

NOVEMBER 2025 WSKG CREATE EXPANDED GUIDE

1 Saturday

8pm Confucius Was A Foodie

9pm Best of the Joy of Painting

Early Autumn

Follow along with the brushes of Bob Ross and step into a beautiful mountain oval - experience nature and the first signs of autumn.

9:30pm Best of the Joy of Painting

Secluded Forest

On a vertical canvas Bob Ross paints the deepest, darkest place in the forest; it'll send your imagination soaring.

10pm Richard Bangs' Adventures with Purpose Morocco: Quest for th

For centuries, Kasbahs - the walled residential quarters around Moroccan cities - served as a refuge for African, Arab, Jewish and European traders, pirates and holy men traveling on ancient caravan routes. Today, these Kasbahs exemplify Morocco's determination to guard and preserve their rich multiculturalism. In his latest *Adventures With Purpose* special, adventurer Richard Bangs travels to Morocco on a quest for the modern-day equivalent of the Kasbah. Bangs begins his journey in

Marrakesh, where he dips down to the seashore, travels over the mountains to Ouarzazate and treks to the desert on the country's far eastern border. Then, he works his way up to Fes, far north to Tangier, and back to Rabat, ending in the city of Casablanca.

11pm Essential Pepin

Savory Staples

Risotto With Vegetables; Darphin Potatoes; Skillet Sweet Potato; Green Couscous; Corn Polenta With Mushroom Ragout.

11:30pm Pati's Mexican Table

Los Mochis, Street Taco Favorites

Pati heads to Los Mochis, a coastal city in the northern region of Sinaloa that was founded by Americans in the late 1800s. After learning its unique history and getting an incredibly delicious tour of the street food, Pati returns to her kitchen to create two mouth-watering taco recipes that take her right back to those street stands in Los Mochis.

12am Maria's Portuguese Table

Fall River, Massachusetts

Columbia Street is the heart of Fall River's Portuguese community. Maria explores the cafes and business there, then heads to meet up with comedy troupe "Portuguese Kids" founders Brian and Derek. The men are globally known for their take on growing up Portuguese in America, but their love for

their roots is shown as they join their mothers in the kitchen to sit with Maria and reminisce. Maria also experiences fine dining at the oldest Portuguese restaurant in the state, Sagres Restaurant. Brothers Victor and Manuel show Maria a few of their famous dishes now in it's second generation of Portuguese family ownership and a Columbia Street institution.

12:30am Cook's Country

Southern Sandwiches

Test cook Lawman Johnson makes host Julia Collin Davison the ultimate Pickle-Brined Fried Chicken Sandwich. Tasting expert Jack Bishop takes a deep dive into cucumbers. Toni Tipton- Martin shares the story behind MoonPies. Test cook Morgan Bolling shows host Bridget Lancaster how to make Chocolate-Marshmallow Sandwich Cookies.

2 Sunday

8pm Confucius Was A Foodie

9pm The Great American Recipe

Love Language

Join us in the kitchen as the remaining eight cooks share favorite comfort foods and a dish inspired by a loved one. From first date cuisine to sentimental recipes passed down through generations, love is definitely in the air.

10pm Richard Bangs' Adventures with Purpose

"New Zealand: Quest f

In his second hour-long Adventures With Purpose special, Richard Bangs travels to the southernmost reaches of civilization to uncover New Zealand's pristine natural beauty, alluring culture and enigmatic mythology. In RICHARD BANGS' ADVENTURES WITH PURPOSE "New Zealand: Quest for Kaitiakitanga," the father of modern adventure travel traverses the most physically and climatically diverse landmass in Polynesia in the pursuit of an age-old Maori tradition. In this new special, Bangs seeks answers to questions rooted in indigenous wisdom, hoping to unearth the meaning and origins of "kaitiakitanga," the responsibility of human beings to protect the natural world. Today's Kiwis believe the knowledge of the ancients may hold a key to the planet's survival. Bangs begins his 1,000-mile trek in Mt. Aspiring National Park, where he navigates north to the Franz Joseph Glacier and then to the east coast town of Kaikoura. From there, Bangs crosses the Cook Strait to the North Island and the capital city of Wellington. He next visits the Taupo region, heads to Hokianga Harbor, and finally makes his way to Cape Reinga on the upper tip of New Zealand, where he encounters the great tangled "spirit tree" of Maori myth.

11pm People of the North

The Beautiful West (Alesund)
Arne, Frida, and Stig experience the outstanding food and hospitality on Norway's west coast. Frida meets up with a local chef in Alesund who prepares a beautiful fish dish in the middle of town. Meanwhile, Arne and Stig are served a tasting menu, complete with the region's traditional delicacies.

11:30pm George Hirsch Lifestyle

Aww Shucks
George explores how corn farming is changing from generation to generation, one ear at a time. In the outdoor kitchen George prepares wood fired corn chowder, roasted vegetable pizza, smoked honey pear and cheese, and an inspiring corn bar. Good to Know Tip: A few corny facts. George's recipes:
- Corn Chowder - Vegetable Pizza - Corn Bar - Wood Oven Smoked Honey Pear & Creamy Cheese.

12am Christopher Kimball's Milk Street Television

The Oaxacan Kitchen
In this episode, Christopher Kimball travels to Oaxaca, Mexico, where he meets Jesus Ochoa, the sous chef at Criollo Restaurant, and learns how to make Carnitas. He then learns how to make Tlayudas from Pilar Cabrera, the owner and head chef of La Olla. Back at the kitchen, Milk Street Cook Lynn Clark shows Chris how to make

Carnitas at home. Milk Street Cook Josh Mamaclay makes Green Chili and Tomatillo Hot Sauce, and Milk Street Cook Bianca Borges shows Chris her own interpretation of Tlayudas tailored for the home cook.

12:30am Americas Test Kitchen

Seafood Supper
Host Julia Collin Davison reveals the steps for making perfect pan-seared salmon. Next, tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of fish sauce. Then, science expert Dan Souza demonstrates the differences between wild and farmed salmon. Finally, test cook Elle Simone shows Julia the secrets to making the ultimate shrimp scampi.

3 Monday

8pm America's Test Kitchen

Two Takes On Chicken and Rice
Test cook Erica Turner makes host Bridget Lancaster Chicken Yassa. Test cook Erica Turner makes host Bridget Lancaster Chicken Yassa (Senegalese Braised Chicken with Caramelized Onion and Lemon). (Senegalese Braised Chicken with Caramelized Onion and Lemon). Tasting expert Jack Bishop challenges Bridget and host Julia Collin Davison to a tasting of chicken broths. And

test cook Becky Hays Davison to a tasting of chicken broths. And test cook Becky Hays prepares Peruvian Arroz con Pollo for Julia. prepares Peruvian Arroz con Pollo for Julia.

8:30pm Homemade Live!

Best Bite Ever

It's all about making the Best Bite Ever on this week's episode of **HOMEMADE LIVE!**. Host Joel Gamoran inspires viewers to recreate some of the best things they ever ate. Rolling up his sleeves Joel makes a homemade version of a soup that literally changed his life. And Etsy Trend Expert Dayna Isom Johnson joins Joel in the studio sharing how to make her mom's mouthwatering fried egg rolls.

9pm The Great American Recipe

Family

Celebrate family as the four remaining cooks prepare two dishes inspired by their friends and families. Whether it's a neighbor's lasagna or a dish passed down from grandma, the judges are in for some heartfelt food.

10pm Rick Steves' Europe

Poland Rediscovered: Krakow, Auschwitz and Warsaw

Poland is ready to be rediscovered as the old "east" transforms itself into the new heart of Europe. Krakow, with its bubbly Baroque and cobbled charm, is emerging as the exciting "next Prague." Nearby, a visit to Auschwitz

teaches us a timeless, soul-searching lesson.

Systematically destroyed during World War II, Warsaw is a lively, thriving capital once again.

10:30pm Weekends with Yankee

Great New England Adventures

In the season premiere, host and Yankee senior food editor Amy Traverso travels to Lexington and Concord, Massachusetts, for the annual Patriots' Day festivities, including a reenactment of the Battle of Lexington, where the American Revolution began. Host Richard Wiese is in Rockland, Maine, for the Great Schooner Race, where he joins captain Becky Sigwright aboard the windjammer Lewis R. French.

11pm Crossing South

Villa Del Valle

On this episode, Host Jorge Meraz explores Villa del Valle, an establishment in Valle de Guadalupe. While there he learns Yoga with the founder, learns about wine making processes, and dines out at "Corazon de Tierra" a top-rated restaurant in the area.

11:30pm Best of the Joy of Painting

Wayside Pond

In a densely covered spot hidden from the roadway lies a quiet little pond; Bob Ross invites you to take a peek.

12am Homemade Live!

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4 Tuesday

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Best Beef Stews

We take inspiration from our

travels in Morocco as Christopher Kimball prepares Beef and Onion Tagine with Prunes and Apricots, a dish that balances savory and sweet ingredients. Then, Milk Street Cook Josh Mamaclay makes subtly sweet Toasted Pearl Couscous with Butternut Squash and Cranberries and Milk Street Cook Erica Bruce assembles hearty Chinese Beef Stew with Chickpeas and Star Anise.

8:30pm Homemade Live!

Snackless In Seattle

You've heard of "Sleepless in Seattle", but never "Snackless in Seattle." On this week's episode of **HOMEMADE LIVE** host Joel Gamoran helps celebrate the flavors of his hometown, Seattle, Washington. Joining Joel is former Seattle Seahawk star Sidney Rice who stops by to dish up one of his favorite recipes, along with the story of how he went from pro athlete to pro winemaker. And Joel creates the perfect Pacific Northwest bite that can be recreated anywhere!

9pm Family Ingredients

California Smoked Fish

9:30pm Family Ingredients

Kauai Paakai

10pm Rick Steves' Europe

Budapest: The Best of Hungary

Budapest, once Vienna's partner in ruling the Austro-Hungarian empire, feels like the capital of Eastern Europe. It's actually two cities- busy Pest and noble Buda-

straddling the Danube and laced together by mighty bridges. Capitalism has taken hold with gusto as shopping boulevards thrive and stone Lenins and cast iron Stalins litter a theme park at the edge of town. Today Gypsy orchestras feature smoking violins, venerable mineral baths are the rage, and 19th century coffeehouses enjoy a renaissance.

10:30pm Joseph Rosendo's Steppin' Out

A Southern Christmas

Joseph experiences a Southern Christmas in South Carolina, delving into Gullah Geechee history and culture, attending a Christmas service, and viewing Brookgreen Gardens Night of a Thousand Candles. Joseph meets Ron and Natalie Daise, learns about autism awareness, and paints with a penguin. Christmas caroling and a traditional low country boil bring heartfelt moments to the holiday.

11pm Have Guitar Will Travel World

Sins, Switzerland & The Crossroads of Culture

Mark explores the musical crossroads and charm of a cinematically iconic Swiss village. While journeying with local musicians from the Central Plateau of Switzerland to the Alps, Mark picks up both new skills and new friends by examining old Swiss traditions, from fondue to folk music, all while learning a bit about yodeling and the

accordion along the way.

11:30pm Best of the Joy of Painting

Gray Mountain

This glorious Bob Ross sky can be the backdrop of even the mightiest of mountains, and still take center stage.

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5 Wednesday

8pm The Life of Loi:

Mediterranean Secrets

The Miracle Ingredient:

Tomato Paste

Chef Maria Loi heads to the Papantoniou Museum in beautiful Nafplio, where she speaks with Ioanna Papantoniou, about her life as a stage production designer and the history of Greece's miracle ingredient, tomato paste. Inspired by her conversation, Chef Loi makes her mom's recipe for Patates Kokkinistes (Red Potatoes). Back at home in New York City, Chef Cesare Casella joins Maria in her kitchen. Together the two collaborate on a Greek-Italian Kritharaki me Ntomata (Orzo with Tomatoes) and Spastes Patates me Pelte (Smashed Potatoes with Tomato Paste).

8:30pm Homemade Live!

Sweet Memories

This week's episode of Homemade Live! we're celebrating our sweetest Memories, and making some new ones, too. Host Joel Gamoran recreates his grandma's famous lemon bars. And podcast duo, and real-life couple, Carla Marie and Anthony shake things up with some mouth-watering milkshakes that have a "surprise" added kick.

9pm The Great American Recipe

Secrets and Staples

Watch the home cooks create recipes that reveal their

favorite, secret weapon ingredients. In the second round, the home cooks showcase their favorite grains in a dish that best represents their heritage and culinary perspectives.

10pm Rick Steves' Europe

Lisbon and the Algarve

Experiencing the best of Portugal, we start in Lisbon, a ramshackle mix of glorious old and fun-loving new. Salty sailors' quarters and wistful Fado singers mix with ornate architecture to recall the glory days when Vasco da Gama and Magellan made Portugal a world power. Then we head for the south coast of your travel dreams-the Algarve. We explore the Land's End of Europe-windy and historic Cape Sagres before savoring pristine beaches and arm-wrestling octopi in the sleepy fishing village of Salema.

10:30pm Samantha Brown's

Places to Love

Northern Costa Rica

Samantha explores Costa Rica's beauty, starting at Mistico Park with its hanging bridges and wildlife. At Vida Campesina, she learns about organic farming before taking a safari cruise on the Rio Sarapiquí, spotting exotic birds and crocodiles. She visits the Organization for Tropical Studies and an organic pineapple farm. Meeting the indigenous Maleku people, she witnesses their cultural preservation. At the luxurious Rio Celeste Hideaway Hotel, she relaxes

under a tree sloth. At night, she explores the rainforest and concludes her trip with exhilarating whitewater tubing in the Rio Celeste.

11pm DayTripper

Big Spring, TX

Chet heads to West Texas and starts with the history of the famous springs that have supported life for thousands of years. He learns about its Texas-sized stories inside two amazing museums, including one that trained WW2 bombardiers. He eats burritos and steak, but also explores Hotel Settles which is shining again after a 30-million dollar renovation.

11:30pm Best of the Joy of Painting

Not Quite Spring

The trees have shed their snow and ice has thawed, yet Spring has not arrived in this beautiful Bob Ross mountainscape.

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6 Thursday

8pm Christopher Kimball's Milk Street Television

Simple Cakes

We show you three of our favorite cakes. Christopher Kimball and expert baker Cheryl Day begin with a rich and tender Chocolate Bundt Cake with Dark Chocolate Glaze. Next, Milk Street Cook Erica Bruce bakes Plum Cake with Spiced Almond Crumble, ideal for a weekend brunch. Finally, Milk Street Cook Bianca Borges whips up Mini Almond Cakes with Spiced Chocolate, inspired by Mexican hot chocolate.

8:30pm Homemade Live!

Weeknight Dinners

This week on Homemade Live! It's all about delectable weeknight dinners. Comedian Tom Papa joins host Joel

Gamoran in the kitchen to talk about everything from stand-up to sourdough. Together, they prepare a tasty sourdough strata recipe using Tom's homemade bread.

Joel's family joins him in the kitchen as he prepares one of their go-to weeknight dinners, Thai lamb lettuce wraps.

9pm The Great American Recipe

A Taste Down Memory Lane

Week five has arrived, and the home cooks must create a dish based on a family tradition. In the second round, they'll prepare heirloom recipes that have been treasured by their families. At the end, the three finalists will be revealed.

10pm Rick Steves' Europe Sevilla

Sevilla is the flamboyant city of Carmen and Don Juan. It's where bullfighting is still politically correct and where little girls dream of growing up to become flamenco dancers. Sevilla has soul-and we feel it in its lacy Moorish palace, massive cathedral, lavish royal tombs, labyrinthine Jewish quarter, and its people-filled streets. After munching tasty tapas, we head south for Andalusia's ultimate whitewashed hilltown, Arcos de la Frontera.

10:30pm Joseph Rosendo's Steppin' Out

Ecuador and the Galapagos:

A Wildlife Extravaganza
Joseph visits a golden church, explores artifacts at the Alabado Museum, and

admires Quito from The Virgin of El Panecillo. In the Galapagos, he embarks on a boat expedition, swimming with penguins, sharks, turtles, and sea lions. Hiking among iguanas and tortoises, Joseph witnesses an extravaganza of wildlife and captures the tactile experiences and vibrant diversity of Ecuador's natural wonders.

11pm View Finders

Wind River Mountains

Just as rugged and beautiful as the more famous Tetons to the north, the Wind River Mountains offered plenty of photography and adventure for the View Finders, including a horseback ride they won't soon forget.

11:30pm Best of the Joy of Painting

Country Creek

Team up with Bob Ross and travel back to the days of swimming in that cool, refreshing, secluded creek in the dark country forest.

12am Homemade Live!

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12:30am Christopher

Kimball's Milk Street

Television

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7 Friday

8pm Americas Test Kitchen

Seafood Supper

Host Julia Collin Davison reveals the steps for making perfect pan-seared salmon. Next, tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of fish sauce. Then, science expert Dan Souza demonstrates the differences between wild and farmed salmon. Finally, test cook Elle Simone shows Julia the secrets to making the ultimate shrimp scampi.

8:30pm Homemade Live!

Coastal Cooking

This week on Homemade Live! host Joel Gamoran is in the kitchen celebrating coastal cooking and shows us his foolproof method for preparing his flavorful, go-to salmon. Clinton Kelly from "The Chew" joins in the celebration and shares his

family's famous seafood stew. Joel also makes a delicious trip up the coast to Victoria, Canada to meet a local chef buddy and take a culinary tour of the city.

9pm This Old House

Asheville | Asheville Rebuilds

The crew travels to Asheville to meet five families working to rebuild their lives in the wake of Hurricane Helene. Kevin, Tommy, Richard, and Jenn meet with each homeowner to hear their stories and lay the groundwork for getting them back home.

9:30pm This Old House

Asheville | Rising Out of the Muck

Zack and Kevin help the builders start putting the homes back together. In East Asheville, Richard is with builder James Dose as rough-ins begin. Kevin meets with meteorologist Stephanie Abrams, who explains why the storm hit Asheville so hard.

10pm This Old House

Asheville | All Clear

Mark meets with a local mason to investigate the depth of damage caused to a chimney by fallen trees. Siding starts to go up at Paula's. Kevin meets with Army Corp to discuss their continued relief efforts.

10:30pm This Old House

Asheville | Waterproof Work

In Swannanoa, Kevin helps Jim's brother Bill tile a bathroom. In North Asheville, he joins father and son

roofers JD and Jayden. Later in East Asheville, Kevin and builder Will remove rot and replace the damaged area of Paula's deck.

11pm This Old House

Asheville | Out of the Mountains

Kevin helps in Swannanoa while Jenn checks in with homeowner Melinda as FEMA clears damaged trees. Mark tours an historic Inn and Richard joins building science experts who air seal Paula's house.

11:30pm This Old House

Asheville | Community Carpenters

Kevin visits a high school carpentry program that's helping the community after the storm. Later, he heads to North Asheville to meet with the electrician. Meanwhile Tommy helps homeowner Paula turn an antique chest into a bathroom vanity.

12am This Old House

Asheville | Boulder Dash

Mauro helps Paula stain her front door. Jenn meets with the North Asheville landscaper who is using boulders to make a new retaining wall and steps. Kevin helps project manager Noah install an interior door.

12:30am Ask This Old House

Water Heater Autopsy, Classroom Composting

The team shares their personal stories about why they like to work together; Richard performs an autopsy on a retired water heater;

Jenn shares her love of educating kids about the outdoors. Jenn and Nathan build a compost bin for a net zero school.

8 Saturday

8pm Confucius Was A Foodie

9pm Best of the Joy of Painting

Warm Summer Day

Sunny and bright, Bob Ross paints a pretty tree lined pond that promises a cool respite from those hot fun summer afternoons.

9:30pm Best of the Joy of Painting

Wayside Pond

In a densely covered spot hidden from the roadway lies a quiet little pond; Bob Ross invites you to take a peek.

10pm Richard Bangs' Adventures with Purpose Norway: Quest for the

More than 1,000 years ago, Vikings from Norway terrorized Europe; their legendary raids made their name synonymous with marauding pirates. Today, this ruggedly beautiful country houses the Nobel Peace Center and stands one of the most eco-friendly countries on earth. How could such a progressive nation spring from such a violent past? Do Vikings represent a romantic revision of a grisly past or cynical pandering to a growing tourist trade? In his latest Adventures With Purposespecial, adventurer Richard Bangs seeks out the

modern-day "Viking Spirit" in Norway's forbidding Arctic north, its mountainous sea coast and its bustling cities.

11pm Essential Pepin

Fabulous Fins

Cured Salmon In Molasses; Tuna Steaks With Tapenade Coating; Tuna Tartare On Marinated Cucumbers; Poached Salmon In Ravigote Sauce; Ray Meunier With Mushrooms.

11:30pm Pati's Mexican Table

A Taste of Mazatlan

Sinaloa's premiere resort town claims 13-miles of beautiful Pacific coastline with boardwalks and pristine streets lined with brightly-colored homes and some of the best restaurants in Mexico. But Mazatlan has overcome a troubling and complicated history to become Sinaloa's number one destination. In this episode, Pati meets up with two close friends, chefs Luis Osuna and Zahie Tellez, both of whom witnessed the evolution of Mazatlan firsthand. They each give Pati a personal tour of the city, and Chef Luis takes Pati to his family's restaurant, Panama, which started as a small bakery and has grown into one of the biggest food franchises in all of Sinaloa.

12am Maria's Portuguese Table

New Bedford, Massachusetts
Maria's journey circles back to her home community of New Bedford Massachusetts.

Maria arrived in New Bedford from Sao Miguel, Azores when she was just six years old. Historically, many people who immigrated to New Bedford worked in not only in mills but in the fishing industry, and Maria meets a young woman who is now running the family business. She talks about her roots, and teaches Maria how to cook her favorite scallop recipe. Maria then meets Jessica Arruda, owner of Tia Maria's European Cafe. Jessica discusses her Portuguese family, and then they cook a recipe that Jessica's mother taught her in the Cafe's kitchen. Then Maria heads to the north end part of New Bedford and meets with the Festiros (Feast Committee Members) of Feast of the Blessed Sacrament, just a few days before the Feast begins.

12:30am Cook's Country

Chocolate Baked Delights

Test cook Ashley Moore bakes delicious Double-Chocolate Banana Bread for host Julia Collin Davison. Toni Tipton-Martin talks about the history of bananas in the United States and the recipes that came from them.

Equipment expert Hannah Crowley reviews cold-brew coffee makers, and test cook Christie Morrison makes host Bridget Lancaster Chocolate Brownie Cookies.

9 Sunday

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10pm Richard Bangs' Adventures with Purpose Pearl River Delta: Ho

In the 10th installment of his Emmy-winning ADVENTURES WITH PURPOSE series, renowned adventurer Richard Bangs explores the Pearl River Delta of South China in search of the roots of harmony. In QUEST FOR HARMONY, Richard explores Macau and Guangdong Province in China, and revisits Hong Kong. In each location, he witnesses traditional customs and religion meshing with the new and modern, explores the integration of Western sensibility with Eastern

aesthetic, and meets people who continue to seek a civilized harmony with the natural world.

11pm People of the North Fishing Community of Soroya (Soroya)

Arne, Stig and Frida travel to Soroya to indulge in the various flavors the island has to offer. Arne and Stig venture out at sea to catch halibut, the holiest fish of them all.

Meanwhile, Frida samples local ingredients and prepares a delicious meal for the team.

11:30pm George Hirsch Lifestyle

Seafood Success!

George pays a visit to a commercial fishing pack house, where the water's bounty supports not only a family, but a lifestyle. Back in the kitchen, George prepares sustainable seafood dishes from the sea, including sea scallops Mediterranean style, herb crusted cod, and the ultimate super sundae. Good to Know Tip: Successful seafood dishes. - Sea Scallops Mediterranean Style - Herb Crusted Cod - Ultimate Super Sundae.

12am Christopher Kimball's Milk Street Television

The Joy of Cooking Lebanon Christopher Kimball travels to Beirut to learn how to make classic Lebanese comfort foods with chef Mohamad El Zein, the owner of Moona Restaurant, and cookbook author Anissa Helou. Back at the kitchen, Chris draws inspiration from the flavors of

Beirut and adapts these dishes for the home cook. Milk Street Cook Catherine Smart makes Za'atar Flatbread. Milk Street Cook Josh Mamaclay creates his own version of Pita and Chickpea Salad with Yogurt and Mint (Fatteh), and Milk Street Cook Lynn Clark makes Middle Eastern Rice with Toasted Pasta and Herbs.

12:30am Americas Test Kitchen

The Ultimate Sticky Buns

Hosts Julia Collin Davison and Bridget Lancaster head into the test kitchen to uncover the secrets to making the ultimate sticky buns at home. Then, science expert Dan Souza demystifies the science of a water roux. Next, tasting expert Jack Bishop challenges Bridget to a tasting of almond butter. And finally, equipment expert Adam Ried reviews waffle irons in the equipment corner.

10 Monday

8pm America's Test Kitchen

Pan-Seared Halibut and Ma'amoul

Test cook Ben Mims prepares Pan-Seared Halibut with Wilted Bitter Test cook Ben Mims prepares Pan-Seared Halibut with Wilted Bitter Salad for host Bridget Lancaster. Tasting expert Jack Bishop Salad for host Bridget Lancaster. Tasting expert Jack Bishop challenges Bridget and host Julia Collin Davison to a

tasting of challenges Bridget and host Julia Collin Davison to a tasting of frozen puff pastries. And test cook Erica Turner makes Julia buttery frozen puff pastries. And test cook Erica Turner makes Julia buttery Ma'amoul, or semolina cookies. Ma'amoul, or semolina cookies.

8:30pm Homemade Live!

Brunch Date

This week on Homemade Live! we're having a brunch date with fabulous foodie and TV Host, Sunny Hostin, who joins Joel in studio and cooks her all-time favorite brunch dish using eggs hatched in her own backyard. Joel also gets an inside look at one of America's most iconic brunch spots, Russ & Daughters, in New York City.

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Asheville | All Clear

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10pm Rick Steves' Europe

Edinburgh

Edinburgh is the historical and cultural heart of Scotland.

We'll explore the castle, peek at the new parliament, dabble in the local literature, sip a little Scotch, get wrapped up in a kilt, and then stow away on Her Majesty's Yacht Britannia.

10:30pm Weekends with Yankee

Happiness Is Gold & Lavender

This week, host Richard Wiese visits Golden Dog Farm in Vermont, where the owners' motto, "Happiness is golden," applies to everything from their wine and syrup to their pack of golden retrievers. Host and Yankee senior food editor Amy Traverso experiences the lavender harvest at Pumpkin Blossom Farm in New Hampshire, making lavender wreaths and sampling flower-infused treats.

11pm Crossing South

Cuatro Cuatros

Ever wanted to know what it's like to go on an African Safari? Jorge Meraz does. Join our host as he camps it out in style. But this isn't Africa, this is Baja's wine country. Camping, dining, zip-line, and even a visit to what could possibly be the most scenic bathroom of Baja. Next we check out a small time vineyard owned by a local called Minas del Valle.

11:30pm Best of the Joy of Painting

Half-Oval Vignette

Bob Ross illustrates the

illusion of infinity as mountain and water fade into the distance; a part-oval shape you'll have to see to believe!

12am Homemade Live!

Brunch Date

This week on Homemade Live! we're having a brunch date with fabulous foodie and TV Host, Sunny Hostin, who joins Joel in studio and cooks her all-time favorite brunch dish using eggs hatched in her own backyard. Joel also gets an inside look at one of America's most iconic brunch spots, Russ & Daughters, in New York City.

12:30am America's Test Kitchen

Pan-Seared Halibut and Ma'amoul

Test cook Ben Mims prepares Pan-Seared Halibut with Wilted Bitter Test cook Ben Mims prepares Pan-Seared Halibut with Wilted Bitter Salad for host Bridget Lancaster. Tasting expert Jack Bishop Salad for host Bridget Lancaster. Tasting expert Jack Bishop challenges Bridget and host Julia Collin Davison to a tasting of challenges Bridget and host Julia Collin Davison to a tasting of frozen puff pastries. And test cook Erica Turner makes Julia buttery frozen puff pastries. And test cook Erica Turner makes Julia buttery Ma'amoul, or semolina cookies. Ma'amoul, or semolina cookies.

11 Tuesday

8pm Christopher Kimball's

Milk Street Television

Brazilian Pizza

We head to Brazil to get a look at some deliciously unique pizza variations. In the kitchen, Christopher Kimball and Milk Street Cook Erika Bruce show us how to prepare the base for our pizzas: Brazilian Thin Crust Dough and Sauce. Then, Chris and Erika whip up Thai Chicken Pizza with Bean Sprouts and Peanut Sauce, Pizza Carbonara and Pizza with Ricotta, Za'atar and Arugula.

8:30pm Homemade Live!

Ultimate Tailgate

What makes for the ultimate tailgate food? In the Homemade Live! kitchen this week, host Joel Gamoran shows us how to tailgate like a pro with a crowd-pleasing crab dip that's sure to impress. Joel is joined in the kitchen by chef Brad Leone, and together they cook up Seattle-style hot dogs topped with Brad's homemade sauerkraut.

9pm This Old House

Asheville | Out of the Mountains

Kevin helps in Swannanoa while Jenn checks in with homeowner Melinda as FEMA clears damaged trees. Mark tours an historic Inn and Richard joins building science experts who air seal Paula's house.

9:30pm This Old House

Asheville | Community Carpenters

Kevin visits a high school

carpentry program that's helping the community after the storm. Later, he heads to North Asheville to meet with the electrician. Meanwhile Tommy helps homeowner Paula turn an antique chest into a bathroom vanity.

10pm Rick Steves' Europe

Naples and Pompeii

Naples is Italy in the extreme. We'll prow! backstreet fish markets, dodge fast-moving Vespas, and dine on pizza where it was invented. We'll climb to the top of nearby Mount Vesuvius, then wander through the amazing ruins of Pompeii, the Roman town it destroyed.

10:30pm Joseph Rosendo's Steppin' Out

Panama: The Heart of Nature and Heritage

While visiting the country, Joseph learns that Panama is more than just a canal. From ziplining above a Panama City skyscraper to fishing off the coast of Punta Chame, he discovers the charm and determination of Panama's people. Meeting highly skilled local craftsmen and taking a wooden boat trip to dance with the indigenous Embera in their village complete his journey.

11pm Have Guitar Will Travel World

Sheffield, Steel & The People's Republic of South Yorkshire

Mark joins musicians at the Tramlines festival of Sheffield and discovers the newest metal of "Steel City" is the

steel guitar. He explores the origins of pub rock with iconic artists and revolutionary music promoters, has a pint with the DJ keeping music in the hands of the people, and examines the changing identity behind England's folk music scene.

11:30pm Best of the Joy of Painting

Blue Winter

Travel deep into the middle of winter where shades of blue create the stark reality of the season; bundle up for this Bob Ross episode.

12am Homemade Live!

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Sprouts and Peanut Sauce, Pizza Carbonara and Pizza with Ricotta, Za'atar and Arugula.

12 Wednesday

8pm The Life of Loi: Mediterranean Secrets

The Land of Liquid Gold
Chef Maria Loi dives into the land of liquid gold, visiting olive groves and olive oil producers from Crete to Sparta. She returns home to New York and teams up with friend and ologist, David Neuman, to explore the rich beauty and history of this iconic staple of Greek cuisine: olive oil. But before we get to learn how to properly "taste" the olive oil, Maria first prepares Elies Spastes (Greek-Style Tapenade) which has enough olives to feed an entire Greek island.

8:30pm Homemade Live!

Next Level Sandwiches
Host Joel Gamoran is in the Homemade Live! kitchen sharing his top tips for taking sandwiches to the next level. The "Sandwich King" of TikTok, Owen Han, stops by to create the sandwich that made him a star, his Grandma's shrimp toast recipe. Plus we check out one of the trendiest sandwich shops in the country, Taku Sando in New York, to find out how they make their iconic Shokupan pork sandwich.

9pm This Old House

Asheville | Boulder Dash
Mauro helps Paula stain her

front door. Jenn meets with the North Asheville landscaper who is using boulders to make a new retaining wall and steps. Kevin helps project manager Noah install an interior door.

9:30pm Ask This Old House

Water Heater Autopsy, Classroom Composting
The team shares their personal stories about why they like to work together; Richard performs an autopsy on a retired water heater; Jenn shares her love of educating kids about the outdoors. Jenn and Nathan build a compost bin for a net zero school.

10pm Rick Steves' Europe

Italy's Amalfi Coast
Just south of Naples we'll experience the breath-taking Amalfi Coastline, the trendy resort of Positano, the limoncello charms of Sorrento, the ancient Greek temples at Paestum, and the iridescent Blue Grotto hidden beneath the enchanting isle of Capri.

10:30pm Samantha Brown's Places to Love

Samantha's 25th Anniversary Special

11pm DayTripper

Helotes, TX
Chet heads northwest of San Antonio to this historic enclave brimming with activities. He starts with local coffee and cream puffs before touring the historic buildings of town. He eats enchiladas at the local institution and goes zip lining through the Hill

Country. He visits the dinosaur tracks of Government Canyon and finishes with some Texas music and tamales at John T. Floore's.

11:30pm Best of the Joy of Painting

Triple View

Bob Ross paints a small cabin under the most majestic of mountain ranges, all inside a tri-paned window setting that looks so real.

12am Homemade Live!

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the olive oil, Maria first prepares Elies Spastes (Greek-Style Tapenade) which has enough olives to feed an entire Greek island.

13 Thursday

8pm Christopher Kimball's Milk Street Television

A Jordanian Supper

We travel to Jordan to learn some classic regional dishes. Back at Milk Street, Christopher Kimball makes Chicken Fattah which layers crispy pita, basmati rice pilaf, a creamy yogurt-tahini sauce and shredded chicken. Then, Milk Street Cook Lynn Clark demonstrates Jordanian Bedouin Flatbread, a rustic loaf and Milk Street Cook Sam Fore prepares Eggplant-Tahini Dip, similar to baba ghanoush.

8:30pm Homemade Live!

Birthday Bites

We're having a birthday bash in the Homemade Live! kitchen this week. Host Joel Gamoran recreates his favorite birthday dinner with a DIY shwarma station. John Kanell of "The Preppy Kitchen" stops by and shares a showstopping birthday cake you can recreate at home. And we finish off with a family-friendly birthday mocktail that's sure to delight party guests of all ages.

9pm Ask This Old House

Ev Chargers, China Cabinet Repair

Heath explains EV chargers and where they work best for; Mark breaks down different

brick patterns, where they originated, and their pros and cons; Nathan helps repair a cracked China cabinet using MDF panels; Mauro shows how to paint on MDF.

9:30pm Ask This Old House

Doorbell Retrofit, Driveway Edging

Heath installs a new doorbell by locating and replacing the original doorbell wiring; Richard explains bottle traps and when they are an option in small bathrooms; Mark removes an old brick driveway edging and replaces it with cobblestones.

10pm Rick Steves' Europe

Milan and Lake Como

No trip to Italy is complete without Milan and Lake Como. In Milan we'll take a peek at Italy's highest fashion, fanciest delis, grandest cemetery and greatest opera house...not to mention Leonardo's Last Supper. Then we'll cruise along Lake Como, settling down in the lakeside village of Varenna...classic honeymoon country, where Italy meets the Alps.

10:30pm Joseph Rosendo's Steppin' Out

Cruising Ireland's Heartland

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

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

11pm View Finders

Amicalola Falls and the Len Foote Hike Inn

Autumn brings plenty of color to the leaves of the southern Appalachians, and the View Finders hit this beautiful location at peak color. Chris and Paul photograph the 3rd tallest waterfall east of the Mississippi River and then start their five mile hike to an overnight stay at an ecolodge. Their time at the Len Foote Hike Inn was an experience they won't soon forget.

11:30pm Best of the Joy of Painting

Tranquil Dawn

Quiet and soft, this sweet morning winter scene is a real Bob Ross classic complete with proud gnarly tree trunk and leafless limbs.

12am Homemade Live!

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14 Friday

8pm Americas Test Kitchen

The Ultimate Sticky Buns
Hosts Julia Collin Davison and Bridget Lancaster head into the test kitchen to uncover the secrets to making the ultimate sticky buns at home. Then, science expert Dan Souza demystifies the science of a water roux. Next, tasting expert Jack Bishop challenges Bridget to a tasting of almond butter. And finally, equipment expert Adam Ried reviews waffle irons in the equipment corner.

8:30pm Homemade Live!

Homemade for the Holidays
In this week's episode of Homemade Live! host Joel Gamoran is revealing all of his secrets for navigating a stress-free holiday season in an episode packed with homemade holiday treats. Joel creates a stunning sweet that is perfect for any holiday gathering, and fitness instructor Ally Love drops in to recreate a family-favorite

recipe for chicken curry.

9pm America's Test Kitchen

Outsmarting Thanksgiving

9:30pm America's Test Kitchen

Baked Alaska Showstopper

10pm America's Test Kitchen

Elegant Fall Dinner

10:30pm America's Test Kitchen

Eggs for the Holidays

11pm America's Test Kitchen

Turkey Two Ways

11:30pm America's Test Kitchen

Plum and Pear Desserts

12am America's Test Kitchen

Something Hearty, Something Light

12:30am America's Test Kitchen

Holiday Dessert and Salad

15 Saturday

8pm America's Test Kitchen Celebrates 25 Years

To celebrate the 25th anniversary of the most-watched cooking show on public television, the cast of America's Test Kitchen is hosting a party! In "America's Test Kitchen Celebrates 25 Years," hosts Bridget Lancaster and Julia Collin Davison and the test cooks highlight the food, science, kitchen ingenuity, and fun that have made the show a fan favorite for over 600 episodes and bring viewers behind-the-scenes to see how it all gets made.

9pm Best of the Joy of

Painting

Tranquil Wooded Stream

Bob Ross takes you to a lovely spot deep in the woods where the seclusion, silence and beauty offer the soul much comfort and calm.

9:30pm Best of the Joy of Painting

Half-Oval Vignette

Bob Ross illustrates the illusion of infinity as mountain and water fade into the distance; a part-oval shape you'll have to see to believe!

10pm Richard Bangs' Adventures with Purpose Switzerland: Quest fo

Switzerland - a country of great peaks, waterfalls, glaciers and grand scenery - served as the birthplace of adventure tourism, the wellspring of ecotourism and an inspiration for organized tours into the wild. In his latest travel special, adventurer Richard Bangs sets off for old-world Europe. In RICHARD BANGS' ADVENTURES WITH PURPOSE "Switzerland: Quest for the Sublime," he explores the origins of adventure travel and searches for what philosophers and poets of the past called "the sublime." Bangs' quest to unearth the true meaning of "sublime" begins in the heart of Switzerland: Lucerne. Later, he travels to the chic winter resort of St. Moritz, climbs aboard the famous Glacier Express train and heads to Zermatt and experiences the

rapture of the Matterhorn.

11pm Essential Pepin

Sweets for My Sweet

Tartelettes Aux Fruit

Panaches; Tarte Tatin;

Meme's Apple Tart; Individual

Chocolate And Nut Pies.

11:30pm Pati's Mexican

Table

El Fuerte, Magic Town

Pati travels to the northern part of Sinaloa and the town of El Fuerte, one of Mexico's "Pueblos Magicos" or magic towns. El Fuerte was founded in 1563 right at a bend in the Fuerte River. Now a quiet colonial town, for over 300 years it was the most important commercial and agricultural center in northwest Mexico. After a walking tour and a stop at the Hotel Posada Hidalgo to try their famous cauques, a local type of langoustine, Pati creates a few lobster recipes in her kitchen inspired by the experience.

12am Maria's Portuguese

Table

Terceira, Azores

Maria's journey continues to the island of Terceira, known by many US veterans for the US Air base located there since World War II. Maria learns that Terceira isn't just bloodless bullfights and parties, it's also home to stunning scenery, talented artists, and some amazing food. Maria goes inside a volcano, cooks local specialties the Alcartra and the Dona Amelias, and takes a turn at throwing some

pottery with a third generation potter using clay that is millions of years old.

12:30am Cook's Country

New England Sandwiches

Test cook Ashley Moore makes Jitto's-Style Steak Bombs for host Bridget Lancaster. Tasting expert Jack Bishop reviews the world of squash. Toni Tipton-Martin shares the origins of different sandwich names. And test cook Bryan Roof hits the road to Brookline and makes host Julia Collin Davison a Cutty's-Inspired Eggplant Spuckie.

16 Sunday

8pm America's Test Kitchen Celebrates 25 Years

To celebrate the 25th anniversary of the most-watched cooking show on public television, the cast of America's Test Kitchen is hosting a party! In "America's Test Kitchen Celebrates 25 Years," hosts Bridget Lancaster and Julia Collin Davison and the test cooks highlight the food, science, kitchen ingenuity, and fun that have made the show a fan favorite for over 600 episodes and bring viewers behind-the-scenes to see how it all gets made.

9pm America's Test Kitchen Outsmarting Thanksgiving

9:30pm America's Test Kitchen

Baked Alaska Showstopper

10pm Richard Bangs'

Adventures with a Purpose

"Egypt: Quest for t

In RICHARD BANGS'

ADVENTURES WITH

PURPOSE "Egypt: Quest for the Lord of the Nile," explorer and travel writer Richard Bangs sets off for an incredible adventure on the great Nile River to uncover the history, myths and culture of the lost crocodiles of ancient Egypt. From Alexandria to Cairo, from the pyramids at Giza to the Valley of the Kings, Bangs explores the way the river and its fearsome "Lord" molded a civilization. Further upstream, he visits a temple dedicated to Sobek, the crocodile god, and searches for the beast in the waters of Lake Nasser.

11pm People of the North

Western Fjord Valley

(Stranda)

Western Norway is popular amongst tourists for its fjords and majestic mountainous scenery. Storffjord, which translates to "the big fjord" connects most of the small communities visited in this episode. After a trip through the mountains, Arne, Stig and Frida prepare a dish with the famous fjord trout.

11:30pm George Hirsch Lifestyle

Cauliflower, Carrots & Crisp, OH MY!

George tours a state of the art greenhouse that farms in the European tradition, cultivating hundreds of ancient heirloom micro greens in a socially responsible manner. In the kitchen, George prepares a hardy cauliflower steak topped with micro greens and

a roasted rainbow carrot salad with green goddess dressing. For dessert, he bakes an apple berry crisp. Then George chats with Alex about the natural beauty of the East End of Long Island. Good to Know Tip: Cauliflower. George's recipes: - Cauliflower Steak - Roasted Rainbow Carrot Salad - Green Goddess Dressing - Apple Berry Crisp.

12am Christopher Kimball's Milk Street Television

Italian The Right Way

In this episode, we learn how Milk Street makes bold Italian dishes the easy and fresh way. Milk Street Cook Lynn Clark makes quick and easy Risotto with Fresh Herbs. Then, Milk Street Cook Catherine Smart teaches us Spaghetti al Limone, the perfect dish for a Tuesday night. Milk Street Cook Bianca Borges recreates the classic dish Pasta all'Amatriciana using Milk Street's pasta-making techniques.

12:30am Americas Test Kitchen

Hearty One Pot Meals

Host Julia Collin Davison shows host Bridget Lancaster how to make the best ground beef chili. Next, equipment expert Adam Ried reviews food processors in the Equipment Corner. Finally, test cook Erin McMurrer uncovers the secrets to the ultimate red lentil soup with north African spices.

17 Monday

8pm America's Test Kitchen

New Thanksgiving Favorites

Test cook Lan Lam makes host Bridget Lancaster a crowd-pleasing Test cook Lan Lam makes host Bridget Lancaster a crowd-pleasing Stuffed Spatchcock Turkey. Equipment expert Adam Ried reveals our top Stuffed Spatchcock Turkey.

Equipment expert Adam Ried reveals our top pick for slicing knives. And test cook Erin McMurrer makes host Julia Collin Davison a crisp Shaved Celery Salad with Pomegranate-Honey Collin Davison a crisp Shaved Celery Salad with Pomegranate-Honey Vinaigrette. Vinaigrette.

8:30pm Homemade Live!

Off The Eaten Path

This week in the Homemade Live! kitchen we're going off the "eaten path" to explore tasty meals from unexpected places. Host Joel Gamoran recreates one of the best meals he ever ate, salt roasted spot prawns. And TV legend Katie Couric stops by and shares some devilishly delicious bites. Then Joel visits a peach farm in Texas to taste their flavorful jams and jellies.

9pm America's Test Kitchen

Elegant Fall Dinner

9:30pm America's Test Kitchen

Eggs for the Holidays

10pm Rick Steves' Europe

Vienna

In Europe's classiest capital we'll tiptoe through the palace of Maria Theresa and be dazzled by the Hapsburg crown jewels. Then we'll picnic on the Danube, nibble strudel in an old world cafe, blush at slinky Art Nouveau, and waltz to the three-four beat of Johann Strauss.

10:30pm Weekends with Yankee

Exploring New England By Land & Sea

This week, host and Yankee senior editor Amy Traverso visits Rhode Island's Castle Hill Inn to experience its famous clambake and tour Newport's iconic harbor. At Sweet Berry Farm, Amy arranges flowers picked fresh from the fields. Host Richard Wiese explores autumn in Stowe, Vermont, from the Lodge at Spruce Peak, taking in peak fall foliage on horseback and fly fishing on the Lamoille River.

11pm Crossing South

Baja Orchestra & Alma Verde

Have you ever dreamed of waving that little wand in front of a professional orchestra? Enjoy such an experience vicariously through Jorge as he gets to meet the Baja Orchestra. We chat with the director, the musicians, the youth symphony, and more. Music is a beautiful thing, and we get to explore the musicians that give a cultural touch to Tijuana. Afterwards, we wash down all that musical education with an

organic meal at the Alma Verde restaurant.

11:30pm Best of the Joy of Painting

A Pretty Autumn Day

Visit with Bob Ross as he paints a beautiful fall day down in the valley; his color choices are incredible, like no other mountain scene before.

12am Homemade Live!

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18 Tuesday

8pm Christopher Kimball's Milk Street Television

Weeknight Soups

In this episode, we introduce some of our favorite soups. To start, Christopher Kimball makes Turkish Wedding Soup inspired by a trip to Turkey. Then, Milk Street Cook Bianca Borges prepares Yucatecan Chicken and Lime Soup. To finish, Milk Street Cook Josh Mamaclay assembles Filipino Chicken Soup with Coconut and Lemon Grass with a great balance of sweet, salty and bright flavors.

8:30pm Homemade Live!

Cookbook Club

This week we're celebrating cookbooks in the Homemade Live! kitchen. Inspired by the first cookbook he ever bought, host Joel Gamoran creates a delicious lemon, chili and spinach spaghetti. Bestselling cookbook author Kenji LÃ³pez-Alt stops by and serves up one of his cookbook classics. And we check out a local Seattle Cookbook Club that has been running for almost a decade.

9pm America's Test Kitchen Turkey Two Ways

9:30pm America's Test Kitchen

Plum and Pear Desserts

10pm Rick Steves' Europe

Salzburg and Surroundings

The birthplace of Mozart - and everyone's Sound of Music fantasies - Salzburg is a Baroque jewel of a town. It's also the springboard for lots of alpine fun-from thrilling summer bobsledding, to idyllic boat rides in the Salzkammergut lake district, to exploring the delightful romantic town of Hallstatt.

10:30pm Joseph Rosendo's Steppin' Out

The Heart and Soul of Myrtle Beach, South Carolina

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

11pm Have Guitar Will Travel World

Wales & The Soul of the Red Dragon

Mark goes on a musical quest in search of the soul of North Wales, and finds himself in a land of dragons and druids, jam sessions and jazz guitars, where bardic poets wear crowns, and the resilience of the Welsh culture can be heard in its language, lore and songs.

11:30pm Best of the Joy of Painting

The Old Home Place

Travel with Bob Ross along America's humble little country roads as he paints a quiet loving home with beautiful, serene sky.

12am Homemade Live!

Cookbook Club

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19 Wednesday

8pm The Life of Loi:

Mediterranean Secrets

Eat Like Ancient Greek Gods
Greece's historic capital,

Athens, is the setting for a delicious journey demonstrating what it means to "eat like the ancient Greek Gods." Inspired by her visit to the Keratsini fish market in Athens' port city, Piraeus, Chef Maria Loi and restaurateur Chrysoula Ypsilanti prepare *Sardeles me Elies* (Sardines with Olives) and *Tyropitakia* (Cheese Pies) at the iconic Taverna Zorbas in Athens' ancient Plaka district. Back in her kitchen in New York, Maria whips up a quick & easy *Tyropita tis Tembelas* (Lazy Chef's Cheese Pie). She then invites her good friend Christian Wistehuff over to reminisce, and eat her Athens-inspired dish-*Lavraki me Elies* (Branzino with Olives).

8:30pm Homemade Live!

Momma Cooks Best

Everything tastes better when it's made by mom, and this week in the Homemade Live! kitchen host Joel Gamoran and his guests are sharing their moms' all-time favorite recipes. Founder of Ambitious Kitchen, Monique Volz, stops by and cooks a family favorite, Chipotle Chicken Pozole. And Joel is told an inspiring story from one mom that proves recipes live forever.

9pm America's Test Kitchen

Something Hearty, Something Light

9:30pm America's Test Kitchen

Holiday Dessert and Salad

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 Samantha Brown's Places to Love

The Crystal Coast of North Carolina

Samantha embarks on a boat ride to Shackleford Banks, where Wildlife Biologist Dr. Sue Stuska introduces her to the wild horse herd. She enjoys an afternoon in Beaufort, North Carolina, listening to musician Barefoot Wade. At the Harvey W. Smith Watercraft Center, she helps build a boat. On Harkers Island, they sample oysters and learn about their unique "merroir." In Cape Lookout, she meets NASA Ambassador Brandon Porter and discovers the dark sky park designation before wrapping up her trip with a gourmet seafood dinner by Chef Kevin Davis on the Oceanana Pier.

11pm DayTripper

Temple, TX

Chet explores this Central Texas hub by diving into its Czech heritage and railroad history. He makes kolaches

and dines at the town's oldest restaurant "Old Jody's." He takes a hike at a local spring, enjoys a sporting clays course, and eats pizza in the midst of the downtown renaissance.

11:30pm Best of the Joy of Painting

Desert Glow

Bob Ross takes you into the incredible beauty of the desert; a unique oval painting for beginners and accomplished artists as well.

12am Homemade Live!

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20 Thursday

8pm Christopher Kimball's Milk Street Television

The Cooking of Colombia

In this episode, we travel to Colombia for a delicious lesson in empanadas. Back in the kitchen, Christopher Kimball and Milk Street Cook Bianca Borges recreate these meat-and-potato-filled delicacies, complete with a deeply golden and extra-crisp crust. Next, Milk Street Cook Josh Mamaclay prepares deliciously rich Braised Chicken with Coconut and Plantain. To finish, Milk Street Cook Lynn Clark makes our adaptation of Colombian Potato Soup with Chicken, Corn and Capers.

8:30pm Homemade Live!

Talking Turkey

This week on Homemade Live! host Joel Gamoran is revealing his secret to a perfectly roasted turkey that can be enjoyed year-round. Legendary chef and TV host, Lidia Bastianich, stops by and opens up about her journey from immigrant to icon.

Showing the versatility of turkey, Lidia shares the recipe for her classic Turkey Cacciatore.

9pm America's Test Kitchen Make-Ahead Master Class

9:30pm America's Test Kitchen

Spiced and Sweet

10pm Rick Steves' Europe

Burgundy: Profound France

Burgundy is a calm and cultivated corner of France, where nature is as sophisticated as the people. Traditions are strong here. We'll slow down to enjoy the region's edible, drinkable, scenic, and floatable delights. We'll travel on a canal barge, visit a medieval hospice and a modern monastery, build a barrel, appreciate fine Burgundy wine, slurp escargot, and eat very, very well. If you're looking for the quintessential French culture, you'll find it in Burgundy.

10:30pm Joseph Rosendo's Steppin' Out

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

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

11pm View Finders

Cloudland Canyon

Known for the layers of fog and clouds that fill this canyon not far from Chattanooga, the View Finders explore the canyon as well as a nearby cave that offers a very engaging experience. However it was a foggy morning on the rim of the canyon that they will remember most.

11:30pm Best of the Joy of Painting

Rowboat on the Beach

Oval cut-outs are always a Bob Ross favorite, this time with a humble little rowboat waiting on a quiet beach for the day's excursion.

12am Homemade Live!

Talking Turkey

This week on Homemade Live! host Joel Gamoran is revealing his secret to a perfectly roasted turkey that can be enjoyed year-round. Legendary chef and TV host, Lidia Bastianich, stops by and opens up about her journey from immigrant to icon. Showing the versatility of turkey, Lidia shares the recipe for her classic Turkey Cacciatore.

12:30am Christopher Kimball's Milk Street Television

The Cooking of Colombia

In this episode, we travel to Colombia for a delicious lesson in empanadas. Back in the kitchen, Christopher Kimball and Milk Street Cook Bianca Borges recreate these meat-and-potato-filled delicacies, complete with a

deeply golden and extra-crisp crust. Next, Milk Street Cook Josh Mamaclay prepares deliciously rich Braised Chicken with Coconut and Plantain. To finish, Milk Street Cook Lynn Clark makes our adaptation of Colombian Potato Soup with Chicken, Corn and Capers.

21 Friday

8pm Americas Test Kitchen

Hearty One Pot Meals

Host Julia Collin Davison shows host Bridget Lancaster how to make the best ground beef chili. Next, equipment expert Adam Ried reviews food processors in the Equipment Corner. Finally, test cook Erin McMurrer uncovers the secrets to the ultimate red lentil soup with north African spices.

8:30pm Homemade Live!

Feel Good Feasts

This week on Homemade Live! it's all about feel good feasts. Host Joel Gamoran shares recipes that are both tasty and healthy, including a savory Swordfish Steak Frites dish. Nutritionist Joy Bauer joins Joel in the kitchen to make her delicious Superfood Minestrone and an easy four-ingredient Chocolate Milkshake that will be sure to have you feeling good inside and out!

9pm Samantha Brown's Places to Love

Berlin, Leipzig and Meissen, Germany

Inside St. Thomas Church in Leipzig, Samantha enjoys a

concert on the pipe organ, celebrating composer Johann Sebastian Bach. She then visits Meissen to tour its famous porcelain factory, witnessing the artistry behind their wares. Back in Leipzig, she explores the Forum of Contemporary History, learning about its role in the fall of communism. Samantha travels to Berlin, where a bike tour takes her to iconic landmarks like the Berlin Wall Memorial and Brandenburg Gate. In a Turkish neighborhood, she discovers the doner kebab. At the Otto Weidt Museum, she learns how Weidt saved blind and disabled Jews during WWII. Finally, she explores the vibrant Hackescher Markt and tours the Feuerle Collection of Asian art in a former communications bunker.

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In Germany's largest wine region, Mainz unfolds like a delightful Riesling. Samantha explores the ruins of a Roman amphitheater near a main train station and visits Eva Vollmer Winery, learning about the "future wine" movement. She enjoys German wine at Weinhaus Loesch, then travels to Wiesbaden to taste hot chocolate at Kunder Chocolateria, a family-owned shop. At the Wiesbaden Museum, she admires the largest Art Nouveau

collection. Finally, she tours the fairy-tale town of Rothenburg, experiencing its medieval charm and visiting the Kathe Wohlfahrt Christmas Shop, home to an impressive collection of authentic German Christmas decor.

10pm Samantha Brown's Places to Love

Samantha's 25th Anniversary Special

10:30pm Samantha Brown's Places to Love

Route 66 - Oklahoma City to Texas

Samantha returns to Route 66 in Luther, Oklahoma, visiting the Threatt Filling Station, a historical safe haven for Black motorists. In Oklahoma City, she meets "neon Queen" Kathy Reynolds and explores the First Americans Museum, the largest Indigenous cultural center. At Sid's Diner in El Reno, she enjoys Oklahoma's onion burger. Crossing into Texas, she visits the Devil's Rope Museum in McLean, learning how barbed wire tamed the West. In Amarillo, she admires jewelry from Cadillac Ranch and sees the buried vintage caddies. In Adrian, Texas, the halfway point, she discovers the best pies. In New Mexico, she finds a vintage, unpaved stretch of Route 66, promising more adventures ahead.

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The Crystal Coast of North Carolina

Samantha embarks on a boat

ride to Shackleford Banks, where Wildlife Biologist Dr. Sue Stuska introduces her to the wild horse herd. She enjoys an afternoon in Beaufort, North Carolina, listening to musician Barefoot Wade. At the Harvey W. Smith Watercraft Center, she helps build a boat. On Harkers Island, they sample oysters and learn about their unique "merroir." In Cape Lookout, she meets NASA Ambassador Brandon Porter and discovers the dark sky park designation before wrapping up her trip with a gourmet seafood dinner by Chef Kevin Davis on the Oceanana Pier.

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Samantha kicks off her visit with a drive through the Blue Ridge Mountains, then stops off at a Pop-Up Mini Fair and talks with local artists. At the Biltmore, Samantha takes a tour with Director of Horticulture Parker Andes and geeks out on Frederick Law Olmsted, who designed the grounds of this historic estate and is considered the father of American Landscape Architecture. From there, Samantha dives into a spirit tasting and learns firsthand how every small batch made at the Eda Rhyne Distillery incorporates the Asheville terroir into its one-of-a-kind Southern Appalachia spirits. Eagle and Market Streets, known as The Block, were the

heart of the African American community in Asheville. Samantha tours this historic Block with Guide DeWayne Barton, who discusses the history, future and resilience of the African-American community in Asheville. Along their tour, Samantha visits Noir Collective and meets self-taught Artist Jenny Pickens, who is giving back to her community with her art and paying homage to her ancestors and heritage. At Chai Pani, Samantha learns about spice varieties from renowned self-taught Chef Meherwan Irani, while digging into his favorite Indian street food dishes. With music on her mind, Samantha meets Founder/Producer/Musician Gar Ragland at Citizen Vinyl, where he is laying down a music track for Asheville Artist, Alexa Rose. They then tour the historic space that houses not only a recording studio but also a record pressing facility, cafe, bar, analog art and record store.

12am 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.

12:30am Samantha Brown's Places to Love

Melbourne, Australia

Samantha visits one of the world's "most livable cities" and finds out why Australians--and visitors from around the world--flock to Melbourne year after year. After a walk along the picturesque Yarra River, Sam experiences the hidden treasures of Melbourne and learns of its rich history as a gold rush town that has morphed into a cosmopolitan mecca for artists, foodies, and cafe/coffee culture. She attends a match of the Women's Australian Football League and discovers firsthand how Melbournians love their sports teams! In the heart of the city, Samantha takes in the artistic and cultural hub known as Federation Square where street art, culture, and great food meet. She samples aboriginal fare at Big Esso restaurant as native Chef Nornie Berro introduces her to

traditional foods prepared with a modern twist, including crocodile, emu, and Australian water plants. Sam then travels to the breathtaking Yarra Valley where she meets the staff of Healesville Animal Sanctuary and gets up close to unique Aussie animals including kangaroos, wallabies, and koalas. Nearby, Sam visits Four Pillars Gin, where owner Cameron Mackenzie shows Sam how they sustainably manufacture their product while incorporating flavors unique to the country. To end her day, Sam travels back to Melbourne and the Interlude Cocktail Bar where two female, Aboriginal entrepreneurs are putting their spin on happy hour food and libations. To end her trip, Samantha catches up with an old friend at Melbourne's favorite shopping and meeting spot, Queen Victoria Market, and she discovers local delicacies like finger limes, squid ink sausage, fresh seafood, and the always-popular Australian meat pies.

22 Saturday

8pm Home for Christy Rost: Thanksgiving

Award-winning television chef, cookbook author and home design expert Christy Rost plans a festive Thanksgiving dinner for family and friends in her holiday special, A HOME FOR CHRISTY ROST: THANKSGIVING. Christy

deftly weaves her cooking tips, seasonal recipes, table-setting ideas and more into an exploration of the storied history and renovation of her new home, the 19th-century Colorado mountain estate known as "Swan's Nest." The program culminates with the unveiling of the finished home - a process two years in the making - and Christy and her husband Randy sharing a Thanksgiving feast with their guests.

9pm Best of the Joy of Painting

Western Expanse

Using only his painting knife, Bob Ross creates the perfect landscape with stirring sky and gentle mountains - western style!

9:30pm Best of the Joy of Painting

A Pretty Autumn Day

Visit with Bob Ross as he paints a beautiful fall day down in the valley; his color choices are incredible, like no other mountain scene before.

10pm Richard Bangs' Adventures with Purpose

Assam India: Quest for
In his latest ADVENTURES WITH PURPOSE special, renowned adventurer Richard Bangs treks through the remote state of Assam in India - a region of rushing rivers, strapping monsoons, vast expanses of unspoiled land and a staggering array of wildlife, including the one-horned rhinoceros. What kept these rare rhinos from falling into extinction? What does

their story reveal about the world and about saving precious wildlife? Richard sets off to discover what this elusive rhino represents to the people of Assam - and to the world.

11pm Essential Pepin Veg-In!

Ragout Of Asparagus; Zucchini And Tomato Gratin; Cauliflower Gratin; Artichoke Hearts Helen; Corn Tempura.

11:30pm Pati's Mexican Table

Jinetes, Adventure in the Mountains

Pati travels into the mountains of Sinaloa to the tiny village of Jinetes - a place that appears to be stuck in time. The small population of barely 100 people live on whatever the land gives them. Miles and miles removed from civilization, they've managed to preserve their customs and recipes for generations. Pati is the first visitor to come learn from their culinary traditions and they've prepared a feast fit for the occasion.

12am Maria's Portuguese Table

Sao Jorge, Azores

From a distance Sao Jorge is an island of cliffs and fajas, but Maria discovers so much more. She sees first hand how their world famous cheese is made, visits a coffee plantation, then cooks Holy Ghost soup and local specialty Espécies. Maria also meets transplant Peeter Adriaans, best described as a

renaissance man originally from Amsterdam, who made a home on Sao Jorge after what can only be described as a shipwreck.

12:30am Cook's Country Elevated Friendsgiving Mains

Test cook Bryan Roof prepares Slow-Roasted Ducks with Blackberry Sauce for host Toni Tipton-Martin. Tasting expert Jack Bishop breaks down the best uses for different tinned fish. And test cook Lawman Johnson makes a rich Bean Bourguignon for host Julia Collin Davison.

23 Sunday

8pm Home for Christy Rost: Thanksgiving

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Places to Love

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Inside St. Thomas Church in Leipzig, Samantha enjoys a concert on the pipe organ, celebrating composer Johann Sebastian Bach. She then visits Meissen to tour its famous porcelain factory, witnessing the artistry behind their wares. Back in Leipzig, she explores the Forum of Contemporary History, learning about its role in the fall of communism. Samantha travels to Berlin, where a bike tour takes her to iconic landmarks like the Berlin Wall Memorial and Brandenburg Gate. In a Turkish neighborhood, she discovers the doner kebab. At the Otto Weidt Museum, she learns how Weidt saved blind and disabled Jews during WWII. Finally, she explores the vibrant Hackescher Markt and tours the Feuerle Collection of Asian art in a former communications bunker.

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10pm Richard Bangs' Adventures with Purpose Basel and Lucerne: Qu

In the 12th installment of his Emmy-winning ADVENTURES WITH PURPOSE series, renowned adventurer Richard Bangs follows the ancient trade routes from the Gotthard pass into central Switzerland, along Lake Lucerne, with a final stop at the port city of Basel. On his quest, Richard aims to uncover what turned landlocked Switzerland, the most mountainous country in Europe, into the crossroads of the continent, a hub for commerce, ideas, medicines and people.

11pm People of the North

Salmon Islands (Kvaroy)

Arne, Stig and Frida sample traditional and gourmet meals that highlight coastal ingredients and farmed salmon. Later, the team goes island hopping on the coastline of Helgeland and meets up with the locals living on the outskirts of Scandinavia. Since no

commercial flights land on these islands, travelers either arrive by boat or seaplane.

11:30pm George Hirsch Lifestyle

The Amazing Potato

George prepares potato crusted chicken, farmers vegetable gratin and, for dessert, sweet potato pie. He also shows viewers the roots of Long Island potato farming, introducing a family that grows and cooks their own small-batch artisanal potato chips. Good to Know Tip: Potatoes. George's recipes: - Potato Crusted Chicken - Farmers Vegetable Gratin - Sweet Potato Pie.

12am Christopher Kimball's Milk Street Television

Baking In Paris

Paris is famous for its classic sweets. In this episode, Christopher Kimball travels to Paris to sample some not so classic baked goods. He visits Rose Bakery, a cafe owned by a Franco-British couple, and samples their acclaimed Lemon-Almond Pound Cake. He interviews journalist Lindsey Tramuta, author of "The New Paris," about how expats are modernizing Paris' food scene. Later, he visits Le Petit Grain and tries a tart that borrows from classic American flavors. Back at the kitchen, Milk Street Cook Erika Bruce makes her own version of Lemon-Almond Pound Cake, and Milk Street Cook Bianca Borges recreates Petit Grain's Salted Peanut and Caramel Tart.

12:30am Americas Test Kitchen

Outsmarting Thanksgiving

Test cook Dan Souza shows host Julia Collin Davison how to make the ultimate roast turkey. Next, gadget guru Lisa McManus uncovers the best oven thermometers. Finally, test cook Becky Hays uncovers the secrets to foolproof boiled corn.

24 Monday

8pm America's Test Kitchen

Taiwanese Staples

Test cook Lan Lam makes host Bridget Lancaster a crowd-pleasing Stuffed Spatchcock Turkey. Equipment expert Adam Ried reveals our top pick for slicing knives. And test cook Erin McMurrer makes host Julia Collin Davison a crisp Shaved Celery Salad with Pomegranate-Honey Vinaigrette.

8:30pm Homemade Live!

When Life Gives You Lemons

In the Homemade Live! kitchen this week we're taking life's lemons and turning them into something delicious. Host Joel Gamoran shows us how to make and use preserved lemons with his recipe for Moroccan Chicken with Preserved Lemons. Chef Eduardo Garcia drops by and shares his inspiring story as well as his Homemade Crepes with a Twist.

9pm Samantha Brown's Places to Love

Samantha's 25th Anniversary Special

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Route 66 - Oklahoma City to Texas

Samantha returns to Route 66 in Luther, Oklahoma, visiting the Threatt Filling Station, a historical safe haven for Black motorists. In Oklahoma City, she meets "neon Queen" Kathy Reynolds and explores the First Americans Museum, the largest Indigenous cultural center. At Sid's Diner in El Reno, she enjoys Oklahoma's onion burger. Crossing into Texas, she visits the Devil's Rope Museum in McLean, learning how barbed wire tamed the West. In Amarillo, she admires jewelry from Cadillac Ranch and sees the buried vintage caddies. In Adrian, Texas, the halfway point, she discovers the best pies. In New Mexico, she finds a vintage, unpaved stretch of Route 66, promising more adventures ahead.

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 Weekends with Yankee

Underwater Adventures

This week, host Richard Wiese meets the scientists at Cape Cod's Woods Hole Oceanographic Institution to learn about the deep-sea research submersible, the Alvin. He also joins the Old Ladies Against Underwater Garbage on a clean-up mission of Cape ponds. Host and Yankee senior editor Amy Traverso meets up with chef Michael Serpa to explore the clam shacks of Massachusetts's North Shore by bike.

11pm Crossing South

Food Trucks and Trash

On this episode, join Jorge Meraz as he discovers some of the finest cuisine imaginable aboard Tijuana's extremely popular food trucks. These meals on wheels are taking Mexico by storm. Join Jorge as he partakes in a variety of fun dining experiences at 10 different trucks without having to re-park! Then follow along as we meet with an engineer from the United Nations who is helping the poor communities of Tijuana. He is helping repurpose old tires and trash into building materials to create recreational areas, retaining walls, and more, through a program called Alter Terra.

11:30pm Best of the Joy of

Painting

Valley Waterfall

Bob Ross shows you a massive, snowy mountain admiring the sight of a beautiful, energetic waterfall gushing playfully over moss-covered rocks.

12am Homemade Live!

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25 Tuesday

8pm Christopher Kimball's Milk Street Television

Simple Italian

We turn to the rustic side of Italian cuisine as inspiration for this episode. First, Christopher Kimball and Milk

Street Cook Erika Bruce assemble Umbrian Flatbreads with Sausage and Broccoli Rabe. Then, Milk Street Cook Rayna Jhaveri makes bright and fresh Pasta with Ricotta, Tomatoes and Herbs, while Milk Street Cook Sam Fore prepares a brothy, hearty Umbrian Lentil Soup.

8:30pm Homemade Live!

Protein with a Punch

This week on Homemade Live! host Joel Gamoran is teaching us the best ways to include protein in ways that are flavorful and fun, such as in his recipe for Loin Chops with Spring Farro Salad. Fitness and wellness expert, Kendall Toole, joins Joel in the kitchen to make her Creamy Lemon Orzo Pasta as well as a protein-filled Sunrise Smoothie.

9pm Samantha Brown's Places to Love

The Crystal Coast of North Carolina

Samantha embarks on a boat ride to Shackleford Banks, where Wildlife Biologist Dr. Sue Stuska introduces her to the wild horse herd. She enjoys an afternoon in Beaufort, North Carolina, listening to musician Barefoot Wade. At the Harvey W. Smith Watercraft Center, she helps build a boat. On Harkers Island, they sample oysters and learn about their unique "merroir." In Cape Lookout, she meets NASA Ambassador Brandon Porter and discovers the dark sky park designation before

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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 Joseph Rosendo's Steppin' Out

Bolivia, South America - Surprising and Undiscovered
In his South American adventure, Joseph shares the Bolivian peoples' cultural richness while marveling at the country's natural wonders. From the other-worldly Uyuni Salt flat to the serenity of Lake Titicaca, the world's

highest lake, to panoramic views enjoyed from the 15,000 foot heights of the Tunupa Volcano, he finds there is an enlightening, breathtaking experience awaiting at every turn.

11pm Have Guitar Will Travel World

Ireland & The Sound of Independence

Mark travels to Dublin Bay, seeking a deeper meaning behind the Irish ballads he's sung for years, and explores a friend's familial connection to the pivotal 1916 Easter Rising. Veteran trade union leader and activist Des Geraghty explains the relationship between music and social reform, while Uilleann piper Gay McKeon introduces the instrument often recognized as "the Sound of Ireland."

11:30pm Best of the Joy of Painting

Snow Birch

A really unique painting, Bob Ross delights us in the discovery of a detailed, leafless tree forest mirrored in the cold stillness of winter.

12am Homemade Live!

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26 Wednesday

8pm The Life of Loi:

Mediterranean Secrets

Monemvasia - The Rock

Chef Maria Loi travels to Monemvasia, a stunning Greek town best known as "the rock." The town, which has been carved out of a rock slope, is home to the Kalapothou family. Chef Loi joins three generations of women to sing and carry on the tradition of baking a classic Greek bread called Ladenia and then learns how to make another well known village dish, Traxana, made with stewed eggplant & peasant 'pasta' known as. Inspired by her travels to Monemvasia, back at home Maria is joined by friend Christian Wistehuff where she bakes her easy version of Ladenia. Called Nerobouli

(Easy Big Bubble Bread), it has lots of water, and large air bubbles. Chef Loi then grabs one of her regular diners at the restaurant, sweet Amrita Vora to help make Couscoussaki me Tyri (Greek Mac n Cheese).

8:30pm Homemade Live!
9pm Samantha Brown's Places to Love

Darwin, Australia

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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 Samantha Brown's Places to Love

Mainz, Wiesbaden and Rothenburg, Germany

In Germany's largest wine region, Mainz unfolds like a delightful Riesling. Samantha explores the ruins of a Roman amphitheater near a main train station and visits Eva Vollmer Winery, learning about the "future wine" movement. She enjoys German wine at Weinhaus Loesch, then travels to Wiesbaden to taste hot chocolate at Kunder Chocolateria, a family-owned

shop. At the Wiesbaden Museum, she admires the largest Art Nouveau collection. Finally, she tours the fairy-tale town of Rothenburg, experiencing its medieval charm and visiting the Kathe Wohlfahrt Christmas Shop, home to an impressive collection of authentic German Christmas decor.

11pm DayTripper

Austin's Forty Acres

Chet explores the University of Texas campus and surrounding longhorn favorites. He visits the LBJ Presidential Library and Blanton Museum of Art. He dines on a beloved burger from "Dirty's" and eats at the oldest beer garden in America.

11:30pm Best of the Joy of Painting

Toward Day's End

As evening draws nigh at home on the river, a silence begins to settle under a full moon; Bob Ross paints this beauty in an oval shape.

12am Homemade Live!

12:30am The Life of Loi:

Mediterranean Secrets

Monemvasia - The Rock
Chef Maria Loi travels to Monemvasia, a stunning Greek town best known as "the rock." The town, which has been carved out of a rock slope, is home to the Kalapothou family. Chef Loi joins three generations of women to sing and carry on the tradition of baking a classic Greek bread called

Ladenia and then learns how to make another well known village dish, Traxana, made with stewed eggplant & peasant 'pasta' known as. Inspired by her travels to Monemvasia, back at home Maria is joined by friend Christian Wistehuff where she bakes her easy version of Ladenia. Called Nerobouli (Easy Big Bubble Bread), it has lots of water, and large air bubbles. Chef Loi then grabs one of her regular diners at the restaurant, sweet Amrita Vora to help make Couscoussaki me Tyri (Greek Mac n Cheese).

27 Thursday

8pm Christopher Kimball's Milk Street Television

The Joy of Cooking, Jalisco-Style

In this episode, Christopher Kimball travels to Jalisco to learn from some local chefs. In the kitchen, Chris and Milk Street Cook Erika Bruce bake warm, sweet and subtly nutty Corn and Cinnamon Butter Cookies. Next, Milk Street Cook Lynn Clark whips up briny and savory Butterflied "Grilled" Shrimp. Finally, Milk Street Cook Rayna Jhaveri assembles Salsa Macha Costena, made with nuts and chilies.

8:30pm Homemade Live!

9pm Samantha Brown's Places to Love

Belfast and Antrim Coast, Northern Ireland

Samantha begins her tour of Northern Ireland with a

moving stop at the Peace Wall in East Belfast. From there, she heads to Titanic Quarter where she learns about what made the shipbuilders and ships of Belfast famous including the most famous ship in history, the Titanic. Sam heads to Glenarm Castle for high tea, followed by an afternoon of Blokarting on the ruins of the Dunlacy Castle.

9:30pm Samantha Brown's Places to Love

Limerick and County Clare, Ireland

Samantha leaps into her Limerick adventure at King John's Castle, where costumed historians relate the colorful history of this fortress. Sam gets a lesson in the ancient game of hurling before moving on to the village voted Ireland's most beautiful, Adare. She then travels to Foynes to explore the history of the golden age of air travel and the origin stories of Irish coffee.

10pm Rick Steves' Europe
The Czech Republic Off The Beaten Path

Few travelers venture beyond Prague to experience the Czech Republic's many cultural riches and offbeat delights. We'll get you started with a whirlwind of Art Nouveau, local pub music, stinky cheese-tasting, river-rafting, and peat-bathing in places like Olomouc, Moravsky Krumlov, Telc, Trebon and Konopiste. We'll also tour a remarkable

memorial to the holocaust in Terezin, and the charming castle town of Cesky Krumlov.

10:30pm Joseph Rosendo's Steppin' Out

A Topanga, California Thanksgiving

Joseph opens up his heart and Topanga, California home to invite viewers to his Thanksgiving celebration. He highlights Topanga's gathering spots, acts again at Theatricum Botanicum, hikes Topanga Canyon State Park and revels in the mountain community's rural setting on the edge of the Pacific Ocean and the country's second largest city. The viewer finds that to know Topanga is to know Joseph.

11pm View Finders

Georgia's Hidden Coast: Part 1

Though only 100 miles in length, the Georgia coast offers a rich historic and ecological experiences to visitors from near and far. Chris and Paul start their island adventure on Ossabaw, a hidden gem that must be seen to be truly appreciated.

11:30pm Best of the Joy of Painting

Double Oval Fantasy

Bob Ross shows you how to paint two beautiful landscape ovals, harmonized into one masterpiece on canvas.

12am Homemade Live!

12:30am Christopher Kimball's Milk Street Television

The Joy of Cooking, Jalisco-

Style

In this episode, Christopher Kimball travels to Jalisco to learn from some local chefs. In the kitchen, Chris and Milk Street Cook Erika Bruce bake warm, sweet and subtly nutty Corn and Cinnamon Butter Cookies. Next, Milk Street Cook Lynn Clark whips up briny and savory Butterflied "Grilled" Shrimp. Finally, Milk Street Cook Rayna Jhaveri assembles Salsa Macha Costena, made with nuts and chilies.

28 Friday

8pm Americas Test Kitchen
Outsmarting Thanksgiving

Test cook Dan Souza shows host Julia Collin Davison how to make the ultimate roast turkey. Next, gadget guru Lisa McManus uncovers the best oven thermometers. Finally, test cook Becky Hays uncovers the secrets to foolproof boiled corn.

8:30pm Homemade Live!

9pm 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.

9:30pm Samantha Brown's Places to Love

10pm Craftsman's Legacy
The Still Maker

Christopher Kelley makes beautiful copper stills. Host Eric Gorges works with Christopher to make a

moonshine still worthy of the most potent of spirits.

10:30pm America's Test Kitchen

Breakfast Baking

Hosts Bridget Lancaster and Julia Collin Davison make showstopping Yeasted Doughnuts. Testing expert Jack Bishop challenges Bridget and Julia to a vegan chocolate ice-cream tasting. Test cook Becky Hays makes Bridget Banana Muffins with Coconut and Macadamia.

11pm View Finders

New Hampshire

The dynamic and changing conditions of the White Mountains were in full effect as the View Finders explored the region. Peak fall colors created rich settings for photography, but winter made a visit during their ascent of Mt. Washington.

11:30pm J Schwanke's Life In Bloom

Won't You Be My Neighbor?

Let's explore what it means to be a neighbor on this episode of Life in Bloom. We'll visit the store on the corner and see how they improve their neighborhood for all - including the use of flowers, of course. J divides botanical treasures and suggests ways to express gratitude with flowers. Also included: a recipe for poutine and an arrangement from a viewer.

12am George Hirsch Lifestyle

Pantry & Just Picked

George concludes the season with a several tasty and quick

dishes plucked from the pantry, including gazpacho and panzanella. He tours an apple orchid with a 12th-generation farming family and then prepares his classic tarte tartin using some of the fruit. He also receives a master class in pairing condiments with cheese and wine from an award-winning sommelier. Recipes: - Gazpacho - Panzanella Salad - Tarte Tatin.

12:30am Jacques Pepin: Heart & Soul

Sweet Endings with Shorey

Jacques' granddaughter Shorey is back in the kitchen and she's all grown up but she's never too old for dessert! And it all starts with a little butter, freshly made for a quick tartine de confiture. Fresh fruit recipes follow with peaches marty and rhubarb-honey coupe with creamy yogurt sauce. Shorey's love of chocolate isn't forgotten with chocolate pistachio biscotti, which proves to be a perfect lesson in baking, as Jacques guides her measurements and mixtures. Finally, Shorey and Jacques shape mini chocolate truffles to round out their confectionary creations.

29 Saturday

8pm Somewhere South

American As Hand Pie

See how Vivian's crash course in mass producing hand pies inspires her to revisit the applejacks of her youth. Her journey includes a trip to West Virginia for a taste

of pepperoni rolls and a look at the world's most popular hand pie - the empanada.

9pm Best of the Joy of Painting

Mirrored Images

Join Bob Ross on a clear windless day, where reflections are so smooth they appear to be exact look-alikes of the mountains above.

9:30pm Best of the Joy of Painting

Valley Waterfall

Bob Ross shows you a massive, snowy mountain admiring the sight of a beautiful, energetic waterfall gushing playfully over moss-covered rocks.

10pm Richard Bangs' Adventures with Purpose Costa Rica: Quest For

In the ninth installment of his Emmy-winning ADVENTURES WITH PURPOSE series, renowned adventurer Richard Bangs explores the ecological nexus of North and South America - Costa Rica. Costa Rica is home to endless natural wonders: wild rivers, fire-spewing volcanoes, verdant rainforests and more species of animals and plants than found in the United States and Canada combined. Bangs attempts to uncover the secret to Costa Rica's success in preserving their small country's extraordinary biodiversity. He begins his journey on the Pacific side, where the Osa Peninsula encircles Corcovado National Park. Then, he explores the

beaches at Punta Islita, Palo Verde National Park and the Monteverde Cloud Forest, before heading to Tortuguero National Park, a tropical rain forest on the Caribbean coast.

11pm Essential Pepin

Fine Finishes

Cheesecake With Apricot-Blueberry Sauce; Flan A La Vanille With Caramel-Cognac Sauce; Chocolate Mousse; Bread And Butter Pudding.

11:30pm Pati's Mexican Table

El Chepe, Railway to the Past

Originally conceived as a trade route linking cattle markets in Kansas City to the nearest Pacific Ocean port in Mexico, which is Topolobampo. Today the El Chepe railway is a historic passenger train that connects the city of Los Mochis to Chihuahua with stunning views of the Sinaloa countryside and the Copper Canyon. In this episode, Pati will ride the first section of the train's journey - from Los Mochis to El Fuerte. She will tour the train's kitchen and sit down with chef Daniel De Los Santos to taste the gourmet offerings from the train's restaurant, Urike. Later, Pati will have a drink with her friend Rosalva Analy in the train's stunning terrace. Back home, inspired by the early morning train ride through countryside of Sinaloa, Pati cooks up a delicious breakfast based on Sinaloan classics.

12am Maria's Portuguese Table

Sao Jorge and Pico
Maria explores Faja da Caldeira Santo Cristo, which the New York Times listed as one of the most beautiful places in the world. While there she learns to cook and then tastes the unique clams that can only be found on that shoreline. Afterwards, she ferries to the island of Pico to learn more about the whaling industry, and meet with winemakers as well as taste the rare wines that were desired by kings and czars for centuries.

12:30am Cook's Country

Jewish Donuts and Potatoes
Test cook Morgan Bolling makes Sufganiyot (Hanukkah Jelly Doughnuts) for host Julia Collin Davison. Toni Tipton-Martin shares the importance of schmaltz in Jewish cuisine. Equipment expert Hannah Crowley takes host Bridget Lancaster through a lineup of leave-in temperature probes. And test cook Ashley Moore makes Bridget Cast Iron Potato Kugel.

30 Sunday

8pm Somewhere South

Porridge for the Soul
Join Vivian at a dinner honoring pioneering chef Edna Lewis. Vivian gives porridge the royal treatment and learns about African American contributions to Southern cuisine.

9pm 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.

9:30pm Samantha Brown's Places to Love

10pm Richard Bangs' Adventures with Purpose Geneva and the Matter

In the 11th installment of his Emmy-winning ADVENTURES WITH PURPOSE series, renowned adventurer Richard Bangs explores the Rhone River, Lake Geneva and the Matterhorn regions of Switzerland - the country known since Medieval times as the "water castle" of Europe. On his quest, Richard uncovers how the Swiss harnessed the Rhone to light Switzerland and its neighbors, power some of the world's most efficient rail systems and quench the thirst of millions, while still managing to preserve this precious resource.

11pm People of the North

The Lofoten Islands (Lofoten)

The team visits the beautiful mountains of Lofoten for a ski trip and a spectacular view of the Arctic islands. To prepare for dinner, Arne and Frida gather their main ingredient, Arctic kelp!

11:30pm Table for All with Buki Elegbede

The Underground

Railroad/African Americans

Host Buki Elegbede uncovers New Jersey's African-American history and the

state's role in the underground railroad in Camden via authentic Black soul food at award-winning restaurant Corrine's Place and with a visit to the Macedonia A.M.E. Church. In Jersey City, he discusses the diets of freed slaves and dances with a barrier-breaking ballet prodigy.

12am Christopher Kimball's Milk Street Television

The Secrets of S Tir-Fry

This episode is all about quick, easy and delicious stir-fry. Milk Street Cook Matthew Card draws inspiration from Vietnamese flavors and makes Vietnamese Shaking Beef (Bo Luc Lac).

Christopher Kimball teaches us how to season a wok, and Milk Street Cook Erika Bruce makes Stir-Fried Broccoli with Sichuan Peppercorns, an easy weeknight vegetarian dish. Then Milk Street Cook Josh Mamaclay makes Sesame Stir-Fried Pork with Shiitakes.

12:30am Americas Test Kitchen

Korean Feast

Host Julia Collin Davison shows host Bridget Lancaster how to make the ultimate Korean rice bowl at home. Then, equipment expert Adam Ried reviews spider skimmers in the equipment corner. Finally, test cook Dan Souza reveals the secrets for making perfect Korean fried chicken wings.