

AUGUST 2025 WSKG CREATE EXPANDED GUIDE

1 Friday

8pm Americas Test Kitchen *Breakfast Basics*

Host Julia Collin Davison cooks up Perfect Fried Eggs, and equipment expert Adam Ried shares his favorite egg-cooking essentials. Test cook Erin McMurrer makes the best Cold-Brew Iced Coffee, and test cook Elle Simone Scott makes fluffy Yeasted Waffles.

8:30pm Louisiana Coastal Cooking

Louisiana's Prized Shrimp and Crawfish

It's a taste of shrimp and crawfish production today on Louisiana Coastal Cooking. We board a shrimp trawler on Bayou Terrebonne to meet a leader in sustainable fishing practices. Then we head to St. James Parish for a crawfish cooking session with the parish president. Our shellfish celebration includes a shrimp boil, Jumbo Shrimp with Coconut and Greens, and Crawfish Bisque.

9pm P. Allen Smith's Garden Home

The Future

A look at the latest in garden and design innovations and how to incorporate them into your home and outdoor spaces.

9:30pm Steven Raichlen's Planet Barbecue

Planet Barbecue

This show gives grilled and smoked vegetables their due. We start with hot stuff from India: a spectacular Tandoori Cauliflower with Coriander Mint Chutney. From the West Indies comes a squash gratin fired with habanero chiles and perfumed with wood smoke. Not to leave our carnivorous friends out, Mexican-

American chef Johnny Hernandez cooks Borrego, Mexican pit-roasted lamb. Tandoori Cauliflower with Coriander Mint Chutney; West Indian Squash Gratin; Borrego (Mexican Pit-Roasted Lamb).

10pm Fresh Glass

Cassandra Gets Down and Dirty

Garden 31, created by Chris Burroughs brings agriculture to urban communities to eradicate food deserts, create job training programs, and educate future generations. With the help of University Agriculture and Natural Resources, Chris's mission will thrive, inspire, and set an example of the possibilities.

10:30pm Americas Test Kitchen

Back to Grilling Basics

Host Julia Collin Davison cooks a simple but satisfying Grilled Pork Tenderloin with Grilled Pineapple-Red Onion Salsa, equipment expert Adam Ried shares grilling essentials, and test cook Dan Souza reveals the secrets to perfect Grilled Cauliflower.

11pm Garden SMART

Lessons Learned from Older Gardens

As gardeners we can learn a lot from gardens planted many years ago. How did gardener's do it way back then, how did the garden mature, what lessons can we learn from the years these gardens have flourished? Or not. All good questions and a lot to learn. Be sure to tune in as we GardenSMART.

11:30pm Sara's Weeknight Meals

Girls at the Grill with Elizabeth Karmel

Women of America, pick up your tongs, put on your aprons and man the grill! It's easy with Sara's buddy, grilling expert Elizabeth Karmel, to guide you! First is an easy Chicken Paillard with Greek Farmer's Salad and Tzatziki to get the basics down. Then, pizza! This one is a Blistered Corn and Asparagus Pesto Grilled Pizza. Finally, we'll go all out with Elizabeth's famous Texas Hill Country BBQ with a universally loved finger lickin' sauce. Tonight, boys drool...grill girls rule!

12am Gardenfit

Bees, Blooms & Bracelets

Jewelry designer Nicholas Varney's gardens, apple orchards and ponds provide inspiration for his unique creations. He reconstructs colors found in nature, employing gemstones, exotic woods, pearls and other natural materials with precious stones to create an

organic aesthetic rarely seen in fine jewelry. His back pain when weeding is addressed with body positioning and stretches.

12:30am Steven Raichlen's Project Fire

Extreme Grilling

Long before there were gas grills and charcoal, before rotisseries and planchas, there was fire. Today's show is all about primal ways to use it. Los Angeles's meat-centric Italian chop house, chi SPACCA, sets the stage with a monster pork tomahawk dusted with fennel pollen and pepper and grilled over almond wood by chef Ryan DeNicola. Next, salmon steaks come-talk about primal-smokily grilled on a shovel over a blazing campfire. Double-thick pork chops are grilled caveman-style: directly on blazing embers, to be finished with a sizzling poblano pan-fry. For the ultimate decadent dessert: cedar-plank grilled chocolate brownie s'mores. We're grilling extreme. Fennel pepper grilled pork tomahawk; Salmon grilled on a shovel; Caveman pork chops with poblano pan-fry; Cedar plank brownie s'mores.

2 Saturday

8pm Legacy List with Matt Paxton

*Viva La Downsizing /
Richmond, VA*

Empty nesters Michel and Lisa of Virginia clean out their garage and attic filled with

memorabilia from their beloved Mexican restaurant.

9pm 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.

9:30pm Best of the Joy of Painting

At Dawn's Light

Take a walk with Bob Ross and catch a glimpse of an early winter morning's light reflected in the misty stillness of forest waters.

10pm Rick Steves Experiencing Europe

In RICK STEVES EXPERIENCING EUROPE, Rick shares lessons from a lifetime of European travel so that viewers can learn from his experiences and travel with minimal hiccups. From itinerary planning to venturing off the beaten path, this entertaining, information-packed program recorded in front of an audience teaches viewers the essential skills for smart travel. Get Rick's tips on packing light, avoiding crowds, outsmarting scams, and eluding pickpockets - all while maximizing the opportunities for cultural and culinary experiences.

11pm Baking with Julia

Puff Pastry with Michel Richard

Julia Child observes as California master chefs Michel Richard and Julia Child observes as California master

chefs Michel Richard and Alice Medrich work their magic with puff pastry and biscotti in this Alice Medrich work their magic with puff pastry and biscotti in this episode of BAKING WITH JULIA. episode of BAKING WITH JULIA.

11:30pm Pati's Mexican Table

Baja Breakfast

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

12am Steven Raichlen's Project Fire

Steak and Beyond

Be honest: What you really want to master is the perfect grilled steak. Make that many steaks by using a range of savvy grilling techniques. Leading off is a thick dry-brined New York strip with luscious anchovy crema. Tender quick-cooking lamb steaks come with herb-scented Moroccan Charmoula. In today's field trip chef Curtis Stone grills an 80 day-aged rib steak over a wood fire at Gwen Butcher Shop and Restaurant in L.A. DUELING BEEF RIB STEAKS: WAGYU VS 80 DAY DRY-AGED; DRY-BRINED RIBEYES WITH ANCHOVY CREMA; GRILLED LAMB STEAKS WITH MOROCCAN CHARMOULA.

12:30am Cook's Country

Fish Tacos and Fried Shrimp

Bryan Roof visits San Diego, California and shares his version of San Bryan Roof visits San Diego, California and shares his version of San Diego Fish Tacos with host Julia Collin Davison. Tasting expert Jack Diego Fish Tacos with host Julia Collin Davison. Tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of tortilla Bishop challenges host Bridget Lancaster to a tasting of tortilla chips. Toni Tipton-Martin talks about the history of shrimping in chips. Toni Tipton-Martin talks about the history of shrimping in America, and Ashley Moore cooks Bridget Crispy Fried Shrimp. America, and Ashley Moore cooks Bridget Crispy Fried Shrimp.

3 Sunday

8pm Legacy List with Matt Paxton

You Gotta Have Art / Coventry, CT

A Connecticut man attempts to convert an old farmhouse and barn filled with his late father's artwork into a memorial that celebrates his dad's accomplishments as an artist.

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10pm Rick Steves Iceland

In RICK STEVES ICELAND, travel guru Rick Steves introduces viewers to Iceland's majestic landscapes and hardy culture. In Reykjavik, a world capital with a small-town feel, Rick tours the endearing sights, browses for sweaters, tastes fermented shark, learns Icelandic insights with a local, and then finally takes a dip in a thermal swimming pool. The journey leads through a world of glaciers and fjords to the geothermal hotspot of Lake Mavatn, before concluding with a spin around scenic Snaefellsnes Peninsula. Along the way, Rick visits a few slice-of-Icelandic-life museums, sod-roofed settlements, steaming volcanoes, and even goes whale watching.

11pm New Scandinavian Cooking

Stone Upon Stone

Chef Christer Rodseth takes a fun-filled culinary adventure to Bamble in Eastern Norway to learn about dairy cows and their contributions to milk and meat production. Afterwards, Christer builds his own stone oven and creates delicious pizza using fresh, regional ingredients. The trip continues in Larvik where Christer prepares a slow-cooked Norwegian stew and creamy, buttery mashed potatoes.

11:30pm George Hirsch

Lifestyle

Wine and Dine

In the kitchen, George shares tips on clams, then prepares steamers in white wine, pan-roasted fluke white wine sauce and strawberry mascarpone crêpes. Just in time for the harvest, George joins up with an award-winning winemaker who shares the 40-year history of Long Island wines. Later, a French-trained wine expert offers his insights on choosing wines. Recipes: - Steamers White Wine, Baguette Crostini - Pan Roasted Fluke, Capers Lemon Butter - Steamed White & Green Beans - Strawberry Mascarpone Crêpes.

12am Christopher Kimball's Milk Street Television

New Potatoes

From roasted to mashed, Milk Street gives potatoes a makeover! Christopher Kimball visits Turkiye, where

he learns a recipe for cheesy Turkish Mashed Potatoes. Then, Wes Martin prepares Patatas Bravas, sharing tips for getting perfect crispy potatoes without deep-frying. Finally, Rosemary Gill brings out the spice with Suya-Spiced Roasted Potatoes with Tomato-Chili Relish.

12:30am Americas Test

Kitchen

Elegant Desserts

In this episode, Julia and Bridget uncover the secrets to the most decadent bar cookie recipe: millionaire's shortbread. Equipment expert Adam Ried reveals his top pick for serrated knives, and test cook Elle Simone makes Bridget the ultimate gateau Breton with apricot filling.

4 Monday

8pm Americas Test Kitchen

Farmers' Market Fare

Host Bridget Lancaster cooks a creamy Corn Risotto, ingredient expert Jack Bishop shares tips for buying and storing summer produce, and test cook Elle Simone Scott makes a refreshing Green Bean Salad with Cherry Tomatoes and Feta. Finally, test cook Dan Souza prepares a simple but satisfying recipe for Grilled Tomatoes.

8:30pm Louisiana Coastal Cooking

Restoring Wild Habitats

Today on Louisiana Coastal Cooking we meet coastal restoration advocates from Nunez Community College

and CRCL working to restore wild habitats. On the Violet Canal we observe cypress tree monitoring and get a lesson on native plants. Dishes include Roasted Quails with Figs and Garlic Sauce from Chef John Folse, plus Drago's Blackened Gator Tacos and Blackened Gator Mac n' Cheese.

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10pm Rick Steves' Europe

Paris: Regal and Intimate

In Paris, amidst all of its grandeur, the little joys of life are still embraced. In this first of two episodes on Paris, we cruise the Seine River, visit Napoleon's tomb, and take in the Louvre. Then we feel the pulse of Paris-shopping in

village-like neighborhoods, attending church in a grand pipe organ loft, and celebrating the mother of all revolutions with a big, patriotic Bastille Day bang.

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 Rudy Maxa's World Bangkok

Bangkok is a city of the senses - a bejeweled, dazzling, fantastical mix of magic and faith, hard work and love of life, grace and wild abandon. It's a city where chaos and serenity happily co-exist. Host Rudy Maxa and Washington, D.C. restaurateur and chef Daisuke Utagawa roll up their sleeves and prepare to eat their way across this city. Bangkok is one enormous dining room. Nobody eats at home; everything in this tropical town happens on the street. These fun loving, food crazy, spiritually rich, profoundly graceful people

make Bangkok one of the most welcoming cities in the world.

11:30pm Best of the Joy of Painting

River's Peace

Grab your brushes and join Bob Ross as he paints a gorgeous river gently flowing under protective branches of lovely trees.

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5 Tuesday

8pm Christopher Kimball's Milk Street Television

La Cocina De Puerto Vallarta

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

8:30pm Louisiana Coastal Cooking

Save The Coast - Save The Culture

This time on Louisiana Coastal Cooking we head to Thibodaux to tour the Nicholls State University Farm which supports coastal restoration. Then we join a Cajun Music Jam session for traditional music and dancing. Dishes include Game Bird Pepper Poppers prepared dockside by Louisiana Sportsman Don Dubuc, and a family recipe from St. James Parish, Carrots and Andouille with Dirty Rice.

9pm Garden SMART

Lessons Learned from Older Gardens

As gardeners we can learn a lot from gardens planted many years ago. How did gardener's do it way back

then, how did the garden mature, what lessons can we learn from the years these gardens have flourished? Or not. All good questions and a lot to learn. Be sure to tune in as we GardenSMART.

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10pm Rick Steves' Europe

Paris: Embracing Life and Art

In this second of two episodes on Europe's "City of Light," we ride a unicorn into the Middle Ages at the Cluny Museum, take a midnight Paris joyride in a classic car, get an extremely close-up look at heavenly stained glass in Sainte-Chapelle, go on a tombstone pilgrimage at Pere Lachaise Cemetery, and savor the Parisian cafe scene. Few cities are so confident in their expertise in good living-and as travelers, we get to share in that uniquely Parisian

joie de vivre.

10:30pm Joseph Rosendo's Travelscope

Taiwan - Mountain Beauty, Villages & Cultures - Part 2

In this Taiwan episode Joseph leaves the forested heights of Taroko National Park and continues his explorations of Taiwan's small, cultural mountain villages. In their historic "Old Streets" he explores artisan shops, local restaurants and colorful temples for a hearty taste of Taiwanese culture. He also discovers more of Taiwan's original people through their food, arts & crafts, customs and traditions. He tries his hand at indigo cloth dying with the Hakka people, witnesses traditional Tayan weaving and participates in the equally somber and joyous Pasta'ay Festival of the indigenous Saisiyat Tribe. Here he joins in their festival of Blessing, Atonement and Forgiveness.

11pm Family Travel with Colleen Kelly

Clearwater, Florida - City by the Sea

From baseball games to marine life rehabilitation, Clearwater is the hot spot for your next Florida getaway. Colleen and her daughters take in a minor league baseball game, catch and cook their own food straight from the ocean, learn about the importance of the rescue and rehabilitation of marine life, and check out all the amazing things that can be

built with sand. This perfect beach-side vacation will have viewers longing for the sea.

11:30pm Best of the Joy of Painting

Covered Bridge Oval

Cross a frozen stream under the shelter of a covered bridge and enjoy the tranquility of a beautiful winter's day -- a Bob Ross classic!

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dessert. Next, we make the rich and nutty condiment Salsa Macha Costena, followed by Carne en su Jugo, a brothy dish of short ribs and beans.

6 Wednesday

8pm Lidia's Kitchen

Know Your Cheese

Italy boasts over 2,500 traditional varieties of cheese! And I introduce a few to you today. These crispy cheese bowls are fun to make and a playful way to serve a salad. Back in the 1970s, I came up with this Four-Cheese Baked Macaroni for my kids. Chicken wings are always welcome in my house. Even better...make them Cheesy Baked Chicken Wings! Find out what your favorite Italian cheese is with me!

8:30pm Louisiana Coastal Cooking

A Deep Dive Into Louisiana Blue Crabs

Today on Louisiana Coastal Cooking it's a deep dive into Louisiana Blue Crabs. We travel down Bayou Lafourche for a look at soft shell crabs with Pointe-au-Chien tribal member Russell Dardar; his brother Donald Dardar will prepare traditional Pot Fried Crabs. Other dishes include Burrata and Crab Stuffed Ravioloni with Crab Sauce by Chef Jana Billiot and Soft Shell Crab Breakfast Toast from Chef Erik Nunley.

9pm Gardenfit

Bees, Blooms & Bracelets
Jewelry designer Nicholas

Varney's gardens, apple orchards and ponds provide inspiration for his unique creations. He reconstructs colors found in nature, employing gemstones, exotic woods, pearls and other natural materials with precious stones to create an organic aesthetic rarely seen in fine jewelry. His back pain when weeding is addressed with body positioning and stretches.

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10pm Rick Steves' Europe

London: Historic and Dynamic

In many-faceted London, we ponder royal tombs in Westminster Abbey, learn how to triple the calories of an English scone at teatime, discover treasures in the British Library, enjoy the vibrant evening scene in Soho, uncover Churchill's secret WWII headquarters, join the 9-to-5 crowd in the new London, shop where the queen shops, and straddle the Prime Meridian at Greenwich.

10:30pm Samantha Brown's Places to Love

Genesee River Valley, Ny

At the Abbey of the Genesee, Samantha talks with Father Isaac about the history of the Abbey and the popular Monks' Bread that the church's Trappist monks have been producing since the 1950's to help support the Abbey. In Mount Morris, Owner/Chef Melanie Alvarez Santiago welcomes Samantha to Boriken Restaurant, where they sample authentic Puerto Rican dishes and discuss Chef's move to the area from Puerto Rico in 2017 with nothing to her name. Exploring the "Grand Canyon of the East", Samantha takes in the sights of Letchworth State Park and its three major waterfalls along the Genesee River. Within the Park, Samantha discovers the Autism Nature Trail (ANT) and talks with Co-Founder

Gail Serventi about this new recreational trail designed specifically to allow visitors with autism and other developmental disabilities to push boundaries, explore new activities and develop skills. Finishing her hike, Samantha then meets Jen Hackett and her service dog, Algonquin, who may be the first dog trained specifically for autistic children. Artist Shawn Dunwoody then welcomes Samantha to his Community Paint Day, where they join volunteers of all ages to paint a public mural that Shawn designed. At the 19th-century living Genesee Country Village & Museum, Samantha crafts a bucket with a local cooper and discusses the museum being the largest and most comprehensive collection of buildings in New York State and third largest in the US. Finishing off her trip, Samantha takes in the Peony Tree Festival at Linwood Gardens, where she talks about travel and living in the Genesee River Valley with her friend, Travel-Blogger, Carol Cain.

11pm Dream of Europe

Greek Islands

Host Kathy McCabe explores Greek island life, setting sail on a cruise that takes her through the Greek Islands including a stop on Santorini before arriving in Athens and exploring two nearby Saronic Islands, Aegina and Poros. These islands are close enough to Athens for day trips

and Kathy visits a pistachio farm, learns to cook farm-to-table Greek cuisine and visits an animal rescue.

11:30pm Best of the Joy of Painting

Southwest Serenity

Experience the astonishing beauty of a spectacular Southwest desert, developed from the amazing brushes of Bob Ross.

12am Louisiana Coastal Cooking

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me!

7 Thursday

8pm Christopher Kimball's Milk Street Television

The Art of Japanese Cooking

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

8:30pm Louisiana Coastal Cooking

Bounty of Southeast Louisiana

On the final episode of Louisiana Coastal Cooking, we salute the bounty of Southeast Louisiana at the Louisiana Seafood Cook-Off in Monroe, where chefs from across the state vie for the title of king or queen. Competitors discuss their culinary creations and the value of seafood to the state. Dishes for the episode include Smoked Catfish Dip, Redfish on the Half Shell, and Red Snapper Tempura Fry.

9pm Growing a Greener World

Year-Round Growing with Eliot Coleman

"Four-season growing" is the ultimate goal for many gardeners. Eliot Coleman has

mastered it, and he's doing it in one of the farthest corners of the country, in weather that often makes gardening in even one season a challenge. The methods Eliot and his wife use to grow year-round in Zone 5 are ones you can use to extend your season, too, no matter where you live.

9:30pm Steven Raichlen's Project Smoke

Bbq's Trinity

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

10pm Rick Steves' Europe North England's Lake District and Durham

Hiking through the Cumbrian Lake District-England's green and pristine mountain playground-we admire idyllic lakes, discover misty waterfalls, tour a slate mine, and conquer stony summits. And we'll meet the locals-and their beloved dogs and sheep-everywhere. Then we play a little cricket, hike Hadrian's Wall, and are dazzled by Durham's Norman cathedral.

10:30pm Joseph Rosendo's Travelscope

Maine - Town & Country
Join Joseph on a Maine adventure that uncovers Maine's Town and Country pleasures while focusing on its greatest resource - its people. From brew masters to boat builders, from the Oyster Lady to the Lobsterman Family, Joseph meets the Mainers that carrying on the traditions and maritime heritage of Maine and those that are in the forefront of innovation and change. Travel with Joseph as he explores the historic sites, chic shops and fine restaurants of Portland, and discovers the joys of going off-the-beaten-track in the fishing villages and towns of the beautiful Blue Hill Peninsula. On his travels Joseph hikes, bikes, sails, kayaks, dines and samples the citified and rural pleasures of the country's most forested state. He uncovers little-known attractions while he also experiences Maine's tried and

true one. It's a Down East Maine Down Home journey.

11pm Bare Feet with Mickela Mallozzi

Empower Nyc
Mickela is inspired and invigorated with the idea that dance can empower EVERYONE! Featuring a Native American pow wow in Queens; the healing power of dance for the 20th Anniversary of the 9/11 attacks; anti-ageism with the Pacemakers, a 65+ dance troupe; anti-ablism with disabled dancer & musician Sidiki Conde; and voguing with Ball Scene icon Cesar Valentino and the LGBTQ community.

11:30pm Best of the Joy of Painting

High Tide
Bob Ross' gentle brush strokes create bending palm trees on the edge of a sea coast, just before the water reaches high point.

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Snapper Tempura Fry.

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8 Friday

8pm Americas Test Kitchen

French-Inspired Comfort Food
Host Bridget Lancaster cooks a showstopping Beef en Cocotte with Mushroom Sauce, ingredient expert Jack Bishop gives a primer on vinegars, and test cook Keith Dresser prepares a hearty Swiss Chard and Kale Gratin.

8:30pm Table for All with Buki Elegbede

Palestinian In America
Learn all about what it means to be Palestinian in America. Host Buki Elegbede explores "Palestine Way" of Paterson NJ, hears from community advocates and organizers, learns Palestinian dance and fashion, and feasts on all the best Palestinian foods local bakeries and restaurants have to offer.

9pm Cycle Around Japan

Highlights

9:30pm Trails to Oishii Tokyo

10pm Journeys In Japan (NHK)

10:30pm Rudy Maxa's

World: The Taste of Japan

RUDY MAXA'S WORLD: THE

TASTE OF JAPAN takes an in-depth look at the places in Japan that many visitors miss, as well as the food that makes Japanese cuisine one of the world's most admired.

Along with Tokyo-born, Washington, D.C.

restauranteur Daisuke

Utagawa, host Rudy Maxa

tours Tokyo, the northern

Japanese island of Hokkaido,

and the southern, subtropical

island of Kyushu. Along the

way, they pay special

attention to local producers of

such Japanese cuisine as

Wagu beef, ramen, sushi,

black pork, rice, pasta and

vinegars, and discuss how the

cuisine ties in centrally with

Japanese culture. In the one-

hour special, Rudy goes

beyond the more heavily

touristed cities of Tokyo and

Kyoto and shows the range of

climates and attractions

across the country. While

eight feet of snow lined the

roads of Hokkaido, where

ramen reigns, it was palm

trees and cherry blossoms on

Kyushu, where visitors relax

by being buried up to their

necks in sand made hot from

natural springs.

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9 Saturday

8pm Legacy List with Matt Paxton

We Are Family / Dorchester, MA

Boston native Crystal needs to clear out a house

overflowing with mementos

that tell her family's long

history of social activism and

community service.

9pm 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.

9:30pm Best of the Joy of Painting

River's Peace

Grab your brushes and join

Bob Ross as he paints a

gorgeous river gently flowing

under protective branches of

lovely trees.

10pm Rick Steves Best of the Alps

Join Rick Steves on an alpine

adventure in this hour-long

thin-air thriller! From Italy to

Austria all the way to France,

RICK STEVES BEST OF

THE ALPS is packed with

scenic train rides,

breathtaking lifts, majestic

glaciers, and unforgettable

hikes. In this greatest-hits blitz

of the Alps, Rick celebrates

both nature and culture while

visiting the high points of

Europe.

11pm Baking with Julia

Pumpernickel Bread &

Matzos with Lauren

Groveman

Lauren Groveman, New York

cooking teacher and

cookbook author,

demonstrates how easy it is

to make European ethnic

specialties like rich brates

how easy it is to make

European ethnic specialties

like rich brown pumpernickel

loaves and crunchy matzos.

wn pumpernickel loaves and

crunchy matzos.

11:30pm Pati's Mexican

Table

Mexican Wine Country

People are traveling from all

over the world to discover the

new and exciting wine region

of Valle de Guadalupe, where

Pati samples some of the

local wine varietals and

catches up with old friends at

one of the Valle's oldest

wineries.

12am Steven Raichlen's

Project Fire

Fish Hits The Fire

Fish on the grill. Four simple

words that strike fear into the

hearts of novice grillers. Well,

fear no more, because Project

Fire will walk you every step

of the grilling process-from

grilling whole fish and fillets to

fire-roasting shellfish.

Singapore-spiced halibut

grilled in banana leaves. A

whole fish with Indonesian

flavors grilled by Rafael

Lunetta, chef/owner of

Lunetta in Santa Monica.

Alaskan salmon riffs on Russian coulibiac, with a stuffing of grilled onions, mushrooms, rice and smoke. Finally, we grill pristinely fresh oysters with Asian-inflected aromatics. SINGAPORE-SPICED HALIBUT IN BANANA LEAVES; WHOLE GRILLED BRANZINO WITH INDONESIAN SPICES; NEW SCHOOL COULIBIAC GRILLED SALMON WITH SMOKED EGGS; GRILLED OYSTERS WITH ASIAN AROMATICS.

12:30am Cook's Country

Sausages and Salad

Bryan Roof visits Portland, Oregon and shares his version of Bryan Roof visits Portland, Oregon and shares his version of Choucroute Garnie with host Bridget Lancaster. Toni Tipton-Martin Choucroute Garnie with host Bridget Lancaster. Toni Tipton-Martin talks about Belgian endive. Tasting expert Jack Bishop talks all about Belgian endive. Tasting expert Jack Bishop talks all about European-Style Sausages. Ashley Moore makes host Julia Collin Davison Endive Salad with Oranges and Blue Cheese. Davison Endive Salad with Oranges and Blue Cheese.

10 Sunday

8pm Legacy List with Matt Paxton

Don't Go in the Basement /

Morristown, NJ

Annmarie is your normal New Jersey homeowner except for her late father's huge collection of fossils, dinosaur eggs and strange historical artifacts that reside in her basement.

9pm Cycle Around Japan Highlights

9:30pm Trails to Oishii

Tokyo

10pm Rick Steves Cruising The Mediterranean

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

11pm New Scandinavian Cooking

South Sami Delicacies

Join Chef Christer Rodseth as he embarks on a journey to the heart of the Sami culture

and cuisine in Majavatn.

Christer creates a menu featuring a reindeer entrecote, roasted to perfection over an open fire and tacos with a Norwegian twist. Get ready to immerse yourself in the rich flavors and traditions of the Sami people in this culinary adventure.

11:30pm George Hirsch

Lifestyle

Vintage Classics

A home-style menu featuring America's favorite combination - a hearty tomato soup and grilled cheese sandwich - is topped off with George's classic brownie cookies. At the Mulford Farm Antiques Show in East Hampton, George learns tips on searching for antiques and later by a local antiques dealer in search of a vintage piece for his kitchen. Recipes: - Tomato Soup - Grilled Cheese Sandwich - George's Classic Brownie Cookies.

12am Christopher Kimball's Milk Street Television

The Weekend Baker

Milk Street takes "project baking" to new and exciting heights. First, Christopher Kimball makes Kolaches, Czech-American breakfast treats filled with cream cheese and jam. Rose Hattabaugh bakes Chocolate and Tahini Babka, a creative twist on the braided bread. Plus, Wes Martin shares the secret to proofing your dough in a cold kitchen and Rosemary Gill offers a lesson on Yeast 101.

12:30am Americas Test Kitchen

Pub-Style Favorites, Revisited
Bridget and Julia uncover the secrets to making the ultimate pub-style steak and ale pie at home, test cook Keith Dresser makes perfect Boston brown bread, and in the Equipment Corner, Adam Ried reveals his top pick for knife blocks.

11 Monday

8pm Americas Test Kitchen

Elegant French Desserts
Host Julia Collin Davison prepares a showstopping Peach Tarte Tatin, equipment expert Adam Ried shares the perfect pan for every cake, and host Bridget Lancaster makes Financiers.

8:30pm Table for All with Buki Elegbede

Canine and Teacher Appreciation

Buki and his puppy Rockefeller are learning all about the powerful impact of our four-legged friends, from the blue-ribbon pups of the Westminster Dog Show to hardworking guide dogs. We then meet some of the teachers changing the world one recipe or student at a time - the New York Times Cooking team and teachers helping people with disabilities break into the restaurant world.

9pm Journeys In Japan (NHK)

9:30pm Cycle Around Japan Highlights

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 Islands Without Cars

Netherlands' Island of Schiermonnikoog

While Amsterdam is technically not an island, this watery canal filled city is arguably the epicenter of western bicycle culture. With more bicycles than people, Amsterdam's car-free ethos has been evolving for centuries. We caught up with two Americans playing a significant part in that evolution. Then we travel across the North Sea for a 45-minute ferry ride to the 9.9-mile car-free island of Schiermonnikoog. With only 900 residents, Schiermonnikoog is the least densely populated municipality in the Netherlands. There is one supermarket, one bakery, and an unblemished beach stretching for miles where the Frisian Islanders come to commune with nature and each other. Finally, we visit

the tiny floating village of Geithoorn. Established as a settlement of peat harvesters, Geithoorn consists of a series of fairytale thatched 18th and 19th century farms and houses built on individual peat islands and connected by over 170 small bridges. Often called the Venice of the North, cars are not allowed and have to be parked outside of the village. And while a bike path has been added, most transport through the canals is done by boat.

11:30pm 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.

12am Table for All with Buki Elegbede

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12:30am Americas Test Kitchen

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Host Julia Collin Davison

prepares a showstopping Peach Tarte Tatin, equipment expert Adam Ried shares the perfect pan for every cake, and host Bridget Lancaster makes Financiers.

12 Tuesday

8pm Christopher Kimball's Milk Street Television

Tuesday Night Mediterranean

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

8:30pm Table for All with Buki Elegbede

Expats with Impact

We're going on a world tour! Join Buki as he learns about the Ethiopian & Eritrean chef changing her community one dish at a time, tastes the heat with the CEO and saucier behind Essie Spice, and meets the folks at Emma's Torch training refugees and migrants to work in restaurants in New York and the around the world.

9pm Rudy Maxa's World: The Taste of Japan

RUDY MAXA'S WORLD: THE TASTE OF JAPAN takes an

in-depth look at the places in Japan that many visitors miss, as well as the food that makes Japanese cuisine one of the world's most admired. Along with Tokyo-born, Washington, D.C. restaurateur Daisuke Utagawa, host Rudy Maxa tours Tokyo, the northern Japanese island of Hokkaido, and the southern, subtropical island of Kyushu. Along the way, they pay special attention to local producers of such Japanese cuisine as Wagu beef, ramen, sushi, black pork, rice, pasta and vinegars, and discuss how the cuisine ties in centrally with Japanese culture. In the one-hour special, Rudy goes beyond the more heavily touristed cities of Tokyo and Kyoto and shows the range of climates and attractions across the country. While eight feet of snow lined the roads of Hokkaido, where ramen reigns, it was palm trees and cherry blossoms on Kyushu, where visitors relax by being buried up to their necks in sand made hot from natural springs.

10pm Rick Steves' Europe

European Travel Skills, Part II

The second episode in this three-part mini-series distills Rick Steves' 30 years of travel experience into 30 minutes of practical advice on how to have a fun, affordable, and culturally broadening trip to Europe. Shot on location in Amsterdam, Germany's Rhineland, Venice, Siena, the

Italian Riviera, the Swiss Alps, Paris, and London, these episodes cover Rick's favorite 3,000-mile European loop while providing viewers with essential travel skills. We cover tips on planning an itinerary, hurdling the language barrier, driving and catching the train, avoiding scams, eating well, sleeping smart, staying safe, and everything you need to enjoy the best possible experience.

10:30pm Joseph Rosendo's Travelscope

Thailand - Bangkok and Beyond

From grand palaces to Buddhist temples, from white sandy beaches to tropical forests, Thailand is the land of smiles. And most Thai adventures begin in Bangkok. From Chatuchak, a bustling market in the heart of the city, to encounters with holy men and visits to some of Thailand's richest of temples, Joseph's Thai adventures expand the mind and touch the heart. Thailand is rich in cultural connections and Joseph experiences them in Bangkok, but also along the River Kwai where the beauty of the river belies the horrors that occurred there during the Second World War. Joseph's Thai journey is an emotional roller coaster that spans the range from joyous celebration to meditative contemplation. Along the way there are diverse activities to fill the sultry Thai days.

11pm Family Travel with

Colleen Kelly

Best of - Another Year of Travel

From Florida to California, Colleen and her family have traveled far and wide across the country in the past year. Now, she wants to share with you her favorite things to do and places to visit in season five. She takes you back to her Native American cultural experience in Chickasaw Country, reminisces about her time on the dude ranch in Tucson, takes a look at their ocean experiences on the east coast and the west, and marvels at their breathtaking trip to the Grand Canyon. Here's to another year of travel!

11:30pm Best of the Joy of Painting

A Trace of Spring

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

12am Table for All with Buki Elegbede

Expats with Impact

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12:30am Christopher Kimball's Milk Street Television

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13 Wednesday

8pm Lidia's Kitchen

Family Meal

For me, there is nothing more important than gathering around the table. This Balsamic Chicken Stir Fry is a favorite at our table.. I connect with my friend, Mimi Thorisson, a cookbook author living in Torino, who shares her take on the traditional Frico. To finish a simple sweet Grape & Ricotta Pizza. I will always hold onto the memories of my family meals with joy & I want that for you too.

8:30pm Table for All with Buki Elegbede

Taking Pride In Who You Are

Join Buki on a prideful culinary tour! First, he meets the incredible volunteers behind God's Love We Deliver, then dives into the Korean American community, getting a taste of Korean corn

dogs and traditional dance.

Finally, he meets some Asian American moms-turned-organizers fighting lunch shaming to build up pride among their kids.

9pm Journeys In Japan (NHK)

9:30pm Trails to Oishii Tokyo

10pm Rick Steves' Europe European Travel Skills, Part III

The last episode in this three-part mini-series distills Rick Steves' 30 years of travel experience into 30 minutes of practical advice on how to have a fun, affordable, and culturally broadening trip to Europe. Shot on location in Amsterdam, Germany's Rhineland, Venice, Siena, the Italian Riviera, the Swiss Alps, Paris, and London, these episodes cover Rick's favorite 3,000-mile European loop while providing viewers with essential travel skills. We cover tips on planning an itinerary, hurdling the language barrier, driving and catching the train, avoiding scams, eating well, sleeping smart, staying safe, and everything you need to enjoy the best possible experience.

10:30pm Samantha Brown's Places to Love

Louisville & Bourbon County, Ky

Kentucky is synonymous with Bourbon. At Buffalo Trace Distillery, Samantha talks all things Bourbon with third generation employee, Freddie Johnson, including the history

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

local Bourbon expert, who explains why Bardstown is considered "the Napa Valley of Bourbon" and takes her to Bardstown Bourbon, where they sample 3 different whiskeys and talk about the history of Bourbon. Finishing off her trip, Samantha re-joins Jamar at his favorite Bourbon bar, Bourbons Bistro, along with his Bourbon club friends as they chat, sample Bourbon and sit by the fire.

11pm Dream of Europe

Athens Greece

The capital of Greece is one of the world's most popular travel destinations. Host Kathy McCabe pays a must-visit to the Acropolis with an incredible tour guide, tastes classic souvlaki, gets a pair of Greek sandals custom-made by "the Poet Sandalmaker" and takes a breathtaking rail bike ride along the Aegean. This episode is the perfect mix of classic and modern Greek culture.

11:30pm Best of the Joy of Painting

Ebb Tide

Walk along the beach with Bob Ross and experience the ever present calm at day's end under a colorful setting sun in an oval.

12am Table for All with Buki Elegbede

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getting a taste of Korean corn dogs and traditional dance. Finally, he meets some Asian American moms-turned-organizers fighting lunch shaming to build up pride among their kids.

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14 Thursday

8pm Christopher Kimball's Milk Street Television

Souvlaki and Flatbread

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

8:30pm Table for All with Buki Elegbede

Conflicts & Community

Buki is taught how to make hand-pulled laghman noodles from a master chef, whip up varenyky en masse with a kitchen General, and learns about the deeper struggle of Uyghurs and Ukrainians here in America trying to support their home country, preserve their culture, and advocate for their people.

9pm Cycle Around Japan Highlights

9:30pm Trails to Oishii Tokyo

10pm Rick Steves' Europe Western Turkey

From the port of Kusadasi, we wander the streets of ancient Ephesus, soak in a natural spa at Pamukkale, learn why the dervishes whirl at Konya, munch lunch in a Turkish pizzeria, and cruise the Mediterranean on a traditional Turkish gulet from Antalya. Turkey is a mighty nation whose ancient heritage, Muslim faith, and western ways are coming together...and we'll see how.

10:30pm Joseph Rosendo's Travelscope

Cruising Canada: Ottawa and the Rideau Canal

The Rideau Canal is a UNESCO World Heritage Site, a popular tourist and recreational attraction and the oldest continuously operating canal system in North America. At every bend along the scenic engineering miracle the traveler is gifted with a world of surprises in its adjacent cities, towns and villages. Joseph begins his

Rideau Canal journey in Ottawa where he explores the capital's diverse neighborhoods, historic landmarks, farmer's markets and hip restaurants. From the Ottawa Locks he climbs aboard his personal craft and pilots the luxury vessel along the canal's watery trail on placid waters through thick forests to picturesque communities. He grinds flour in an ancient mill, samples "butter tarts" with the Gingerbread Man, blows glass "witch balls" and helps First Nations craftspeople build a birch bark canoe. From visiting a cannabis factory to dining on maple syrup soaked flapjacks and cranking open the 19th century locks by hand, Joseph's Rideau Canal adventure pleases the senses and touches the heart.

11pm Bare Feet with Mickela Mallozzi

Latinx Communities

Hispanic and Latinx communities span the entire city! From the historic and artistic "Loisaida" (Lower East Side) neighborhood, to dancing Dominican bachata in Central Park, to dancing tango at the Astoria Tango House in Queens, to drumming the powerful samba reggae rhythms with BatalÃ¡, Mickela travels through the boroughs to get a taste of these Latinx flavors!

11:30pm 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.

12am Table for All with Buki Elegbede

Conflicts & Community

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15 Friday

8pm Americas Test Kitchen

Japanese-Inspired Favorites

Host Bridget Lancaster fries up a batch of Karaage (Japanese Fried Chicken Thighs), ingredient expert Jack Bishop discusses soba

noodles, and gadget critic Lisa McManus recommends the best drainers and strainers. Finally, test cook Becky Hays makes Chilled Soba Noodles with Cucumber, Snow Peas, and Radishes.

8:30pm Table for All with Buki Elegbede

On The Water

It's a day out on the water, bring your waders, sunscreen, and life jacket! We'll be out on the water catching up oysters and learning how recycling their shells can improve the whole ocean. Then we'll sail back to Hoboken to have a potluck on the Hudson with the outrigger canoeing group respecting the sports Polynesian and Hawaiian roots.

9pm Outside: Beyond The Lens

Utah Overland

Southern Utah is home to some of America's top national parks. Zion, Bryce and Arches National Parks attract millions of visitors each year. But a 50-mile drive though Utah's remote Cottonwood Canyon delivers curious travelers into a world with landscapes that will rival any national park on Earth. The Beyond The Lens camera crew explores this forgotten road to capture its beauty but a lonely camper they encounter along the journey becomes the real treasure of this adventure.

9:30pm 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.

10pm Outside: Beyond The Lens

Alabama Hills

It's been the backdrop for Hollywood films for nearly 100 years. From Hop-Along Cassidy to Iron Man, the Alabama Hills and its unique geologic formations has been the backdrop to more than 100 films. But this is also an amazing place to explore and shoot landscapes like nowhere else on Earth. Jeff, David and Zack set up camp in the middle of this bizarre mix of boulders and jagged peaks to tell the visual story of this historic site and discover a different side of this movie-making hotspot as the night sky erupts with the real stars of the hills.

10:30pm View Finders

Grand Teton National Park

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

11pm Outside: Beyond The Lens

Tennessee Parks

Nashville isn't the only thing rockin' in Tennessee. Jeff, Zack, and Dave explore the diverse state park system in Tennessee and discover how these parks combine history, natural wonders, and unbelievable accessibility to those ready to see the Volunteer State's wild side.

11:30pm View Finders

Acadia National Park

The View Finders head to the only national park in the northeast United States to capture some beautiful fall colors. They spend time on the coast, in the mountains, and on the carriage roads that wind throughout the park, and also talk to experts about some important conservation initiatives.

12am Outside: Beyond The Lens

Italy Family Trip

Jeff takes his family on a whirlwind summer vacation to northern Italy. Milan, Lake Como, Venice and Portofino are explored in this fun and cinematic capture of Italy's northern destination hot spots.

12:30am 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.

16 Saturday

8pm Legacy List with Matt

Paxton

A Whale of a Time / East Hampton, Ny

Bess who lives in an old family home in the Hamptons is trying to create more play space for her children but in order to succeed must clean out a house filled with vintage furniture, rare antiques and old whaling equipment.

9pm Best of the Joy of Painting

Desert Hues

Take a drive deep into the desert with Bob Ross and enjoy a real springtime, western-style surprise in an oval cutout.

9:30pm 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.

10pm Rick Steves Egypt: Yesterday & Today

RICK STEVES EGYPT:

YESTERDAY & TODAY sails beyond Europe, exploring the historic and cultural wonders of Egypt. In the teeming metropolis of Cairo, Rick climbs to the center of a pyramid, greets the Sphinx and marvels at King Tut's gold. In the fabled city of Alexandria, Rick - in typical Through the Back Door fashion - brings viewers into a wonderland of back lanes and introduces a traditional shisha (hookah) experience. In Luxor, the glories of the pharaohs are

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

11pm Baking with Julia

Johnnycake Cobblers with Johanne Killeen

Johanne Killeen, chef and co-owner of Al Forno Restaurant in Johanne Killeen, chef and co-owner of Al Forno Restaurant in Providence, Rhode Island, bakes two American classics: gingerbread Providence, Rhode Island, bakes two American classics: gingerbread baby cake and Johnnycake cobblers. baby cake and Johnnycake cobblers.

11:30pm Pati's Mexican Table

Loreto: Baja's Hidden Gem

One of Baja's best-kept secrets, Pati virtually steps back in time in Loreto, a small town on the Gulf of California with a rich history and one-of-a-kind dishes only found here.

12am Steven Raichlen's Project Fire

The Pac-Rim Grill

The Pacific Rim extends from California and the Pacific Northwest to Korea, Japan, and Southeast Asia, where exotic herbs and spices, chiles, and umami-rich fish and soy sauce make for

larger-than-life flavor. Look for big flavor grilled meats paired with a high proportion of vegetables-barbecue as health food. Steven begins with Vietnamese-inspired Jidori chicken skewered on fragrant lemongrass. From Thailand come sweet, smoky, garlicky baby back ribs, the ultimate street food. Next is your new favorite salad of summer, featuring pungent Asian herbs and fire-roasted shrimp and pineapple. Steven visits Los Angeles' Koreatown district, for grilled beef short ribs at Parks BBQ with Jenée Kim. Koreatown short ribs and banchan side dishes; Thai sweet chili ribs; Shrimp and pineapple salad with Vietnamese flavors; Lemongrass chicken bites.

12:30am Cook's Country

The Best Diner Food

Ashley Moore makes host Julia Collin Davison Diner-Style Patty Melts, Ashley Moore makes host Julia Collin Davison Diner-Style Patty Melts, and Toni Tipton-Martin shares the origins of patty melts at Tiny and Toni Tipton-Martin shares the origins of patty melts at Tiny Naylor's restaurants. Equipment expert Adam Ried shares his top picks Naylor's restaurants. Equipment expert Adam Ried shares his top picks for automatic drip coffee makers, and Christie Morrison makes host for automatic drip coffee makers, and Christie Morrison makes host Bridget Lancaster the Ultimate Extra-Crunchy

Onion Rings. Bridget Lancaster the Ultimate Extra-Crunchy Onion Rings.

17 Sunday

8pm Legacy List with Matt Paxton

Bye, Bye Big Apple

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

9pm Outside: Beyond The Lens

Utah Overland

Southern Utah is home to some of America's top national parks. Zion, Bryce and Arches National Parks attract millions of visitors each year. But a 50-mile drive though Utah's remote Cottonwood Canyon delivers curious travelers into a world with landscapes that will rival any national park on Earth. The Beyond The Lens camera crew explores this forgotten road to capture its beauty but a lonely camper they encounter along the journey becomes the real treasure of this adventure.

9:30pm 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.

10pm Rick Steves European Festivals

In RICK STEVES SPECIAL: EUROPEAN FESTIVALS, Rick travels throughout the Continent celebrating the top 10 festivals, each one rich with tradition, great food and fun. In Spain, Rick runs the bulls in Pamplona and dances with locals at the April Fair in Seville. He also dons a mask in Venice for Carnival, which first began in 1162, and cheers on the horses at The Palio di Siena in Italy.

Continuing the celebration across Europe, Rick hoists a frothy stein at Munich's Oktoberfest, tosses a caber (a large tapered pole) at a Scottish Highland Games, and joins several European families for their traditional Easter and Christmas observances.

11pm New Scandinavian Cooking

Autumn Apple Treats

Chef Christer Rodseth ventures through Norway's apple county - the stunning fjord valley of Hardanger. Christer celebrates the bountiful harvest of apples by baking an apple cake and sampling ciders and hot toddies. Then, Christer takes

a detour to Bergen to cook up a timeless favorite duck and apples. Get ready for a trip back in time with Chef Christer and the flavors of Hardanger.

11:30pm George Hirsch Lifestyle

Old World Traditions

At his home kitchen, George whips up his sausage campagnola, herb flatbread pizza, and finishes off the meal with his chocolate torta. He visits the local Italian market to see made-from-scratch sausage preparation and fresh mozzarella being made. Recipes: - Flatbread Pizza - Fresh Mozzarella Sausage Campagnola - Chocolate Torta.

12am Christopher Kimball's Milk Street Television

Thai Takeout

Milk Street travels to the street markets of Bangkok to learn Thai classics. J.M. Hirsch and Christopher Kimball begin with Thai-Style Coconut and Chicken Soup, using homemade coconut milk as the soup's base. Then, Rosemary Gill reveals the art of Hot and Sour Soup with Chicken and Mushrooms, and Bianca Borges shares the technique for making perfect Thai Salad Rolls with Green Chili Dipping Sauce.

12:30am Americas Test Kitchen

Pork Chops and Oven Fries

In this episode, test cook Elle Simone makes Bridget the ultimate deviled pork chops. Then tasting expert Jack

Bishop challenges Julia to a tasting of dark chocolate chips, and gadget critic Lisa McManus reviews kids' oven mitts. Science expert Dan Souza reveals the science behind non-Newtonian fluids, and test cook Lan Lam makes the perfect thick-cut oven fries.

18 Monday

8pm Americas Test Kitchen

New Flavors on the Grill

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

8:30pm Table for All with Buki Elegbede

Palestinian In America

Learn all about what it means to be Palestinian in America. Host Buki Elegbede explores "Palestine Way" of Paterson NJ, hears from community advocates and organizers, learns Palestinian dance and fashion, and feasts on all the best Palestinian foods local bakeries and restaurants have to offer.

9pm Outside: Beyond The Lens

Alabama Hills

It's been the backdrop for Hollywood films for nearly 100 years. From Hop-Along Cassidy to Iron Man, the Alabama Hills and its unique

geologic formations has been the backdrop to more than 100 films. But this is also an amazing place to explore and shoot landscapes like nowhere else on Earth. Jeff, David and Zack set up camp in the middle of this bizarre mix of boulders and jagged peaks to tell the visual story of this historic site and discover a different side of this movie-making hotspot as the night sky erupts with the real stars of the hills.

9:30pm View Finders

Grand Teton National Park

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

10pm Rick Steves' Europe

Paris Side-Trips

Side-tripping from Paris into the Ile-de-France, we indulge in the world of royal and aristocratic extravagance in the pre-Revolutionary playground of France's elite. We explore Versailles, Europe's palace of palaces; exquisite Vaux le Vicomte; and extravagant Fontainebleau, home to centuries of French rulers. We'll also marvel at the glass and statuary of Chartres cathedral and dine like kings.

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 Islands Without Cars

Michigan's Mackinac Island

Mackinac Island was the setting for the cult 1979 film "Somewhere In Time," starring Christopher Reeve, Jane Seymour, and Christopher Plummer. This segment offers a 'Somewhere In Time' experience as well. June is Lilac Festival time on Mackinac Island. And our experience included the 18th Century experience of the iconic Grant hotel, complete with carriage lessons as we clip clopped past the painted Victorian mansions on the bluffs, through the dappled interior of the island and into the one of the Grandest Victorian era hotels in America. The Grand Hotel proudly and elegantly sells and giftwraps summer memories that often last a lifetime. After further immersion in Americana, American history and island-specialty fudge-making, we experienced and documented the Lilac Parade celebrating an idealized American sense

of community that feels
"Somewhere In Time."

11:30pm Best of the Joy of Painting

Back Country Path

Bob Ross takes a detour from the weather-worn trail and discovers a rarely used path through thick country woods.

12am Table for All with Buki Elegbede

Palestinian In America

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19 Tuesday

8pm Christopher Kimball's Milk Street Television

Flavors of Ethiopia

In this episode, we travel to Addis Ababa to learn about the spices and stews of Ethiopia. First, we make tender and savory Ethiopian

Stewed Collard Greens (Gomen Wat). Then, we prepare Ethiopian Chicken Stew (Doro Wat), featuring fragrant spices and a preponderance of onions. Finally, we demonstrate how to make Berbere, a bold spice blend that is the backbone of numerous Ethiopian dishes.

8:30pm Table for All with Buki Elegbede

Canine and Teacher Appreciation

Buki and his puppy Rockefeller are learning all about the powerful impact of our four-legged friends, from the blue-ribbon pups of the Westminster Dog Show to hardworking guide dogs. We then meet some of the teachers changing the world one recipe or student at a time - the New York Times Cooking team and teachers helping people with disabilities break into the restaurant world.

9pm Outside: Beyond The Lens

Tennessee Parks

Nashville isn't the only thing rockin' in Tennessee. Jeff, Zack, and Dave explore the diverse state park system in Tennessee and discover how these parks combine history, natural wonders, and unbelievable accessibility to those ready to see the Volunteer State's wild side.

9:30pm View Finders

Acadia National Park

The View Finders head to the only national park in the northeast United States to

capture some beautiful fall colors. They spend time on the coast, in the mountains, and on the carriage roads that wind throughout the park, and also talk to experts about some important conservation initiatives.

10pm Rick Steves' Europe The Best of Israel

We start in Jerusalem, alive with religious tradition and passion - Christian, Muslim, and Jewish. We then visit cosmopolitan Tel Aviv, with its in-love-with-life beaches; ponder the sad fortress of Masada; and join pilgrims at biblical sights around the Sea of Galilee. We'll also pay our respects at the Yad Vashem Holocaust memorial, drop into an Orthodox Jewish neighborhood, and savor the local cuisine.

10:30pm Joseph Rosendo's Travelscope

Zambia - Bush & River Safari

Magnificent, wild and culturally rich, Zambia is everything you think Africa is and more. Joseph first flies into the South Luangwa National Park for astonishing wildlife and cultural encounters. We join Joseph on village visits, jeep excursions as well as on a walking safari for close encounters with the King of Beasts! He then heads south along the great Zambezi River. There he canoes through "Hippo City", visits with a pride of lions, and for the icing on the cake journeys to Victoria Falls or as the

locals call it, Mosi-oa-Tunya - "The Smoke that Thunders." In one of the world's great wonders he swims in the "Devil's Pool" and leans out into the 300-foot abyss. In the end, he discovers that although Zambia's wildlife is impressive and its natural wonders, breathtaking, it is the majesty of its people's gentle smiles, open hearts, and quiet strength that outshines it all!

11pm Family Travel with Colleen Kelly

Life Is A Journey - A Caribbean Cruise

All aboard! Colleen and her whole family are heading out to sea on a cruise for a multigenerational experience like they've never had before! With her husband, kids, sister, and even their parents, Colleen and her family will discover that a Caribbean cruise is a great way to make everyone happy on a vacation. Not only does the family take advantage of all the fun activities on the ship, such as ziplining, dining, bowling, spa treatments and shows, but they also explore the rich culture of the Caribbean islands. The family stops at the various ports to explore the local island of Nassau, Bahamas; get up close and personal with some friendly stingrays at Grand Cayman Island, and even go bobsledding in Ocho Rios, Jamaica. For first-time cruisers, this episode is rich in tips and tricks to make your

cruise sail smoothly. It's an epic family vacation you won't want to miss!

11:30pm Best of the Joy of Painting

Graceful Waterfalls

Travel deep into the forest with Bob Ross and discover the beautiful, serene power of an elegant timeless waterfall.

12am Table for All with Buki Elegbede

Canine and Teacher Appreciation

Buki and his puppy Rockefeller are learning all about the powerful impact of our four-legged friends, from the blue-ribbon pups of the Westminster Dog Show to hardworking guide dogs. We then meet some of the teachers changing the world one recipe or student at a time - the New York Times Cooking team and teachers helping people with disabilities break into the restaurant world.

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numerous Ethiopian dishes.

20 Wednesday

8pm Lidia's Kitchen

Think Seasonally

I live by the seasons. It's just what feels natural to me. Flavoring risotto is all about capturing the tastes & aromas of the season and Risotto with Asparagus & Favas sings Spring! Roasted Cranberries & Pears over Ice Cream is a versatile favorite. On Sundays, my grandma baked a tart like this Leek and Ricotta Tart, starring the vegetables from the garden. Trust me, let the seasons guide you.

8:30pm Table for All with Buki Elegbede

Expats with Impact

We're going on a world tour! Join Buki as he learns about the Ethiopian & Eritrean chef changing her community one dish at a time, tastes the heat with the CEO and saucier behind Essie Spice, and meets the folks at Emma's Torch training refugees and migrants to work in restaurants in New York and the around the world.

9pm Outside: Beyond The Lens

Italy Family Trip

Jeff takes his family on a whirlwind summer vacation to northern Italy. Milan, Lake Como, Venice and Portofino are explored in this fun and cinematic capture of Italy's northern destination hot spots.

9:30pm 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.

10pm Rick Steves' Europe *Palestine*

Palestine is the Muslim and Arab half of the Holy Land. After visiting Jerusalem, we harvest olives near Ramallah, follow pilgrims to the place of Jesus' birth in Bethlehem, approach Abraham's tomb - as both Jews and Muslims do - in Hebron, drop in on friends for dinner, and bob in the Dead Sea. We'll also learn about walls, Israeli settlements, and the challenges facing this region.

10:30pm Samantha Brown's Places to Love

San Antonio, Texas

Samantha gets a taste of authentic Mexican carnitas and talks with James Beard-nominated Chef Alejandro Paredes at his counter-serve stand, Carnitas Lonja. At the San Antonio River Walk, Samantha enjoys an alternative view of the downtown area by kayaking it with the founder of Mission Kayak, who was forced to retire from the Air Force after a debilitating accident and began kayaking as part of physical therapy. The Mission Reach project provides walking trails and bike paths, and will use portals to connect

the San Antonio River to the four historic missions along the river. Samantha tours several of its stops including a visit to Mission Concepcion and learns the history of the river and the impact of this urban ecosystem restoration project. Getting a taste for something unexpected, Samantha enjoys a traditional fresh-made Mexican Michelada and talks art with Art Curator, Jeff Wheeler, then speaks with legendary Tejano musician, Santiago Jimenez Jr., before he performs a live concert underneath Echo Bridge along the San Antonio River. Visiting Dos Carolinas, Samantha joins owner/designer, Caroline Matthews, at her design headquarters and manufacturing facility, to see authentic and handmade guayaberas being created and learns about the process of making these fashionable men's shirts. Samantha then gets a personal tour of Mission San Jose from Epifanio & Gloria Hernandez, who talk about the importance of missions and history of the Indigenous Mission people, which includes Epifanio's family who lived in the mission some 200 years ago. At Pharm Table, Samantha joins native San Antonian, Chef Elizabeth Johnson, for some culinary medicine, and learns about San Antonio being designated as a UNESCO "Creative City of

Gastronomy" site - one of only two cities in the United States to receive such a designation. At Bracken Cave, Samantha visits an extraordinary bat cave that houses a maternity colony of over 20 million mother and baby bats, and then watches them emerge at sunset and take flight into the night.

11pm Dream of Europe *Albania*

Affordable and gorgeous, Albania is Europe's next go-to destination and Kathy takes in all of its treasures while rafting on the last wild river in Europe, tasting the flavors of a mussel farm and listening to traditional Albanian music. This Balkan state is the next hot place to travel and viewers will enjoy discovering Albania's lush green countryside and scenic coastline.

11:30pm 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.

12am Table for All with Buki Elegbede

Expats with Impact

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migrants to work in restaurants in New York and the around the world.

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Think Seasonally

I live by the seasons. It's just what feels natural to me. Flavoring risotto is all about capturing the tastes & aromas of the season and Risotto with Asparagus & Favas sings Spring! Roasted Cranberries & Pears over Ice Cream is a versatile favorite. On Sundays, my grandma baked a tart like this Leek and Ricotta Tart, starring the vegetables from the garden. Trust me, let the seasons guide you.

21 Thursday

8pm Christopher Kimball's Milk Street Television

L.A.'s Best Tacos

This episode, Christopher Kimball travels to Los Angeles to explore its robust taco scene. Back in the kitchen, Chris shows us how to make Fried Shrimp Tacos with Salsa Roja and Milk Street Cook Lynn Clark prepares Beef Chili Colorado Tacos. Finally, Milk Street Cook Sam Fore cooks Oaxacan-Style Vegetables in Chili-Garlic Sauce, a perfect side dish or main.

8:30pm Table for All with Buki Elegbede

Taking Pride In Who You Are
Join Buki on a prideful culinary tour! First, he meets the incredible volunteers behind God's Love We Deliver, then dives into the

Korean American community, getting a taste of Korean corn dogs and traditional dance. Finally, he meets some Asian American moms-turned-organizers fighting lunch shaming to build up pride among their kids.

9pm Outside: Beyond The Lens

Grand Canyon: North Rim

Jeff, Zack, and Dave, road trip to Grand Canyon National Park's North Rim that only 10 percent of park visitors see each year. Rarely seen footage of the Grand Canyon is captured against a backdrop of strong summer thunderstorms and desert sunrises.

9:30pm View Finders

Savannah and Beyond

There are few places more historic than Savannah, and its beauty is just as captivating. Chris and Paul not only explore the picturesque downtown, but they find themselves exploring an island, a lighthouse, and a historic plantation.

10pm Rick Steves' Europe

Italy's Riviera: Cinque Terre

Exploring Italy's most remote and romantic stretch of Riviera, we visit five tiny port towns: dramatic Vernazza, surrounded by vineyards; reclusive Corniglia, high on its bluff; pastel Manarola; hardscrabble Riomaggiore; and the pint-sized resort of Monterosso. Fishing for anchovies, sipping wine out of rustic barrels, and savoring

twinkling Mediterranean vistas, we enjoy the ultimate Riviera adventure.

10:30pm Joseph Rosendo's Travelscope

Halloween In Ireland's

Ancient East

The Irish are a celebratory people ready to rejoice in life at the beat of a drum, a note from a song and a burst of laughter. Joseph joins the party when he celebrates Halloween in Ireland's Ancient East, an area rich in history, myths and legends, and views this beautiful part of the island through the prism of two festivals. The Puca Festival is an ancient observance reborn and the Wexford Festival Opera illustrates Irish's devotion to community. At the Puca Festival Joseph joins the commemoration of the Celtic New Year, Samhain (pronounced Sow-In), which dates back more than 2,500 years. At the Wexford Opera Festival he spotlights the festival's 70 years of featuring unknown national and international composers with the support of more than 400 community volunteers. In between the festivities, Joseph samples a taste of the island in castles, country homes, markets, pubs and restaurants. It's clear that Ireland has much to celebrate - its heritage and culture, its struggles and survival, its scenic beauty and natural attractions - and we're all invited to join in the revelry.

11pm Bare Feet with

Mickela Mallozzi

Garifuna

Mickela heads to The Bronx to meet with the largest Garifuna community in the United States, a people of Afro-Caribbean culture with Central American influences. She learns the dances and music that have miraculously survived generations of impossible odds, and she features the Casita Maria Center for Arts & Education and the local delicacies in the neighborhood.

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 Table for All with Buki Elegbede

Taking Pride In Who You Are
Join Buki on a prideful culinary tour! First, he meets the incredible volunteers behind God's Love We Deliver, then dives into the Korean American community, getting a taste of Korean corn dogs and traditional dance. Finally, he meets some Asian American moms-turned-organizers fighting lunch shaming to build up pride among their kids.

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Chris shows us how to make Fried Shrimp Tacos with Salsa Roja and Milk Street Cook Lynn Clark prepares Beef Chili Colorado Tacos. Finally, Milk Street Cook Sam Fore cooks Oaxacan-Style Vegetables in Chili-Garlic Sauce, a perfect side dish or main.

22 Friday

8pm Americas Test Kitchen

Crepes Two Ways

Host Julia Collin Davison cooks a French staple, Galettes Completes (Buckwheat Crepes with Ham, Egg, and Cheese). Ingredient expert Jack Bishop compares alternative flours, and test cook Dan Souza makes Banh Xeo (Sizzling Vietnamese Crepes).

8:30pm Table for All with Buki Elegbede

Conflicts & Community

Buki is taught how to make hand-pulled laghman noodles from a master chef, whip up varenyky en masse with a kitchen General, and learns about the deeper struggle of Uyghurs and Ukrainians here in America trying to support their home country, preserve their culture, and advocate for their people.

9pm Christopher Kimball's Milk Street Television

Everyday Middle Eastern Cooking

Christopher Kimball travels to the Galilee Valley to visit with author of "The Palestinian Table," Reem Kassis, who cooks maqlubeh, a

multilayered chicken and rice dish worthy of a feast. Then, Chris heads to Tel Aviv to taste the classic semolina cake, hareesa. Back in the kitchen, Milk Street Cook Bianca Borges shows Chris a streamlined version of Palestinian Upside-Down Chicken and Rice. Finally, Milk Street Cook Josh Mamaclay makes Semolina-Sesame Cake with a crunchy sesame seed topping and sweet citrus syrup.

9:30pm Christopher Kimball's Milk Street Television

The Turkish Kitchen

Christopher Kimball visits Ana Sortun at her restaurant Oleana to learn a recipe for Turkish stuffed flatbreads. Back in the kitchen, he prepares Spinach and Cheese Gozleme by folding Yufka flatbreads around a savory, three-cheese filling. Then, inspired by the pomegranate molasses produced in the south of Turkey, Milk Street Cook Rayna Jhaveri makes Turkish Tomato and Onion Salad with Olive Oil and Pomegranate Molasses and Milk Street Cook Josh Mamaclay grills Rib-Eye Steaks with Rosemary and Pomegranate Molasses.

10pm Christopher Kimball's Milk Street Television

Vietnamese Every Day

In this episode, we make quick Vietnamese recipes with big flavor. First, Milk Street Cook Lynn Clark

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

10:30pm Christopher Kimball's Milk Street Television

Cooking of Ukraine

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

11pm Christopher Kimball's Milk Street Television

Italy's Forgotten Pastas

Milk Street heads to Italy to uncover lesser-known pasta recipes that deserve your attention. Christopher Kimball and J.M. Hirsch prepare Pasta with Spicy Tomato and Pancetta Sauce, where the secret spicy ingredient takes everyone by surprise. Then, we get a lesson on simple pasta shapes and Rose Hattabaugh makes Rigatoni

alla Zozzona, a mash-up of carbonara and Amatriciana.

11:30pm 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.

12am Christopher Kimball's Milk Street Television

Mexican Shrimp

This episode, we take inspiration from the Mexican table. First, Christopher Kimball travels to LA to learn how to make Drunken Shrimp with Tequila at backyard eatery, 106 Seafood Underground. Back in the kitchen, Milk Street Cook Josh Mamaclay makes Cilantro Rice, a colorful and aromatic side. We finish with Rayna Jhaveri demonstrating a simplified, one-pot version of Veracruz-Style Rice and Shrimp.

12:30am Christopher Kimball's Milk Street Television

Moroccan Flatbread

In this episode, we take a trip to Morocco to learn about a traditional, all-purpose flatbread, Khobz. Next, Milk Street Cook Josh Mamaclay makes easy, yet deeply rich and flavorful Moroccan Harissa-Garlic Shrimp. Finally, Milk Street Cook Sam Fore prepares Salmon with Matbucha, a North African cooked "salad" made with olive oil, garlic, tomatoes, sweet peppers and spicy chilies.

23 Saturday

8pm Legacy List with Matt Paxton

Back to School

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

9pm Best of the Joy of Painting

Gray Mountain

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

9:30pm Best of the Joy of Painting

Back Country Path

Bob Ross takes a detour from the weather-worn trail and discovers a rarely used path through thick country woods.

10pm Rick Steves

Experiencing Europe

In RICK STEVES

EXPERIENCING EUROPE, Rick shares lessons from a lifetime of European travel so that viewers can learn from his experiences and travel with minimal hiccups. From itinerary planning to venturing off the beaten path, this entertaining, information-packed program recorded in front of an audience teaches viewers the essential skills for smart travel. Get Rick's tips on packing light, avoiding crowds, outsmarting scams, and eluding pickpockets - all while maximizing the opportunities for cultural and culinary experiences.

11pm Baking with Julia

Chocolate Mint Nightcaps with Marcel Desaulniers

Marcel Desaulniers, chef and owner of the Trellis Restaurant in historic Williamsburg, Virginia, as well as the author and host of the television show "Death by Chocolate," teases the palate with oven-roasted pison show "Death by Chocolate," teases the palate with oven-roasted plum cakes with chocolate sauce and chocolate-mint nightcaps. lum cakes with chocolate sauce and chocolate-mint nightcaps.

11:30pm Pati's Mexican Table

La Paz: The Heart of Baja Sur

In the crystal clear waters off Baja Sur's breathtaking capital, La Paz, Pati swims with whale sharks, then satiates the appetite she worked up with some must-eat local food.

12am Steven Raichlen's Project Fire

Grill Top Cocktail Party

No one gathers around the stove to watch soup simmer or meat roasting in the oven. But fire up your grill and you instantly become the center of attention. In this episode, Steven reinvents the cocktail party, harnessing the power of live fire to take finger food over the top. He begins with West Indian rum-and citrus-glazed jumbo shrimp grilled on sugarcane. Italian-inspired "finger-burner" lamb chops are next, along with a great grilled dish from Spain: Catalan tomato bread (grilled bread rubbed with grilled garlic and tomatoes and drizzled with extra virgin olive oil). Smoked nectarine bellinis keep appetites sharp and conversation flowing. And sommelier Kristine Bocchino shares suggestions for three great wines to serve at the party. Plantation shrimp with spiced rum glaze; Finger burner lamb chops; Catalan grilled tomato bread; Smoked nectarine bellinis.

12:30am Cook's Country

Mediterranean Meze

Bryan Roof makes host Toni Tipton-Martin Mana'eesh Za'atar and Baba Bryan Roof

makes host Toni Tipton-Martin Mana'eesh Za'atar and Baba Ghanoush. Tasting expert Jack Bishop talks about different eggplants. Ghanoush. Tasting expert Jack Bishop talks about different eggplants. Christie Morrison makes host Julia Collin Davison Roasted Beets with Christie Morrison makes host Julia Collin Davison Roasted Beets with Lemon-Tahini Dressing. Lemon-Tahini Dressing.

24 Sunday

8pm Legacy List with Matt Paxton

Moving Mom

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

9pm Christopher Kimball's Milk Street Television

Everyday Middle Eastern Cooking

Christopher Kimball travels to the Galilee Valley to visit with author of "The Palestinian Table," Reem Kassis, who cooks maqlubeh, a multilayered chicken and rice dish worthy of a feast. Then, Chris heads to Tel Aviv to taste the classic semolina

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10pm Rick Steves Iceland

In RICK STEVES ICELAND, travel guru Rick Steves introduces viewers to Iceland's majestic landscapes and hardy culture. In Reykjavik, a world capital with a small-town feel, Rick tours the endearing sights, browses for sweaters, tastes fermented shark, learns

Icelandic insights with a local, and then finally takes a dip in a thermal swimming pool. The journey leads through a world of glaciers and fjords to the geothermal hotspot of Lake Mavatn, before concluding with a spin around scenic Snaefellsnes Peninsula. Along the way, Rick visits a few slice-of-Icelandic-life museums, sod-roofed settlements, steaming volcanoes, and even goes whale watching.

11pm New Scandinavian Cooking

City of Gastronomy

Chef Christer Rodseth travels to Trondheim Mid-Norway's gastronomic destination. On this fun and delicious adventure, Christer visits the iconic Britannia Hotel, tastes some of the finest local produce in the country, and tries his luck salmon fishing in a nearby river. Get ready for the flavors of Trondheim.

11:30pm 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.

12am Christopher Kimball's Milk Street Television

Milk Street Holiday

For special occasion entertaining, Christopher Kimball makes Barolo-Braised Beef Short Ribs, demonstrating the right way to cook your meat in wine. Rosemary Gill shows off the magic of dried mushrooms with Porcini-Rubbed Beef Tenderloin with Roasted Portobello Mushrooms. Finally, Rose Hattabaugh modernizes chocolate mousse with a recipe for Dark Chocolate Terrine with Coffee and Cardamom.

12:30am Americas Test Kitchen

Chocolate Delights

Bridget and Julia uncover the secrets to making foolproof all-butter pie dough and chocolate cream pie, and tasting expert Jack Bishop challenges Bridget to a tasting of cocoa powder. Finally, test cook Elle Simone makes Julia a decadent dark chocolate fudge sauce.

25 Monday

8pm Americas Test Kitchen

Simple Chicken Dinner

Host Julia Collin Davison makes Chicken Under a Brick with Herb-Roasted Potatoes, ingredient expert Jack Bishop tells you everything you need to know about mozzarella, and test cook Lan Lam whips up a creamy Buttermilk-Vanilla Panna Cotta with Berries and Honey.

8:30pm Table for All with Buki Elegbede

On The Water

It's a day out on the water, bring your waders, sunscreen, and life jacket! We'll be out on the water catching up oysters and learning how recycling their shells can improve the whole ocean. Then we'll sail back to Hoboken to have a potluck on the Hudson with the outrigger canoeing group respecting the sports Polynesian and Hawaiian roots.

9pm Christopher Kimball's Milk Street Television

Vietnamese Every Day

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

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Cooking of Ukraine

In this episode, we visit Chef Olia Hercules to learn some Ukrainian classics. First, she makes her family's rendition

of the historically significant dish Borsch with Duck and Prunes. Then, she makes Slow Roasted Pork with Sauerkraut, Apples and Dried Fruit, an impressive, succulent roast with a savory-sweet twist.

10pm Rick Steves' Europe

The Netherlands Beyond Amsterdam

By train, bike, and boat, we visit the top Dutch sights outside of Amsterdam: from Haarlem to Rotterdam, and from Delft to the Zuiderzee. Along the way, we enjoy charming towns with fragrant cheese markets, soggy polderland, mighty dikes, and windmills both new and old. Rolling through the Netherlands and connecting with its people, you can't help but think, "Everything's so... Dutch!"

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 Islands Without Cars
Sweden's Southwestern

Archipelago

In this episode, we go island hopping in the land of the Vikings. Just off of Sweden's southwestern coastline are a series of small islands dotting the north sea. We explore Marstrandson for a midsummer sun - and a midsummer celebration - that almost never ends while learning about the island's most famous and some would say beloved cross-dressing criminal, and taking a private museum tour featuring an exhibit on the incomparable Ingrid Bergman. On Styrso, the largest of the southern islands, which is considered the "main" island in this archipelago, we spend some time understanding the understated elements of Swedish hospitality. And finally, on the southern-most island of Vrango, we don't just cook the island fish... we catch it!

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.

12am Table for All with Buki Elegbede

On The Water

It's a day out on the water, bring your waders, sunscreen, and life jacket! We'll be out on the water catching up oysters and learning how recycling their shells can improve the whole ocean. Then we'll sail

back to Hoboken to have a potluck on the Hudson with the outrigger canoeing group respecting the sports Polynesian and Hawaiian roots.

12:30am Americas Test Kitchen

Simple Chicken Dinner

Host Julia Collin Davison makes Chicken Under a Brick with Herb-Roasted Potatoes, ingredient expert Jack Bishop tells you everything you need to know about mozzarella, and test cook Lan Lam whips up a creamy Buttermilk-Vanilla Panna Cotta with Berries and Honey.

26 Tuesday

8pm Christopher Kimball's Milk Street Television

Greek Meze

We head to Crete to learn some classic Greek dishes. First, Chris and Milk Street Cook Lynn Clark make Greek Meatballs with Tomato Sauce (Soutzoukakia), a perfect addition to any meze spread. Then, Milk Street Cook Sam Fore demonstrates Greek-Style Baked White Beans in Tomato Sauce. Finally, Milk Street cook Bianca Borges prepares Greek Baked Vegetables, garnished with feta and olive oil.

8:30pm Table for All with Buki Elegbede

Palestinian In America

Learn all about what it means to be Palestinian in America. Host Buki Elegbede explores "Palestine Way" of Paterson NJ, hears from community

advocates and organizers, learns Palestinian dance and fashion, and feasts on all the best Palestinian foods local bakeries and restaurants have to offer.

9pm Christopher Kimball's Milk Street Television

Italy's Forgotten Pastas

Milk Street heads to Italy to uncover lesser-known pasta recipes that deserve your attention. Christopher Kimball and J.M. Hirsch prepare Pasta with Spicy Tomato and Pancetta Sauce, where the secret spicy ingredient takes everyone by surprise. Then, we get a lesson on simple pasta shapes and Rose Hattabaugh makes Rigatoni alla Zozzona, a mash-up of carbonara and Amatriciana.

9:30pm 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.

10pm Rick Steves' Europe Prague

The capital of the Czech Republic, Prague is the best-preserved Baroque city in Central Europe. We experience its massive castle, beloved statue-lined bridge, evocative Jewish Quarter, and thrilling 20th-century history while enjoying its infectious love of music and perhaps the best beer in Europe. With a beautifully preserved Old Town, Prague deserves its nickname: the Golden City of a Hundred Spires.

10:30pm Joseph Rosendo's Travelscope

Ireland - Following The Way of St. Patrick, Part 1

Joseph follows in the footsteps of St. Patrick, Ireland's Patron Saint, when he wanders by foot and travels by car along the Way and Trail of St. Patrick in Northern Ireland. In this episode Joseph encounters Patrick's history in the grand Roman Catholic and Church of Ireland cathedrals in Armagh, the ecclesiastical capital of Ireland. He visits with fifth century Celts at Navin Centre & Fort and then travels on to other sacred and mythical sites, washing his face in St. Patrick's Well and sitting in the saint's Chair. Along the rugged Irish coast he visits the Giant's Causeway and finds plenty of comfort and good cheer at Bushmill's historic distillery. He travels on to Northern Ireland's capital, Belfast, and tours the University, Titanic

and Cathedral Quarters and drops into a few pubs for a pint of Guinness or two to quench his thirst. By the end of his Belfast stay he's prepared to move on to Downpatrick, Patrick's burial place, for all the festivities and celebrations surrounding the saint's day.

11pm Family Travel with Colleen Kelly

Family Travel on the Emerald Isle - Ireland as a Family Getaway

Being Irish, it's no wonder that Ireland holds a special place in Colleen's heart. She's ready to show you all the beauty and adventure that this amazing country has to offer. Joined by her daughter Shea and niece Keelin, Colleen embarks on a journey through Ireland's Wild Atlantic Way. In addition to marveling at the stunning landscape of the Irish countryside and Delphi Valley, the family takes on some brand new adventures. They zipline through the Delphi Forest, meet some birds of prey at Dromoland Castle, learn how to herd sheep and even feed lambs at Glen Keen Farm, enjoy traditional afternoon tea, and go fly fishing for the very first time. You'll not only learn about this country's rich history and beautiful scenery, but we'll also share our best tips for how to have an unbeatable family vacation in Ireland. Slainte!

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 Table for All with Buki Elegbede

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27 Wednesday

8pm Lidia's Kitchen

Take The Time

It's important to slow down and give cooking the time it deserves. Mussel Bruschetta always makes me think fondly

of my long lunches in Fiumicino. Remember that collection of frozen food scraps, water, and time can turn into a rich stock. The fun of this Spicy Lobster Linguine is seeing everyone slowly work through it with their hands... it's a memory maker! Let the kitchen be your place of peace.

8:30pm Table for All with Buki Elegbede

Canine and Teacher Appreciation

Buki and his puppy Rockefeller are learning all about the powerful impact of our four-legged friends, from the blue-ribbon pups of the Westminster Dog Show to hardworking guide dogs. We then meet some of the teachers changing the world one recipe or student at a time - the New York Times Cooking team and teachers helping people with disabilities break into the restaurant world.

9pm Christopher Kimball's Milk Street Television

Mexican Shrimp

This episode, we take inspiration from the Mexican table. First, Christopher Kimball travels to LA to learn how to make Drunken Shrimp with Tequila at backyard eatery, 106 Seafood Underground. Back in the kitchen, Milk Street Cook Josh Mamaclay makes Cilantro Rice, a colorful and aromatic side. We finish with Rayna Jhaveri demonstrating a simplified, one-pot version

of Veracruz-Style Rice and Shrimp.

9:30pm Christopher Kimball's Milk Street

Television

Moroccan Flatbread

In this episode, we take a trip to Morocco to learn about a traditional, all-purpose flatbread, Khobz. Next, Milk Street Cook Josh Mamaclay makes easy, yet deeply rich and flavorful Moroccan Harissa-Garlic Shrimp. Finally, Milk Street Cook Sam Fore prepares Salmon with Matbucha, a North African cooked "salad" made with olive oil, garlic, tomatoes, sweet peppers and spicy chillies.

10pm Rick Steves' Europe

Berlin

A tumultuous 20th century left Berlin filled with powerful sights - from evocative memorials, to surviving bits of its communist and fascist days, to its glass-domed Reichstag. We enjoy its now-trendy east side, its people-friendly riverfront, and its vibrant social scene. Reunited Berlin - perhaps the fastest changing and most happening city in Europe - is entertaining more visitors than ever.

10:30pm 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.

11pm DayTripper

Iconic Houston, TX

Chet explores the traditions and establishments that truly make the Bayou City what it is. From its 75-year old Farmers Market to its wacky Art Car Parade to its beloved Pappas Bros Steakhouse, we explore the iconic parts of H-town.

11:30pm 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.

12am Table for All with Buki Elegbede

Canine and Teacher Appreciation

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28 Thursday

8pm Christopher Kimball's Milk Street Television

The Real Fettuccine Alfredo

We take a trip to Rome in search of authentic Fettuccine Alfredo. Back in the kitchen, Christopher Kimball demonstrates the rich, yet simplified version of an often heavy and cream-laden dish. Milk Street Cook Bianca Borges shows Chris how to make Chocolate Biscotti with Pistachios, Almonds and Dried Cherries and Milk Street Cook Josh Mamaclay prepares Lemon Garlic Fettuccine.

8:30pm Table for All with Buki Elegbede

Expats with Impact

We're going on a world tour! Join Buki as he learns about the Ethiopian & Eritrean chef changing her community one dish at a time, tastes the heat with the CEO and saucier behind Essie Spice, and

meets the folks at Emma's Torch training refugees and migrants to work in restaurants in New York and the around the world.

9pm Christopher Kimball's Milk Street Television

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

9:30pm Christopher Kimball's Milk Street Television

The Spice Kitchen
Milk Street takes a deep dive into the spice cabinet! Rosemary Gill starts off with a lesson on Spice Blends 101. Wes Martin uses an Egyptian seasoning to prepare Dukkah-Crusted Chicken Cutlets with Carrot-Cashew Salad. Christopher Kimball makes a pot of Berbere-Spiced Red Lentils, and Rosemary returns to whip up a tray of Butter Roasted Carrots with Za'atar and Pomegranate Molasses.

10pm Rick Steves' Europe
Germany's Hamburg and the Luther Trail
Hamburg, Germany's mighty port city has risen from the ashes of World War II with a

gleaming new skyline and a brisk creative energy. From there, Rick visits the great historic sights of Martin Luther and the Reformation (Erfurt, Wittenberg, and Wartburg Castle) before finishing in the capital of Franconia: wine-loving Wurzburg.

10:30pm Joseph Rosendo's Travelscope

Ireland - Following The Way of St. Patrick, Part 2
Joseph continues his Irish journey in the footsteps St. Patrick, Ireland's Patron Saint, by foot and by car along the Way and Trail of St. Patrick in Northern Ireland. This episode takes him to Slemish Mountain where Patrick served as a slave and Strangford Lough where Patrick returned to Ireland to answer the heavenly call to convert the populace to Christianity. He visits Saul Church, where Patrick began his mission, and Downpatrick Cathedral, St. Patrick's burial site. While on his journey sacred sites abound, but he best connects with his Patrick's spirit in the forests, fields and mountains where he walked, worked and lived. Ireland is a land of myth and legend and rich in customs and traditions. St. Patrick's Day in Downpatrick is filled to the brim with their observance. Here Joseph discovers that while in much of the world St. Patrick's Day is a rousing party, in Ireland the saint's death is commemorated as a time of

reconciliation, contemplation, and family and cultural celebrations. In typical Irish fashion it's also a time for mighty craic - a great time!

11pm Bare Feet with Mickela Mallozzi

Little Sri Lanka
Little Sri Lanka in Staten Island is one of the largest concentrations of Sri Lankans outside of the island nation. Mickela dances with the Sri Lankan Dance Academy and visits the family-owned restaurants on Victory Blvd. in Tompkinsville cooking up traditional dishes. She celebrates with the incredibly diverse community through song, dance, and...cricket!

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 Table for All with Buki Elegbede

Expats with Impact
We're going on a world tour! Join Buki as he learns about the Ethiopian & Eritrean chef changing her community one dish at a time, tastes the heat with the CEO and saucier behind Essie Spice, and meets the folks at Emma's Torch training refugees and migrants to work in restaurants in New York and the around the world.

12:30am Christopher Kimball's Milk Street Television

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We take a trip to Rome in search of authentic Fettuccine Alfredo. Back in the kitchen, Christopher Kimball demonstrates the rich, yet simplified version of an often heavy and cream-laden dish. Milk Street Cook Bianca Borges shows Chris how to make Chocolate Biscotti with Pistachios, Almonds and Dried Cherries and Milk Street Cook Josh Mamaclay prepares Lemon Garlic Fettuccine.

29 Friday

8pm Americas Test Kitchen

Rustic Italian Fare

Host Bridget Lancaster makes a hearty Acquacotta (Tuscan White Bean and Escarole Soup), ingredient expert Jack Bishop shares tips for buying extra-virgin olive oil, and test cook Keith Dresser makes easy Piadine (Italian Flatbreads).

8:30pm Table for All with Buki Elegbede

Taking Pride In Who You Are
Join Buki on a prideful culinary tour! First, he meets the incredible volunteers behind God's Love We Deliver, then dives into the Korean American community, getting a taste of Korean corn dogs and traditional dance. Finally, he meets some Asian American moms-turned-organizers fighting lunch shaming to build up pride among their kids.

9pm Garden SMART

Adding Interest To Our

Gardens In The Fall And Winter Months

9:30pm Family Plot: Gardening in the Mid-South 10pm Growing a Greener World

Fall Garden Chores

The decisions you're making in the garden as this growing season winds down are already affecting next season's success! Joe invites viewers to tag along as he puts the Garden Farm to bed in the fall and demonstrates the simple steps you can take now that will pay off with bigger, better results when next spring's planting season rolls around!

10:30pm Family Plot: Gardening in the Mid-South 11pm P. Allen Smith's Garden Home

It's Spooky

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

11:30pm Family Plot: Gardening in the Mid-South 12am Garden SMART

Fall Color-Keep Your Garden Vibrant Year Round

Autumn is a second spring when every leaf is a flower. Tune in as GardenSMART focuses on plants that provide a spectacular display of color in the fall.

12:30am Family Plot: Gardening in the Mid-South 30 Saturday

8pm Legacy List with Matt Paxton

Life's A Beach

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

9pm Best of the Joy of Painting

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.

9:30pm 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.

10pm Richard Bangs' Adventures with Purpose Assam India: Quest fo

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 Baking with Julia

Savory Pizza Rustica with Nick Malgieri

Nick Malgieri, master teacher at Peter Kump's New York Cooking School Nick Malgieri, master teacher at Peter Kump's New York Cooking School and author of several award-winning books on baking, demonstrates authentic Sicilian specialties like savory pizza rustica and fig-filled tentic Sicilian specialties like savory pizza rustica and fig-filled treats called "X" cookies. reats called "X" cookies.

11:30pm Pati's Mexican Table

Road Trippin' with Javier Plascencia

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

12am Steven Raichlen's Project Fire

Fusion Q

Call it globalization's upside. Call it melting pot extreme. It's what you get when traditional American barbecue meets authentic ethnic grilling and

it's happening across the United States and around the world. This episode is about cross-culture mashups, from California paella, to a deli-inspired heirloom pork loin stuffed with pastrami, gruyere, and sauerkraut. In Venice Beach, Michelin-starred chef Josiah Citrin dazzles with aged duck, deftly seasoned, then smoked and grilled over a wood fire at his restaurant Charcoal Venice. Honey and coriander smoke-roasted duck; So-Cal paella; Pork loin Reuben.

12:30am Cook's Country

French-Inspired Dinner

Christie Morrison makes host Julia Collin Davison Trout Amandine, and Christie Morrison makes host Julia Collin Davison Trout Amandine, and Toni Tipton-Martin discusses how Julia Child made French cuisine Toni Tipton-Martin discusses how Julia Child made French cuisine accessible in the US. Tasting expert Jack Bishop takes a deep dive accessible in the US. Tasting expert Jack Bishop takes a deep dive into freshwater fish, and Equipment expert Adam Ried shares his top into freshwater fish, and Equipment expert Adam Ried shares his top picks for bench scrapers. Ashley Moore makes host Bridget Lancaster picks for bench scrapers. Ashley Moore makes host Bridget Lancaster elegant Lentilles du Puy with Spinach and Creme Fraiche. elegant Lentilles du

Puy with Spinach and Creme Fraiche.

31 Sunday

8pm Legacy List with Matt Paxton

A Coach's Life

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

9pm Garden SMART

Adding Interest To Our Gardens In The Fall And Winter Months

9:30pm Family Plot:

Gardening in the Mid-South

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 New Scandinavian

Cooking

Sami Cuisine

Chef Christer Rodseth travels to Northern Norway, where he discovers the rich food traditions of the Sami people. On the breathtaking and vast plateau of Finnmarksvidda north of Kautokeino, Christer serves up home-made sausages, and braised reindeer shank to his new northern friends. This episode promises to be an unforgettable journey through the rich and diverse cuisine of Northern Norway.

11:30pm George Hirsch

Lifestyle

Go Green

George visits Deer Run Farms in Brookhaven Long Island where Bob Nolan's farm is a family affair, growing numerous varieties of vegetables and greens. Then back in his kitchen, George prepares a hardy grilled caesar salad, grilled eggplant with marinara and ricotta, and a flaky apple pot pie for dessert. Good to Know Tip: Leafy lettuces George's recipes: - Grilled Romaine Caesar Salad with No Yolk Ca.esar Dressing - Grilled Eggplant with Marinara Sauce & Ricotta - Apple Pot Pie

12am Christopher Kimball's Milk Street Television

The Sichuan Kitchen

Christopher Kimball learns Sichuan cooking secrets from Fuchsia Dunlop, starting with Sichuan-Style Cold Poached Chicken with Double Sesame Sauce, a flavorful take on

chicken salad. Wes Martin explores toban djan, an essential Sichuan ingredient, to prepare Sichuan Red-Braised Beef. Then, Rosemary Gill gives a lesson on Tofu 101 and makes Spicy Broccolini with Seared Tofu and Sesame Oil.

12:30am Americas Test Kitchen

Roast Chicken and Sprouts

In this episode, Julia and Bridget unlock the secrets to the ultimate roast chicken with warm bread salad. Next, tasting expert Jack Bishop challenges Julia to a tasting of white miso. Finally, test cook Elle Simone teaches Bridget how to make foolproof skillet-roasted Brussels sprouts with chile, peanuts, and mint.