local Makers
Diversity is growing in our grocery aisles, proving there is real demand for authentic global flavors in the American diet. Filmmaker Liza deGuia goes behind the scenes with Mama Lam's, New York Shuk, and Oyamada Onigiri, three craft brands bringing their ethnic flavors to a much wider audience.

9pm Lidia's Kitchen

Savor The Moment

Getting the chance to gather your loved ones around the table can be difficult in the fast-paced world we live in so in this show Lidia reminds us to always savor our time at the dinner table.

Granddaughter Olivia

Bastianich joins Lidia in her kitchen to practice a technique of creating a simple, yet elegant Citrus and Fennel Salad. Everybody likes Lidia's crispy Smashed Garlic Rosemary Potatoes, and she walks us through how to execute them with ease. And for the star of the table, Lidia's Roast Pork Shoulder is one of those festive preparations that requires time to cook, but the oven does most of the work! So let's cook up a feast with Lidia to enjoy with the ones we love!

9:30pm Lidia's Kitchen

Fuel The Soul

What fuels Lidia's soul is being in the kitchen, surrounded by the smells and memories that remind her of her loved ones. So today, she invites us to do just that, starting with her Dandelion and Chickpea Salad, which brings back memories of foraging for this simple nutritious childhood favorite. And sometimes it's not just about the memory, but the warmth a dish delivers, like her One-Pan Chicken and Eggplant Parmigiana. It's so easy to throw together while still satisfying that classic craving. So let's cook the kind of food that nourishes the body, mind & soul!

10pm Lidia's Kitchen

Good Friends & Good Food

The best part about gathering around the table is sharing good food with good company. Today Lidia

showcases a menu fit to feed all your friends. Grandson Ethan swings by to help Lidia build the ultimate Italian Cheeseboard. Then she cooks up an easy crowd-pleaser with her Skillet Sausage & Peppers. For a sweet finish, Lidia makes a childhood favorite, St. Joseph's Zeppole. Fried dough filled with vanilla cream topped with Amarena cherries. So tune in to learn how to entertain with showstopping ease the Lidia way!

10:30pm Lidia's Kitchen

Take A Chance

It's second nature for me to cook with seafood and I want that for you too. Baked Sardines is my favorite way to enjoy a fish that was always abundant growing up. Fennel with Anchovies bruschetta reminds me of the sandwiches I ate as a child. Foraging at the beach would reward me with a plate of this Istrian Pasutice with Mixed Seafood. Take a chance, open your kitchen to the bounty of the sea!

11pm Lidia's Kitchen

Worth Celebrating

Italians are serious about their celebrations. The food, the company, the conversation, the music, and the wine are always abundant! And Lidia is ready to celebrate with you, starting with her Winter Panzanella. A mix of warm roasted vegetables is tossed with bread and kale to make one creative winter take on

the traditional bread salad. Then Lidia's granddaughter, Julia Manuali, stops by the kitchen to make a Crespelle Bar, a fun, festive way to treat guests to a sweet finish to any meal. And during the holidays, Lidia's mother, Grandma Erminia, was the expert maker of these Farina Gnocchi. All you need is a good stock to cook them and let the celebration begin! Like Lidia says, what's a celebration without lots of food?!

11:30pm Lidia's Kitchen

The Next Chapter

Lidia is used to cooking for a crowd, but these days are a bit different. Today, Lidia shows us how to cook just for one. Pasta makes great leftovers and this Fettuccine with Caramelized Onions, Bacon, and Olives is rich in flavor and easy to make. Lidia shares her special Orange Spritz. Every chef has a favorite rendition of roast chicken, and Lidia's Simple Roast Chicken features some of her favorite flavors, rosemary and lemon. It's just Lidia today, so let's cook for one!

12am Lidia's Kitchen

Plan The Menu

When Lidia was a child, ricotta had many uses in the kitchen, from appetizers, to pasta, to stuffings, to baked desserts. In this episode, Lidia plans a meal using ricotta in all its versatile glory. To start, Easy Bruschetta using three ingredients or

less, Lidia makes a delicious appetizer with her grandson Miles. Then Lidia makes a much-loved classic baked pasta, Crespelle Manicotti, filled with a spinach ricotta stuffing. And for a sweet finish, the family's favorite Chocolate Chip Ricotta Cookies. This episode is all about ricotta!

12:30am Lidia's Kitchen

A Frugal Feast

I remind you that cooking can be cost effective with a bit of creativity. And share a cost-cutting complete meal, with my Vegetable Soup with Poached Eggs. Then my friend, Mark Randall, a honey-maker, calls to discuss a traditional Italian cookie that he stretches into two desserts by adding them to his honey ice cream. And a Poached Chicken Giardiniera Salad easily makes two meals out of one.

17 Saturday

8pm Antiques Roadshow

Vintage First Finds, Hour 4

See fabulous finds from ROADSHOW's first season updated with today's values including an Albrecht Durer engraving, an 1870 J. L. Stone limestone temperance jug, and an 11/22/63 news ticker tape. One treasure increases in value to \$60K-\$90K!

9pm 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.

9:30pm 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.

10pm Real Rail Adventures: Swiss Winter Magic

Hosted by veteran traveler and avid train buff Jeff Wilson, REAL RAIL ADVENTURES: SWISS WINTER MAGIC showcases the construction marvels and visual splendors of the Swiss rail system, world-class mainlines, stunning scenic routes, and beautiful cog trains. From Zurich International, Jeff boards the Intercity Line at the airport train station and heads east. At the alpine city of Chur, he changes to the renowned Albula Bernina Express and savors the scenery scrolling by on the ride to his first destination. St. Moritz is legendary as one of the world's premier ski resorts. Alpine winter tourism was invented here in 1864 and St. Moritz has twice hosted the Olympic Winter Games. Jeff hits the slopes and discovers a wealth of options for downhill skiers of all abilities. The village is ringed by more than a few ski areas that are easily accessible by trains, state of the art gondolas and lifts, which serve up immaculate ski runs plus amenities that delight. Traveling aboard the Glacier Express, Jeff heads to

the village of Zermatt and the world famous Matterhorn, a mountain of the Alps.

Romantic, car free Zermatt pulses year round and is particularly enchanting in winter. Scores of 500 year old houses line the streets of the compact village. Zermatt nestles in a peaceful-and yet wild mountain world at the foot of the indomitable Matterhorn. Next, is a trip to the north aboard the Golden Pass Panoramic VIP Train in Montreux. Jeff's destination: Gstaad, a long-famous jet-set destination called the "last paradise in a crazy world" by actress Julie Andrews, a regular visitor. Known for five-star resorts, elegant shopping and fine dining, Gstaad still retains a genuine Alpine lifestyle too. There, Jeff tries his hand at fat-tire winter biking, ice stock curling, and hiking with a local outfitter that offers treks complete with traditional fondue from a gigantic wooden pot.

11pm New Scandinavian Cooking

Many Flavors of Lamb

Andreas travels through the Southwestern part of Norway and Rogaland during the annual sheep gathering. Andreas cooks beer-braised lamb shanks with sweet onions, pepper-fried lamb liver, a 'one-pot wonder' of lamb with rutabaga and mustard seeds, and finally, he puts a scientific twist on a traditional Sunday roast.

11:30pm Pati's Mexican

Table

Swinging Spirits

In Ciudad Juarez, Pati joins in with a group of Pachuco dancers, who are passionately preserving this distinctive Prohibition-era culture's traditions. Together they head to the iconic Kentucky Bar, rumored to be the birthplace of the margarita. Later, she savors an icon of Juarez's food scene, the burrito, at Burritos El Compa where the Olivares are keeping their family legacy alive.

12am Farmer and the Foodie

Dairy - Jd Country Milk; Louisville Cream

Maggie and Lindsey visit a farm famous for its cream and chocolate milk. They tour the bottling facility, help with the afternoon milking and visit a Louisville ice cream shop that incorporates that cream into their product. With the help of their kids, Maggie and Lindsey make ice cream at home.

12:30am Cook's Country

Surprising Sheet-Pan Suppers

Test cook Morgan Bolling makes Crispy-Creamy Sheet-Pan Macaroni and Cheese for host Julia Collin Davison. Equipment expert Hannah Crowley shares the test kitchen's favorite glass storage containers. Morgan shares the history behind Alabama Fire Crackers, and test cook Vallery Lomas makes Sheet-Pan Maque

Choux for host Bridget Lancaster.

18 Sunday

8pm Antiques Roadshow

Vintage Mobile

Revisit Alabama appraisals 14 years after ROADSHOW's visit to Mobile such as an "Indian Tribes of North America" set, a Gale Sayers game-worn jersey and Chinese glass bottle vases from around 1775. Learn which is now valued at \$70,000-\$90,000.

9pm Lidia's Kitchen

Savor The Moment

Getting the chance to gather your loved ones around the table can be difficult in the fast-paced world we live in so in this show Lidia reminds us to always savor our time at the dinner table.

Granddaughter Olivia Bastianich joins Lidia in her kitchen to practice a technique of creating a simple, yet elegant Citrus and Fennel Salad. Everybody likes Lidia's crispy Smashed Garlic Rosemary Potatoes, and she walks us through how to execute them with ease. And for the star of the table, Lidia's Roast Pork Shoulder is one of those festive preparations that requires time to cook, but the oven does most of the work! So let's cook up a feast with Lidia to enjoy with the ones we love!

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10pm No Passport Required

Seattle

Join Chef Marcus Samuelsson as he explores Seattle's thriving Filipino community, learning about their longstanding connection to the city and meeting young Filipino-American chefs who are bringing their passion to the city's vibrant food scene.

11pm People of the North

Ryfylke: Vikings, Jazz, and Herring

Dive into the diverse culture of Ryfylke, where Viking history, jazz festivals, and seafood culture intersect. Join Arne, Sigrid, and Stig in Karmoy, the home of Viking kings. Visit halibut farms, cider tastings, and uncover the island's local legends.

11:30pm Sara's Weeknight Meals

5 Ingredient Surf N' Turf

Viewers love five ingredient meals and Sara delivers with

three simple and tasty recipes from the land and from the sea. First, Sara recalls her years working with Julia Child with one of Julia's favorite French dishes - a simple Fish Meuniere. Later Sara's brother joins her for a manly steak slathered in a special flavored butter, and then a New England summer favorite, peas and Salmon, but with the crispy skin you see at high end restaurants. On Ask Sara - a viewer learns a foolproof way to poach eggs.

12am Christopher Kimball's Milk Street Television

Israel New and Old

Christopher Kimball travels to the Galilee Valley to make a kafta traybake with Reem Kassis, author of "The Palestinian Table." Then, Chris heads to Tel Aviv for a meal at Shlomo & Doron, a shop famous for its hummus, both classic and unconventional. Back in the kitchen, Chris makes Lebanese Baked Kafta with Potatoes and Tomatoes, a comforting casserole with warm spices, followed by Hummus with Chipotle Black Beans and Tomato Salsa. Finally, Milk Street Cook Lynn Clark bakes soft and chewy Yeasted Flatbreads with Za'atar Oil.

12:30am America's Test Kitchen

Two Simple Pastas

Test cook Keith Dresser makes host Julia Collin Davison Pasta Cacio e Uova.

Equipment expert Adam Ried reviews chef's knives under \$75. Test cook Dan Souza makes host Bridget Lancaster Orecchiette with Broccoli Rabe and Sausage.

19 Monday

8pm America's Test Kitchen

Soup and Bread, The Italian Way

Test cook Becky Hays makes Our Zuppa Toscana for host Bridget Lancaster. Tasting expert Jack Bishop challenges our hosts to a head to head tasting of white bread. And Bridget makes Light and Airy Focaccia for host Julia Collin Davison.

8:30pm Food. Curated.

The Sourdough Bread Craze

The sourdough revolution is far from over. Across New York City, a passionate community of bakers is turning flour, water, and wild yeast into an art form. Filmmaker Liza deGuia explores the fermentation frontier with ACQ Bread, Pomp & Circumstance, and Bruno's Bakery, three bakers whose obsession with naturally leavened, artisan sourdough is pushing bread into bold new territory.

9pm Lidia's Kitchen

Good Friends & Good Food

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9:30pm Lidia's Kitchen

Take A Chance

It's second nature for me to cook with seafood and I want that for you too. Baked Sardines is my favorite way to enjoy a fish that was always abundant growing up. Fennel with Anchovies bruschetta reminds me of the sandwiches I ate as a child. Foraging at the beach would reward me with a plate of this Istrian Pasutice with Mixed Seafood. Take a chance, open your kitchen to the bounty of the sea!

10pm Rick Steves' Europe

Dubrovnik and Balkan Side-Trips

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

10:30pm Weekends with

Yankee

New England Icons

Host Richard Wiese heads to Maine for a look at one of the most-photographed lighthouses in the world, Nubble Light. Then it's off to Boston's famed North End, where host Amy Traverso stops at the Revolutionary-era print shop of Edes & Gill and enjoys cannoli from Modern Pastry. Finally, in Woodstock, Vermont, meet potter James Zillian, founder of the internationally acclaimed Farmhouse Pottery.

11pm Rudy Maxa's World

Hokkaido

The northernmost Japanese island of Hokkaido is the home of the international food favorite, ramen. Known as Japan's "soul food," ramen is revered in Hokkaido, where it enjoys a long history. Host Rudy Maxa and Washington, D.C. chef Daisuke Utagawa explore the island that's a world-class skiing venue- Sapporo, Hokkaido's capital, which hosted the Winter Olympics in 1972. Along the way, they track down the multi-generational families that produce the ingredients of ramen and visit the island's stunning lakes; one of the island's premier ski resorts, as well as a whiskey distillery that helps makes Japan's award-winning spirits.

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 Food. Curated.

The Sourdough Bread Craze
The sourdough revolution is far from over. Across New York City, a passionate community of bakers is turning flour, water, and wild yeast into an art form. Filmmaker Liza deGuia explores the fermentation frontier with ACQ Bread, Pomp & Circumstance, and Bruno's Bakery, three bakers whose obsession with naturally leavened, artisan sourdough is pushing bread into bold new territory.

12:30am America's Test Kitchen

Soup and Bread, The Italian Way

Test cook Becky Hays makes Our Zuppa Toscana for host Bridget Lancaster. Tasting expert Jack Bishop challenges our hosts to a head to head tasting of white bread. And Bridget makes Light and Airy Focaccia for host Julia Collin Davison.

20 Tuesday

8pm Christopher Kimball's Milk Street Television

Portuguese Classics

This episode takes a look at the cooking of Portugal for a gooey egg cake, a hearty braise and a fragrant soup. First, Milk Street Cook Bianca Borges bakes a Portuguese Sponge Cake with an airy, golden-hued crumb. Then, Christopher Kimball cooks Madeiran Pork with Wine and

Garlic (Carne Vinha d'Alhos), equally suited as a main course or sandwich filling. Finally, Milk Street Cook Josh Mamaclay prepares Garlic and Cilantro Soup with Chickpeas (Acorda Alentejana), thickened with toasted bread and topped with soft cooked eggs.

8:30pm Food. Curated.

The Great Food Pivot

When the world shut down, some kitchens came alive. Filmmaker Liza deGuia uncovers the inspiring stories behind three businesses that turned crisis into creativity. She visits Maxi's Noodle, Pecking House, and Forsyth Fire Escape, revealing how necessity and passion gave birth to something enduring.

9pm Lidia's Kitchen

Worth Celebrating

Italians are serious about their celebrations. The food, the company, the conversation, the music, and the wine are always abundant! And Lidia is ready to celebrate with you, starting with her Winter Panzanella. A mix of warm roasted vegetables is tossed with bread and kale to make one creative winter take on the traditional bread salad. Then Lidia's granddaughter, Julia Manuali, stops by the kitchen to make a Crespelle Bar, a fun, festive way to treat guests to a sweet finish to any meal. And during the holidays, Lidia's mother, Grandma Erminia, was the expert maker of these Farina Gnocchi. All you need is a

good stock to cook them and let the celebration begin! Like Lidia says, what's a celebration without lots of food?!

9:30pm Lidia's Kitchen

The Next Chapter

Lidia is used to cooking for a crowd, but these days are a bit different. Today, Lidia shows us how to cook just for one. Pasta makes great leftovers and this Fettuccine with Caramelized Onions, Bacon, and Olives is rich in flavor and easy to make. Lidia shares her special Orange Spritz. Every chef has a favorite rendition of roast chicken, and Lidia's Simple Roast Chicken features some of her favorite flavors, rosemary and lemon. It's just Lidia today, so let's cook for one!

10pm Rick Steves' Europe

The Best of Slovenia

Little Slovenia is the least visited and most underrated of Europe's alpine countries. From its prosperous capital of Ljubljana, we enjoy the mountain resort of Lake Bled, venture into the Julian Alps for natural thrills mixed with World War I history, go spelunking in a gigantic cave, and swim with Slavs in a charming Adriatic port.

10:30pm Joseph Rosendo's Steppin' Out

A World of Spiritual

Experiences - A 20th

Anniversary Celebration

As part of his public television and CreateTV 20th anniversary, Steppin' Out host

Joseph Rosendo introduces us to his life-long discoveries of people and their cultures by revisiting his encounters of A World of Spiritual Experiences.

11pm Travels with Darley

Accessible North Alabama

Explore North Alabama with focus on accessibility with host Darley Newman and local experts. Learn about Wheel the World in Decatur and Huntsville's Paralympic cycling events. Enjoy nature at Noccalula Falls, Little River Canyon, and history in Helen Keller's hometown. Discover wheelchair-friendly attractions, sensory-friendly stops, accessible dining, and inclusive experiences that make travel more welcoming for everyone.

11:30pm 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!

12am Food. Curated.

The Great Food Pivot

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21 Wednesday

8pm Yan Can Cook: Spice Kingdom

The Voice of the Mountain

Sichuan is mountainous. Outside of Chengdu many ethnic minorities reside up in the mountains for centuries. Mountain music is a popular instrument used to express local culture and record local history. Martin meets up with Mr. Zhang a famous mountain singer and learns about the life and cuisine of the mountains.

8:30pm Food. Curated.

Aapi: The New Asian Food Wave

Pride blossoms in Asian cuisine. A new generation of AAPI food makers is rewriting the menu on their own terms. Filmmaker Liza deGuia explores the mission, culture, and bold ingredients behind

Noona's Ice Cream, Lady Wong, and Tong Restaurant, spotlighting voices finally claiming their place at the table.

9pm Lidia's Kitchen

Plan The Menu

When Lidia was a child, ricotta had many uses in the kitchen, from appetizers, to pasta, to stuffings, to baked desserts. In this episode, Lidia plans a meal using ricotta in all its versatile glory. To start, Easy Bruschetta using three ingredients or less, Lidia makes a delicious appetizer with her grandson Miles. Then Lidia makes a much-loved classic baked pasta, Crespelle Manicotti, filled with a spinach ricotta stuffing. And for a sweet finish, the family's favorite Chocolate Chip Ricotta Cookies. This episode is all about ricotta!

9:30pm Lidia's Kitchen

A Frugal Feast

I remind you that cooking can be cost effective with a bit of creativity. And share a cost-cutting complete meal, with my Vegetable Soup with Poached Eggs. Then my friend, Mark Randall, a honey-maker, calls to discuss a traditional Italian cookie that he stretches into two desserts by adding them to his honey ice cream. And a Poached Chicken Giardiniera Salad easily makes two meals out of one.

10pm Rick Steves' Europe

Granada, Cordoba, and Spain's Costa Del Sol

Andalucia's Moorish heritage sparkles in the historic capitals of Granada and Cordoba. And the pride of the Reconquista and the power of Queen Isabel and King Ferdinand enliven the region's great sights. Tasting the smooth sherry and marveling at prancing stallions, we find the passion in Andalucian culture. And we top it off with fun in the Spanish sun on the Costa del Sol.

10:30pm Samantha Brown's Places to Love

The Makers

An episode devoted to food, clothing, musical instruments and other wonderful products specially made by craftspeople across the country. From a master luthier in Savannah, to a specialized soy sauce condiment made in Kentucky that's now sold in Japan, the U.S. is full of creative crafts people working to make wonderful products we all can enjoy.

11pm View Finders

Grand Teton National Park

Chris and Paul explore the towering beauty of the Tetons in Wyoming, where they raft the Snake River, hike to hidden locations, and learn about conservation efforts to help protect this piece of western paradise.

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 Food. Curated.

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22 Thursday

8pm Christopher Kimball's Milk Street Television

Israel New and Old

Christopher Kimball travels to the Galilee Valley to make a kafta traybake with Reem Kassis, author of "The Palestinian Table." Then, Chris heads to Tel Aviv for a meal at Shlomo & Doron, a shop famous for its hummus, both classic and unconventional. Back in the kitchen, Chris makes Lebanese Baked Kafta with Potatoes and Tomatoes, a

comforting casserole with warm spices, followed by Hummus with Chipotle Black Beans and Tomato Salsa. Finally, Milk Street Cook Lynn Clark bakes soft and chewy Yeasted Flatbreads with Za'atar Oil.

8:30pm Food. Curated.

Women-Led Pastry Pioneers

Female pastry chefs lead a new baking era. Filmmaker Liza deGuia visits three women pushing past tradition and breaking new ground from scratch. From Mel The Bakery to The Good Batch and Rolo's, these entrepreneurs prove that great dough and a fresh vision can change everything.

9pm Lidia's Kitchen

Meet Me at the Table

Join Lidia at the table for some traditional winter fare of the northern Italian mountains. On a bed of soft polenta, Lidia serves up a heartwarming Mushroom Ragu. Then Lidia percolates the perfect cup of Italian coffee, with Lorenzo using her Moka Pot. To finish the meal, she makes her rendition of Kaiserschmarrn, a favorite mountain treat of the grandchildren, it's a fluffy, light, eggy pancake topped with jam. Andiamo, let's head to the Dolomites with Lidia!

9:30pm Lidia's Kitchen

Serving Up Pasta

I teach you that serving up pasta can open a world of possibilities. And share my recipes for two very different flavor-packed pasta dishes -

Penne with Cauliflower & Green Olive Pesto and Fusilli with Salami & Roasted Peppers. I catch up with old friends, the Sofgline sisters, from Bologna, to talk all things fresh pasta. From the pasta shape to the sauce you can serve up pasta any way you like.

10pm Rick Steves' Europe
Andalucia, Gibraltar and Tangier

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

10:30pm Joseph Rosendo's Steppin' Out

The Wonderful Waterways Of The World - A 20th Anniversary Celebration

As part of his public television and CreateTV 20th anniversary, Steppin' Out host Joseph Rosendo takes us in comfort on watery journeys through history and diverse landscapes. We climb aboard and share Joseph aquatic experiences on the Waterways of The World and the adventures they take us to.

11pm Outside: Beyond The Lens

Jets in the Wild: Part 2

Now, fully addicted to the thrill of aviation photography on The Sidewinder low-level

training route in California, Jeff is invited inside the rarely-seen operations of the 144th Fighter Wing base in Fresno where a childhood dream comes true.

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 Food. Curated.

Women-Led Pastry Pioneers

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Finally, Milk Street Cook Lynn Clark bakes soft and chewy Yeasted Flatbreads with Za'atar Oil.

23 Friday

8pm America's Test Kitchen
Beef Wellington

Hosts Julia Collin Davison and Bridget Lancaster make a show-stopping Beef Wellington. Tasting expert Jack Bishop challenges Bridget to a tasting of domestic caviar.

8:30pm Food. Curated.

Bites with a Mission

It's more than just a bite! For some entrepreneurs, food is the vehicle for something much bigger. Filmmaker Liza deGuia digs into the missions behind Sobre Masa, Chiyo, and The Za Report, three businesses using every bite as a force for community, equity, and change. Food that feeds the soul as much as the stomach.

9pm The Life of Loi: Mediterranean Secrets
Feasting On An Emerald Beach

Chef Maria Loi introduces us to the magical island of Corfu. Maria joins Chef Tasos Andriotis to serve up a seaside feast. On the menu are Fish Soup, Prawns Saganaki with Feta, Smoked Monkfish, Anchovies Saganaki, and Grilled Wild Greens. Inspired by the flavors of this meal, Maria creates some delicious dishes back in New York including Corfiot Shrimp and Monkfish Lobster-Style.

**9:30pm The Life of Loi:
Mediterranean Secrets**

Morning Til Night

Chef Maria Loi takes us to the breathtaking and sustainable destination of Costa Navarino. Maria joins chefs Panagiotis Tziourtzioumis and Kiriakos Plevritis to prepare dishes from the heart of the Mediterranean diet: Grilled Red Mullet and Village Salad, and Braised Lamb with a Traditional Peasant Pasta. Back in New York, Maria serves up dishes inspired by her travels.

**10pm The Life of Loi:
Mediterranean Secrets**

Water, Sand, Sun

Chef Maria Loi brings us to Costa Navarino in the Peloponnese. Maria joins Chef Dimitris Karampampas to make classic Greek dishes: Mixed Bean Salad with Grilled Shrimp, and Smoked Branzino with Wild Greens and Fresh Tomatoes. Then Maria heads back to New York to prepare meals inspired by her travels, Bean Salad with Grilled Chicken and a Smoked Salmon Sandwich with Caper Tapenade.

**10:30pm The Life of Loi:
Mediterranean Secrets**

Naxian Paradise

This week, Chef Maria Loi brings us back to Naxos, the largest island in the Cyclades, to share some of its hidden treasures and cuisine made with the best local ingredients. Maria meets Chef Antonis Karamanis, and fisherman,

Stelios Grillis to cook classic Naxian dishes: Traditional Grilled Squid and Fish Stew. Back in New York, Maria serves up dishes inspired by her time on Naxos.

**11pm The Life of Loi:
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A Family Affair

Chef Maria Loi takes us to Naxos, known for its beautiful villages, artisanal crafts and cuisine, and wonderful people. Maria introduces us to the Polykreti family, with whom she makes two special Naxian dishes: Cheese Bread and Roasted Seasonal Vegetables with Lamb. Back in her New York kitchen, Maria shares some easy adaptations of these Naxian treasures.

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Chef Maria Loi takes us to Mykonos, one of the most famous islands in the world, to share with us the unknown side to this popular tourist destination. Maria meets with Chef Miltos Karoubas to prepare an Onion Pie, and later with Teta Fragiadaki to make Spinach and Leek Pie. Back in New York, Chef Loi prepares simple dishes inspired by her travels: an Open Face Onion Pita, and Spinach Pie Muffins.

**12am The Life of Loi:
Mediterranean Secrets**

The Handmade Island

Chef Maria Loi takes us to Tinos, the secret soul of Greece. Just a short boat ride

from Mykonos, this island has a cuisine all its own. Maria meets with chefs Antonia Zarpa and Vassilis Plakias to prepare Chickpeas with Local Aromatics and a hearty Artichoke Pie. Back in New York, Maria embraces the flavors of Tinos and creates dishes inspired by her travels.

**12:30am The Life of Loi:
Mediterranean Secrets**

Classic Corfu

Chef Maria Loi brings us to Corfu, one of the most multicultural Greek islands, to share the best of Corfiot cuisine. Maria meets with Chef Liana Barba to cook a traditional Pasta with Shrimp dish, and later by the pool, Maria makes Potatoes with Wild Greens and Feta. Back in New York, Maria, inspired by Corfu, prepares Braised Chicken with Cinnamon and Tomato, and a Warm Potato Salad.

24 Saturday

8pm Antiques Roadshow

Vintage First Finds, Hour 5

Discover today's values for ROADSHOW's first finds including a 1933 Duck Soup movie poster, an 1867 Carl Haag watercolor, and an Edward Gilpin watch, ca.

1670. One item purchased at a house sale has a whopping value increase to \$50K-\$75K!

**9pm 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.

9:30pm 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.

10pm Real Rail Adventures: Switzerland

REAL RAIL ADVENTURES: SWITZERLAND showcases the construction marvels and visual splendors of the Swiss rail system, where majesty and machine meet. From world-class mainlines and stunning scenic routes to pioneering steam locomotives and historic cog trains, REAL RAIL ADVENTURES celebrates the triumphs of Swiss engineering and ingenuity. Engineers overcame the country's numerous natural obstacles - soaring peaks, plunging valleys and craggy terrain - by building impressive (and improbable) trestles, bridges and tunnels. Host Jeff Wilson, a regular on several home-improvement series, stops in Swiss cities and towns along the way to take in the sights, learn about local history and traditions, and share up-to-date travel advice to help viewers create authentic, memorable rail adventures of their own.

11pm New Scandinavian Cooking

Food for a Viking

Danish chef Claus Meyer joins Andreas in Ribe, the oldest town in Scandinavia.

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

11:30pm Pati's Mexican Table

Canyon Cuisine

For the indigenous Raramuri people, long-distance running through Chihuahua's majestic Copper Canyon is a way of life. Pati meets the Moreno brothers, who are famous for winning ultramarathons. In Huetosachi, community leader Maria Monarca teaches Pati about the art of cooking with corn in Raramuri cuisine, from nixtamalization to a traditional dish known as "chacales."

12am Farmer and the Foodie

Maple Syrup - South 4 Farms
Maggie and Lindsey visit Scottsville, Kentucky to learn how to make maple syrup and maple butter at South 4 Farms. Inspired by their visit, Lindsey and Maggie use the versatile syrup for roasted salmon, a winter salad, and a creme brulee. Recipes: Maple Syrup Creme Brulee Maple-Mustard Roasted Salmon Winter Chopped Salad with Maple-Mustard Dressing

12:30am Cook's Country

Cozy Baking

Test cook Morgan Bolling makes Dollywood-Style Cinnamon Bread for host

Bridget Lancaster. Equipment expert Hannah Crowley shares the test kitchen's favorite mixing bowls. And test cook Lidey Heuck makes Pumpkin Cream Cheese Blondies for host Julia Collin Davison.

25 Sunday

8pm Antiques Roadshow

Vintage Philadelphia

Flashback to phenomenal Philadelphia finds from 2006 including an asscher-cut yellow diamond ring from around 1930, a Charles Rohlfs mahogany chair and a 1958 Picasso drawing with documentation. Which has skyrocketed in value to \$220,000?

9pm The Life of Loi: Mediterranean Secrets

Feasting On An Emerald Beach

Chef Maria Loi introduces us to the magical island of Corfu. Maria joins Chef Tasos Andriotis to serve up a seaside feast. On the menu are Fish Soup, Prawns Saganaki with Feta, Smoked Monkfish, Anchovies Saganaki, and Grilled Wild Greens. Inspired by the flavors of this meal, Maria creates some delicious dishes back in New York including Corfiot Shrimp and Monkfish Lobster-Style.

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Tziourtzioumis and Kiriakos Plevritis to prepare dishes from the heart of the Mediterranean diet: Grilled Red Mullet and Village Salad, and Braised Lamb with a Traditional Peasant Pasta. Back in New York, Maria serves up dishes inspired by her travels.

10pm No Passport Required
Los Angeles

Explore the large and thriving Armenian community in Los Angeles with Chef Marcus Samuelsson as he learns about their history, shares their traditional cuisine and meets young chefs who are taking it to the next level.

11pm People of the North
Bugoynes: Little Finland In Norway

Journey to Bugoynes, a remote fishing village at the edge of Norway, where Finnish heritage and Arctic traditions thrive. Explore reindeer herding, Arctic farming, craft beer, and fermented caviar, while learning about the resilience and creativity of northern communities. Sigrid, Stig, and Arne uncover what makes this wild frontier so uniquely vibrant.

11:30pm Sara's Weeknight Meals

No Meat, All Flavor

Good for you and good for the planet, vegetarian food will have even more converts once they taste the hearty and flavorful food Sara's got in this episode, starting with a recipe by vegan cook Adam

Sobel. He makes Korean Barbecue Tacos with a satisfying kick of heat. Sara's got a new quick way to cook spaghetti squash and then she smashes any notion it's bland with a creamy goat cheese sauce. Later, she answers a viewer's question about vanilla beans on Ask Sara. For a grand finale, a dessert perfect for weeknight or a fancy dinner - dried fruit pot stickers hit the spot, a unique recipe you can enjoy any time of the year.

12am Christopher Kimball's Milk Street Television

Milk Street Vegetarian

In this episode, we explore ways that vegetables can become the star of the plate. First, Milk Street Cook Lynn Clark makes Cauliflower Steaks with Pickled Peppers, Capers and Parmesan for a satisfying main dish. Then, Milk Street Cook Bianca Borges assembles Mushroom and Cheese Quesadillas inspired by Mexican flavors. Finally, Milk Street Cook Rayna Jhaveri makes Panzanella with Fresh Mozzarella featuring perfectly seasoned tomatoes and bright, quick-pickled onions.

12:30am America's Test Kitchen

Beef Wellington

Hosts Julia Collin Davison and Bridget Lancaster make a show-stopping Beef Wellington. Tasting expert Jack Bishop challenges Bridget to a tasting of domestic caviar.

26 Monday

8pm America's Test Kitchen
Peruvian Fusions

Test cook Lan Lam makes Lomo Saltado (Peruvian Beef Stir-Fry) for host Julia Collin Davison. Tasting expert Jack Bishop talks all about chili oil and chili crisp. And test cook Becky Hays makes Tallarines Verdes (Peruvian Green Noodles) for host Bridget Lancaster.

8:30pm Food. Curated.

The Home Kitchen Empire

Home kitchens are the new hustle. Rising costs are pushing creative entrepreneurs to build empires from their own stoves. Filmmaker Liza deGuia spotlights Oy Vey Osteria, Sparkes Kitchen, and Border Town Tortilleria, three homegrown businesses turning personal recipes into something the whole city is hungry for.

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10pm Rick Steves' Europe
Stockholm

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

10:30pm Weekends with Yankee

Land and Sea

In Waldoboro, Maine, host Amy Traverso stops at a glamping resort and has a festive raclette dinner, then visits local landmarks Morse's Sauerkraut and Moody's Diner. In Mystic, Connecticut, host Richard Wiese finds out what gave the famous seaport its name and goes fishing. Finally, we tour Duparquet Copper Cookware, one of the

few remaining makers of high-end copper cookware in North America.

11pm Rudy Maxa's World
Kyushu

It was still snowing when the Rudy Maxa's World film crew shot in Japan's northern island of Hokkaido. But just short flight away, on one of Japan's most southernmost islands, Kyushu, the cherry blossoms were out and beachgoers were burying themselves in the hot sand-heated by the island's volcanos-on beaches. Host Rudy Maxa and Washington, D.C. restaurateur and chef Daisuke Utagawa introduce many viewers to this lush island with luxurious resorts and a history of providing the world with Wagyu beef, black pork, and other delicacies that have made Japanese cuisine well known around the world.

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 Food. Curated.

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27 Tuesday

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8:30pm Food. Curated.

Pride on the Plate

Pride is transforming the food world, one dish at a time. Filmmaker Liza deGuia celebrates the LGBTQ+ food makers rewriting the rules with fearless flavors, bold recipes, and stunning visuals. Meet the community voices behind Tagmo, Chile Con

Miel, and Cakes For No Occasion - each a reminder that the best food comes from living authentically.

9pm The Life of Loi: Mediterranean Secrets

A Family Affair

Chef Maria Loi takes us to Naxos, known for its beautiful villages, artisanal crafts and cuisine, and wonderful people. Maria introduces us to the Polykreti family, with whom she makes two special Naxian dishes: Cheese Bread and Roasted Seasonal Vegetables with Lamb. Back in her New York kitchen, Maria shares some easy adaptations of these Naxian treasures.

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10pm Rick Steves' Europe

Helsinki and Tallinn: Baltic Sisters

The fascinating capitals of Finland and Estonia offer a chance to sample each country's history, art, and distinct love of life. We'll start

in Helsinki with its Neoclassical old town, modern flair for design, and steamy saunas. Then it's just a two-hour boat ride to Tallinn-with its medieval charms and new-found prosperity-celebrating its freedom and thriving in its post-USSR renaissance.

10:30pm Joseph Rosendo's Steppin' Out

Canada - Coast to Coast - A 20th Anniversary Celebration

As part of his public television and CreateTV 20th anniversary, Steppin' Out host Joseph Rosendo shares with us his journeys in Canada - a land written in the silver ink of 600,000 lakes and the ancient, rugged Precambrian granite that forms the Canadian Shield. Besides this great land's natural wonders, Joseph shares with us his experiences and discovers among Canada First Nations people. A noble, resilient people who honor the glory of their past while they embrace the hope of their future.

11pm Travels with Darley

The Women of New Orleans
Experience New Orleans through the eyes of dynamic women shaping its future while honoring its past. From riding streetcars and dining at Commander's Palace to exploring City Park, jazz halls, and Mardi Gras traditions, discover the culture, history, and flavor that make the Big Easy unforgettable.

11:30pm Best of the Joy of Painting

Gray Mountain

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

12am Food. Curated.

Pride on the Plate

Pride is transforming the food world, one dish at a time.

Filmmaker Liza deGuia celebrates the LGBTQ+ food makers rewriting the rules with fearless flavors, bold recipes, and stunning visuals. Meet the community voices behind Tagmo, Chile Con Miel, and Cakes For No Occasion - each a reminder that the best food comes from living authentically.

12:30am Christopher Kimball's Milk Street Television

Milk Street Vegetarian

In this episode, we explore ways that vegetables can become the star of the plate. First, Milk Street Cook Lynn Clark makes Cauliflower Steaks with Pickled Peppers, Capers and Parmesan for a satisfying main dish. Then, Milk Street Cook Bianca Borges assembles Mushroom and Cheese Quesadillas inspired by Mexican flavors. Finally, Milk Street Cook Rayna Jhaveri makes Panzanella with Fresh Mozzarella featuring perfectly seasoned tomatoes and bright, quick-pickled onions.

28 Wednesday

8pm Yan Can Cook: Spice Kingdom

That Which Sustains Life

The origin of Chengdu can be

credited to Dujiangyan, a set of levies that diverted the Min River over 2,000 years ago. Martin visits this UNESCO historical site and saw first hand how the water had created the fertile farmland which eventually gave rise to the city of Chengdu. He enjoys the abundance of fruits and vegetables by visiting local farms and orchards.

8:30pm Food. Curated.

Meatless In Manhattan

Vegetables are having a moment. In NYC, the new normal is eating less meat. Filmmaker Liza deGuia explores plant-forward food with Woldy Kusina, Allwell Greens, and Cadence - entrepreneurs leading the charge and proving that the most colorful, nutritious, and exciting food on your plate might just be the vegetables.

9pm The Life of Loi:

Mediterranean Secrets

The Handmade Island

Chef Maria Loi takes us to Tinos, the secret soul of Greece. Just a short boat ride from Mykonos, this island has a cuisine all its own. Maria meets with chefs Antonia Zarpa and Vassilis Plakias to prepare Chickpeas with Local Aromatics and a hearty Artichoke Pie. Back in New York, Maria embraces the flavors of Tinos and creates dishes inspired by her travels.

9:30pm The Life of Loi:

Mediterranean Secrets

Classic Corfu

Chef Maria Loi brings us to Corfu, one of the most multi-

cultural Greek islands, to share the best of Corfiot cuisine. Maria meets with Chef Liana Barba to cook a traditional Pasta with Shrimp dish, and later by the pool, Maria makes Potatoes with Wild Greens and Feta. Back in New York, Maria, inspired by Corfu, prepares Braised Chicken with Cinnamon and Tomato, and a Warm Potato Salad.

10pm Rick Steves' Europe

Northern Spain and the Camino De Santiago

We follow the trail pilgrims have trod for centuries, from the French border to Santiago de Compostela in the northwest corner of Spain. Along the way, we stop off in Pamplona to run with the bulls, and dive into the unique Celtic culture of Galicia-where Riverdance meets flamenco.

10:30pm Samantha Brown's

Places to Love

Darwin, Australia

In Australia's Northern Territory, gorgeous sandy beaches, delicious food, and iconic animals come together to give visitors the quintessential Australian experience. Samantha receives a traditional Aboriginal welcome to the "top end" of Australia in an oceanfront ceremony that includes a song of friendship, a didgeridoo performance, and native dance. "Auntie Cindy" teaches her how to make damper bread in the campfire and proudly shares the fact that Aboriginal

Australians are the oldest continuous civilization on earth. Later, Sam visits a gallery dedicated to Aboriginal art and learns traditional weaving techniques from the artists there. She ends her day with a festive trip to the Mindil Beach Sunset Market where she samples exotic food, enjoys live music, cracks a whip, and applauds with the locals as the sun dips into Darwin Bay. Next, it's off to the bush for Samantha as she encounters wallabies, takes an airboat ride into big crocodile territory, and ends the day indulging in the 5-star accommodations of the Finnis River Lodge. The adventure continues in Litchfield National Park where she marvels at termite mounds more than 20-feet tall and takes a bush walk through the rainforest to discover fruit bats, edible ants, and a magnificent waterfall-fed swimming spot that is too pretty to miss. Back in Darwin, Samantha tours the Cenotaph War Memorial and relates the story of Darwin's strategic importance as the connection point for a telegraph line that connected Australia to the rest of the world, as well as the Japanese attack on Darwin Harbor during World War II. With its proximity to Southeast Asia, Darwin is home to a rich tapestry of food influences and Sam explores a local favorite at the restaurant ELLA where she

samples the insanely delicious food of Chef Minoli De Silva. Sam caps off her adventure with a trip to the Deck Chair Cinema where she takes in the ocean views and delightful atmosphere of Darwin before settling in to watch a film under the stars.

11pm View Finders

Vermejo

The View Finders head to New Mexico to photograph Vermejo, a stunning Ted Turner Reserve that occupies over 550,000 acres outside of Taos. They also spend time with the Captain Planet Foundation and some students who want to create positive change for the Earth.

11:30pm Best of the Joy of Painting

Warm Summer Day

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

12am Food. Curated.

Meatless In Manhattan

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29 Thursday

8pm Christopher Kimball's Milk Street Television

The Secrets of Amalfi

In this episode, we learn three recipes inspired by the sweet, softball-sized lemons abundant along the Amalfi coast of Italy. First, Christopher Kimball cooks Spaghetti with Lemon Pesto, demonstrating a pesto recipe that uses lemon zest instead of basil. Then, Milk Street Cook Josh Mamaclay makes Lemon and Shrimp Risotto with Fresh Basil, finished with an egg yolk and cream to give the rice a lush, velvety texture. Finally, Milk Street Cook Lynn Clark bakes an Amalfi-Style Lemon Cake that's moist and tangy thanks to a lemon simple syrup.

8:30pm Food. Curated.

Roots, Recipes, and Resilience

Our roots ground our recipes, and no ingredient is more powerful than where you come from. Filmmaker Liza deGuia sits down with Back Alley Bread, Makina Cafe, and Peeps Kitchen, three BIPOC-led businesses in New

York City weaving heritage, memory, and deep culture into menus that reach far beyond the plate.

9pm The Life of Loi: Mediterranean Secrets

Colors of Corfu

Chef Maria Loi is back on the Greek island of Corfu exploring the many cultures that have influenced the unique Corfiot cuisine. Maria meets with chefs Tasos Andriotis and Aristotelis Megoulas to prepare a Bitter Orange Salad and a Multigrain Soup. Back in New York, Maria takes inspiration from these Corfiot dishes and shares some recipes that are easy to create at home.

9:30pm The Life of Loi: Mediterranean Secrets

Athens Reinvented

Chef Maria Loi travels to Athens to explore the culinary scene savored by Athenians. Maria meets with Chef Christos Bouboulis to make a Spit Roasted Lamb. And later, under the light of the Acropolis, she joins Chef Thodoris Afentakis to make a delicious Celery Root Soup. Back in New York, Maria creates simple and tasty dishes inspired by her travels: Lamb Souvlaki and Roasted Cauliflower Soup.

10pm Rick Steves' Europe Basque Country

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

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

10:30pm Joseph Rosendo's Steppin' Out

Thousand Islands - A Canadian Cultural and Artistic Adventure

In celebration of his 20th anniversary on public television and CreateTV Steppin' Out host Joseph Rosendo takes us to Thousand Islands, Canada on a Cultural and Artistic exploration. He traces the deep artistic influences of the historic Thousand Island Playhouse on every aspect of local life. His Thousand Islands discoveries reveal that the real treasures of the region are centered on its good-natured, independent people - close knit and connected to this land and their cultural and artistic heritage.

11pm Outside: Beyond The Lens

Island of Hvar: Part 1

It's well known as an exclusive getaway for the rich and famous but the island of Hvar, off Croatia's Dalmatian Coast, has more to offer than night clubs and mega-yachts. Jeff, Zack, and Dave, along with local guides, discover the history and culture of Hvar's ancient past.

11:30pm Best of the Joy of Painting

Valley Waterfall

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

12am Food. Curated.

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30 Friday

8pm America's Test Kitchen Italian Sweets

Test cook Erin McMurrer makes host Bridget Lancaster Struffoli. Tasting expert Jack Bishop challenges Bridget and Julia Collin Davidson to a head-to-head tasting of single origin chocolate. Test cook Becky Hays makes Julia Pistachio-Spice Biscotti.

8:30pm Food. Curated.

Global Flavors, Local Makers

Diversity is growing in our grocery aisles, proving there is real demand for authentic global flavors in the American diet. Filmmaker Liza deGuia goes behind the scenes with Mama Lam's, New York Shuk, and Oyamada Onigiri, three craft brands bringing their ethnic flavors to a much wider audience.

9pm J Schwanke's Life In Bloom

Life In Gloom

This show is of special interest for fans of Halloween, as ways to include flowers in your festivities are presented. Included: a bouquet of black blooms, building a cemeterarium, pumpkin couture, flowers bloom while cauldron bubbles, and dried flowers are given new life for the holiday.

9:30pm World's Greatest Cemeteries

Hollywood Forever Cemetery

Hollywood, California! Host Roberto Mighty explores Hollywood Forever Cemetery, visiting monuments and lives of screen/music legends - Judy Garland; Mickey

Rooney; Johnny Ramone; Herb Jeffries ("The Bronze Buckaroo"); Hattie McDaniel, the first African American woman to win an Oscar; Mel Blanc, the voice of "Bugs Bunny" and other beloved cartoon characters; and studio mogul Cecil B. DeMille.

10pm Samhain: The Birth of Halloween

Michael Londra, host of the popular travel series Ireland with Michael, embarks on a spine-tingling journey through Ireland to uncover Samhain, the ancient Celtic festival behind Halloween. Blending rich history, haunting folklore, and modern traditions, the film reveals how this ancient celebration evolved into a holiday now observed in many parts of the world.

11pm Weekends with Yankee

Foliage Rambles

This week, host Amy Traverso explores the charming town of Norway in western Maine and heads for a peak foliage hike in the nearby White Mountains with photographer Cait Bourgeault. At Sherman Farm in New Hampshire, host Richard Wiese meets master pumpkin sculptor Moe Auger to learn his best tips for carving a prize-winning pumpkin.

11:30pm Kitchen Curious with Vivian Howard

Rooted Vegetables

Vivian reclaims root vegetables as comfort food icons. With nutritionist Christine Byrne, she browses

Walmart's produce aisle, exploring roots' colors and health benefits. She visits a lab where chef Jenny Brule develops instant sweet potatoes, then heads to her church kitchen to elevate hummus with raw beet relish and wow meat lovers with a decadent multi-root gratin.

12am World's Greatest Cemeteries

Sleepy Hollow Cemetery, Concord, Ma

Join Host/Producer Roberto Mighty at this must-see for book lovers and history buffs! Concord's Sleepy Hollow Cemetery boasts "Author's Ridge" - with Louisa May Alcott, Henry David Thoreau, Nathaniel Hawthorne, Ralph Waldo Emerson and more! Also, a side trip to Walden Pond, historical reenactments, and a surprise for "I Love Lucy" fans. This gem is on the US National Register of Historic Places.

12:30am J Schwanke's Life In Bloom

Dia De Los Muertos

On this episode we are learning all about Dia de los Muertos, from flower friend Sandy Villegas of Tucson, Arizona. Sandy shares the celebration's significance in her culture and teaches J how she makes paper flowers as well as paper mache figures. Included: a celebration of life reflective of Sandy's cultural traditions and a flower arrangement shared by a viewer. Marigold is the featured flower.

31 Saturday

8pm Antiques Roadshow

Vintage First Finds, Hour 6

Take a trip back to the 90s for ROADSHOW first season of finds including a Duncan Phyfe sewing table, ca. 1805, a 1924 Jane Peterson painting, and Tiffany vases, ca. 1895! Do the values of yesterday's treasures hold up in today's market?

9pm Best of the Joy of Painting

Tranquil Dawn

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

9:30pm 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.

10pm Safe Harbors: Lighthouses of Maine

Explore all 65 of Maine's coastal lighthouses in the hour-long documentary SAFE HARBORS: THE LIGHTHOUSES OF MAINE. This unique program takes you on an adventure, navigating 3,500 miles of rocky coastline from Calais to Kittery and everywhere in between in search of Maine's iconic beacons. It's the first time in more than 30 years that all of Maine's coastal lighthouses have been captured through aerial footage. SAFE HARBORS: THE LIGHTHOUSES OF

MAINE is a must-see film for architectural aficionados and casual viewers alike!

11pm New Scandinavian Cooking

Yesterday's Food for the Future

Andreas visits Rygge, the "vegetable garden" of southeastern Norway, to prepare a traditional menu of root vegetables, goat and hen. Andreas cooks parsley root cream with smoked salmon, and follows it with fricassee of hen, and finally, roast goat. Andreas explains how to make these traditional dishes with modern substitutes.

11:30pm Pati's Mexican Table

Symphony of Flavors

In Chihuahua's capital, Chihuahua City, Pati meets the first member of the Raramuri people to become a world-famous pianist, Romeyno Gutierrez, who teaches her the basics of Raramuri music before taking her to his favorite barbacoa spot. Pati's also invited into the home of Chef Ana Rosa Beltran del Rio to cook a few ancient Chihuahuan recipes and learn the art of drying chiles.

12am Farmer and the Foodie

The World of Mushrooms - The Appalachian Forager; Ashbourne Farms

Whitney Johnson, The Appalachian Forager, leads Maggie and Lindsey on a trek for mushrooms in the Eastern

Kentucky mountains. Then they explore the Mushroom Cultivation Lab at Ashbourne Farms in LaGrange. Recipes include duxelle toast, mushroom soup and mushroom tea. Recipes: Duxelle Toast with Whipped Ricotta Mushroom Soup with Spring Garnish Mushroom Tea

12:30am Cook's Country

Dinners with Big, Bold Flavors

Host Julia Collin Davison makes Roast Chicken with Schug for host Bridget Lancaster. Tasting expert Jack Bishop talks all about sweet potatoes. And test cook Lidey Heuck makes Fall Panzanella for Julia.