

JANUARY 2026 WSKG CREATE EXPANDED GUIDE

1 Thursday

8pm Christopher Kimball's Milk Street Television

Quick Noodles

In this episode, we make three noodle dishes that might become your new favorite weeknight dinner. Milk Street Cook Lynn Clark starts us off with Singapore Curry Noodles. Then, Milk Street Cook Sam Fore makes Korean Spicy Chilled Noodles with bold contrasting flavors and textures. To finish, Milk Street Cook Rayna Jhaveri prepares light and aromatic Sesame Noodles with Chicken and Scallions.

8:30pm Fork & Hammer

Summer Soiree

The idea: bring the restaurant group's top chefs together to create an event that celebrates the summer harvest and pushes the team's creative abilities in food, wine and cocktails. It will be called the Summer Soiree. What could possibly go wrong? Well... Multiple chefs, working in new restaurants, serving several courses, to a large group of people at the same time. It is a massive challenge!

9pm Sara's Weeknight Meals

Six Ingredient Meals

Sara's viewers love 5-

ingredient recipes, so why not six? Her frittata has a secret ingredient - leftover spaghetti - enlivened with rich brie and bacon, and on the table in minutes. You could save the spaghetti from another pasta favorite - peppery broccoli pasta with feta. Her duck confit with braised leeks and sauerkraut is nice enough for company. Plus, Sara answers a viewer's question about perfectly flattened chicken breasts.

9:30pm Sara's Weeknight Meals

Breakfast for Dinner

Turn the day upside down with easy egg-based meals like Indian Scrambled Eggs, infused with exotic flavors on a crispy platform of pappadam. How about a savory BLT and Egg Pie, a fun take on the lunchtime classic with an easy crust for the pastry impaired? And if you have lots of leftover vegetables, the French classic Souffled Omelet is a spectacular solution. When there's no time to cook, reach for the eggs!

10pm Rick Steves' Europe

European Travel Skills Part I

The first 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 Steppin' Out

Ecuador and the Galapagos:

A Wildlife Extravaganza

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

11pm View Finders

Sapelo Island

Chris and Paul explore the historic Sapelo Island in search of some beautiful photos. However they walked away with much more after learning about the ecology and history of the location.

11:30pm Best of the Joy of Painting

Snow Birch

A really unique painting, Bob Ross delights us in the discovery of a detailed,

leafless tree forest mirrored in the cold stillness of winter.

12am Fork & Hammer

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2 Friday

8pm Americas Test Kitchen

Baked Alaska Showstopper

Hosts Julia Collin Davison and Bridget Lancaster head into the test kitchen to uncover the secrets to making the ultimate baked Alaska at

home. Then, equipment expert Adam Ried reviews ice cream machines in the Equipment Corner. Next, science expert Dan Souza reveals the science of insulation and thermodynamics at work in baked Alaska. And finally, gadget guru Lisa McManus shares the best offset spatulas.

8:30pm Fork & Hammer

Cocina Espanola

The family heads to Spain and meets Jamie's sister Tracy. They seek inspiration for appetizers, entrees, wines and desserts. The journey begins in the Rioja region with stops in cities, hill towns, and a winery that houses its barrels and bottles in a cave. Then it's over to the spectacular coastal town of San Sebastian, a culinary mecca with the world's most Michelin star restaurants per capita.

9pm Classical Stretch: By Essentrics

Improve Your Posture

Unlock your spine by stretching and lubricating connective tissue in your back, chest and core. By gently and effectively working on your range of motion, your joints in your spine, hips and feet will feel liberated, making you feel taller. This beginner, full-body workout is a great way to improve your posture at your own pace.

9:30pm Yndi Yoga

Courage

"Recognize the warrior in you

and harness your passions so that they work for you and not against you." This heart-opening flow will invigorate the whole body with extra emphasis on backbends and opening the heart. Backbends are so good for the spine and help balance the energy centers in the body, including the heart chakra. The root of the word courage is cor - the Latin word for heart. In one of its earliest forms, the word courage meant "to speak one's mind by telling all one's heart." This practice, filmed at the top of a hill, inspires viewers to face fears and be brave.

10pm Happy Yoga with Sarah Starr

Peaceful Woods

Bask in the deep silence of a lush wooded paradise as we create more grace and fluidity in your body using a chair for support, beginning with stretches to open the shoulders and chest, a rejuvenating modified flow practice, ending with a spacious hips and hamstrings sequence.

10:30pm Yoga In Practice

Breath and Relaxation

77 percent of Americans report physical symptoms related to stress and anxiety. To calm the noise in our minds we will ease into a practice that enhances the parasympathetic nervous system, aiding our sleep and digestion instead of fueling the fight or flight response. Today's class will open our

ribcage so we can breathe more deeply. We'll finish with a guided relaxation called yoga nidra, or yogic sleep.

11pm Your Fountain of Youth with Lee Holden

Healthy Heart

Heart health is one of the few places both Western medical practitioners and Eastern agree: stress and anxiety are significant factors in heart disease. The more stressed out, anxious, and overwhelmed you are, the higher your risk. This episode focuses on your inner emotional state. Helping you become calm, relaxed, and at peace, so your heart stays healthy, nourished, and whole.

11:30pm Classical Stretch: By Essentrics

Energy Boosting

This season we celebrate the 25 years of Classical Stretch! Boost your energy with this standing & floor workout filmed in sunny Bermuda! Miranda Esmonde-White combines leg, core, and back exercises to get your blood pumping, strengthen your entire body, and increase your overall energy!

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Truth

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YNDI Fusion yoga practice, filmed with a view of nature through a barn doorway, will work every part of the body with moments to slow down and connect with the heart, the breath, and stillness, and find the truth within.

12:30am Happy Yoga with Sarah Starr

Sunset Haven

Allow the powerful ocean sunset energy to recharge your body as we explore a gentle total body stretch, while using a chair for support. Includes seated sun salutations along with easy to follow yoga moves to stretch and lengthen your body from head to toe.

3 Saturday

8pm Somewhere South

It's A Greens Thing

Travel with Vivian to the Lumbee tribe's annual homecoming, where she samples their famous collard sandwich. On a trip to Georgia, Vivian meets a group of refugee farmers growing greens that remind them of home.

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

Rowboat on the Beach

Oval cut-outs are always a Bob Ross favorite, this time

with a humble little rowboat waiting on a quiet beach for the day's excursion.

10pm Rick Steves Poland

This one-hour "best of Poland" special begins in Krakow, with a stunning square, historic castle, and nearby, communist-era Nowa Huta and Auschwitz-Birkenau concentration camp memorial. Then we head to bustling Warsaw for skyscrapers and Chopin, sample gingerbread in Torun, and ogle red-brick Malbork Castle. We finish in Gdansk with handsome Hanseatic townhouses and stirring Solidarity history.

11pm Essential Pepin

Easy and Elegant Seafood

Lobster In Artichoke Hearts; Shrimp Pane On Watercress; Escoffier Quenelles; Monkfish Roulade.

11:30pm Pati's Mexican Table

How Do You Say Tucson?

In this special episode, Pati travels north of the border to Tucson, Arizona, a city that claims to have the best 23 miles of Mexican food anywhere in the world. She visits restaurants and meets local chefs, trying to get a deeper understanding of what Mexican food in America truly is. What happens to recipes when they travel across the border? How do different cultures connect and shape the food we eat? And what is this Sonoran hot dog everyone is raving about?

12am Maria's Portuguese Table

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

12:30am Cook's Country
Never Enough Chocolate
Test cook Christie Morrison and host Bridget Lancaster make the ultimate Triple-Chocolate Sticky Buns. Next, tasting expert Jack Bishop challenges host Julia Collin Davison to a tasting of milk chocolate. Finally, test cook Morgan Bolling reveals the secret to Thin and Crispy Chocolate Chip Cookies.

4 Sunday

8pm Somewhere South

How Do You Cue?

Follow Vivian on a journey to learn how other Southerners cook and eat barbecue. She travels to Florida for smoked mullet and Texas for barbecue with Japanese and Mexican twists.

9pm Classical Stretch: By Essentrics

Improve Your Posture

Unlock your spine by stretching and lubricating connective tissue in your back, chest and core. By gently and effectively working on your range of motion, your joints in your spine, hips and feet will feel liberated, making you feel taller. This beginner, full-body workout is a great way to improve your posture at your own pace.

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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 People of the North

A Mystery Adventure

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

11:30pm Table for All with Buki Elegbede

Fishing Moms and People with Disabilities

Explore the possibilities of people with disabilities as moms and their kids learn how to fish and prepare delectable meals, the No Limits Cafe employs people with intellectual disabilities and the OASIS farm serves traditional high tea service prepared by those with intellectual disabilities.

12am Christopher Kimball's Milk Street Television

Salad for Dinner

Christopher Kimball takes inspiration from Crete to create their local Cretan Salad, a cross between classic Greek salad and Italian panzanella. Milk Street Cook Rayna Jhaveri then makes Turkish Chickpea Salad that uses sumac and fresh herbs to balance earthy chickpeas. Finally, Milk Street Cook Erica Bruce demonstrates Garlicky Lentil and Parsley Salad with Feta.

12:30am Americas Test Kitchen

Italian Chicken

Hosts Julia Collin Davison and Bridget Lancaster go into the test kitchen together to uncover the secrets to better chicken marsala. Next, equipment expert Adam Ried reviews manual citrus juicers in the Equipment Corner. Finally, test cook Erin McMurrer shows Bridget how to make the ultimate skillet-roasted chicken in lemon sauce at home.

5 Monday

8pm America's Test Kitchen

Zesty Salmon and Salad

Test cook Elle Simone Scott prepares Double-Glazed Salmon with Lemon and Thyme for host Julia Collin Davison. Gear Heads hosts Hannah Crowley and Lisa McManus share their take on natural cleaning sprays. Tasting expert Jack Bishop talks all about tofu, and test cook Becky Hays prepares Kale Salad with Radishes, Grapefruit, and Candied Pepitas.

8:30pm Fork & Hammer

Fried Chicken Around The World

The first restaurant that hits big for Jeff and Jamie is Haberdish. It's their fourth place in Charlotte's funky NoDa neighborhood. The concept: southern kitchen and craft cocktail bar. Its calling card: fried chicken. The team decides to celebrate its specialty by hosting an event called, "Fried Chicken Around the World." Haberdish's chef boasts, "You think you know fried chicken? You don't."

9pm Happy Yoga with Sarah Starr

Peaceful Woods

Bask in the deep silence of a lush wooded paradise as we create more grace and fluidity in your body using a chair for support, beginning with stretches to open the shoulders and chest, a rejuvenating modified flow practice, ending with a spacious hips and hamstrings sequence.

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Breathe and Relaxation

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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 Weekends with Yankee

Handmade In New England

This week, host Richard Wiese is in Vermont to meet Tammy White at Wing & A Prayer Farm and learn how she turns wool into beautiful yarn. Host and Yankee senior food editor Amy Traverso visits baker Ahmad Aissa, who is bringing the flavors of his native Syria to his home in New Hampshire. Finally, we visit the League of New

Hampshire Craftsmen Fair to check out some of the state's finest crafts.

11pm Crossing South

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

11:30pm Best of the Joy of Painting

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

12am Fork & Hammer

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6 Tuesday

8pm Christopher Kimball's Milk Street Television

London: New Indian Food
We travel to London to explore Indian flavors. First, Christopher Kimball makes complex, Salan-style Hyderabadi Chicken Curry. Next, Milk Street Cook Bianca Borges demonstrates Indian-Spiced Smashed Potatoes, crisp on the outside, creamy on the inside. Finally, Chris and Milk Street Cook Wes Martin prepare Masala-Spiced French Fries, the perfect fries at home with a South Asian twist.

8:30pm Fork & Hammer Pairings

This episode celebrates pairings - a core value at Jeff and Jamie's restaurants. Food with beer, wine, and cocktails. Jeff is Charlotte's first certified cicerone. The team includes a top sommelier and arguably the nation's best mixologist. Pairings go further: Jamie and her identical twin, plus multiple couples working in the organization.

9pm Your Fountain of

Youth with Lee Holden

Healthy Heart

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10pm Rick Steves' Europe

Central Turkey

We marvel at the fascinating landscape of Cappadocia from high above in a balloon...and from deep below, prowling an underground city where Christians once hid out. We'll join a circumcision party, explore troglodyte ghost towns, shop for sheep at the market, and chat with an imam. Then we enjoy the modern capital, Ankara, and pay our respects to the father

of modern Turkey, Ataturk.

10:30pm Joseph Rosendo's Steppin' Out

Panama: The Heart of Nature and Heritage

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

11pm Have Guitar Will Travel World

Ireland & The Sound of Independence

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

11:30pm Best of the Joy of Painting

Warm Summer Day

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

12am Fork & Hammer

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7 Wednesday

8pm The Life of Loi: Mediterranean Secrets

Water, Sand, Sun

Chef Maria Loi brings us to Costa Navarino in the Peloponnese. Maria joins Chef Dimitris Karampampas to make classic Greek dishes: Mixed Bean Salad with Grilled Shrimp, and Smoked Branzino with Wild Greens and Fresh Tomatoes. Then

Maria heads back to New York to prepare meals inspired by her travels, Bean Salad with Grilled Chicken and a Smoked Salmon Sandwich with Caper Tapenade.

8:30pm Fork & Hammer

History on the Move

A new high-rise threatens a 120-year-old grocery store - one of South End's oldest. Jeff and Jamie step in to save it, planning to move the entire building next to their sixth restaurant, still under construction. If it survives the journey, it will become their seventh. But moving a fragile, historic structure? That's a whole new kind of risk.

9pm Yndi Yoga

Truth

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while using a chair for support. Includes seated sun salutations along with easy to follow yoga moves to stretch and lengthen your body from head to toe.

10pm Rick Steves' Europe
France's Loire: Chateau Country

Along the Loire River Valley, the beautiful French countryside is studded with evocative chateaux. Home-basing in Amboise, we visit four unique castles: elegant Chenonceau, massive Chambord, stately Cheverny, and fragrant Villandry. Along the way, we tour Leonardo's home, feed hunting dogs, enjoy the local cuisine, and savor a princely garden.

10:30pm Samantha Brown's Places to Love

Route 66 - Missouri to Oklahoma

Samantha starts her trip with a view of the St. Louis Arch and visits Ted Drewes Frozen Custard, famous for its thick desserts. She meets author Michael Wallis, who shares insights on Route 66. Exploring Cuba, Missouri, she admires colorful murals and the Osage Trail Legacy monument. Crossing the Arkansas River, she stops at the Uranus Fudge Factory. In Carthage, she learns about a little-known Civil War battle before heading to Springfield, the official birthplace of Route 66. In Kansas, she visits Gearhead Curios, a unique pit-stop, then meets a joyful business owner at Buck

Atom's Cosmic Curios in Tulsa. Finally, she reflects on the Tulsa massacre at a memorial before learning why Tulsa is known as the Route 66 capital.

11pm DayTripper
Plano

Chet explores this unique town in the midst of DFW. He eats at a butcher shop making delicious bison burgers and takes a trail ride across the TV-famous Southfork Ranch. He swings through the trees on an urban ropes course and stuffs himself at a modern food-court before finishing the day trying a new sport - fowling.

11:30pm Best of the Joy of Painting

Valley Waterfall

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

12am Fork & Hammer
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8 Thursday

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Kebab, Hummus and Date Cookies

We honor the beautiful city of Antakya, Turkey, which we visited shortly before an earthquake devastated this historic community.

Christopher Kimball starts us off with Turkish Skillet Kebab with Charred Peppers and Tomatoes. Then, Milk Street Cook Matthew Card whips up soft and lemony Turkish Hummus. To finish, Chris and Milk Street Cook Rose Hattabaugh bake Date-Stuffed Semolina Cookies.

8:30pm Fork & Hammer
Second Helpings

Jeff and Jamie face one of the toughest calls in the business - knowing when to let go. The story of closing their first restaurant and starting fresh unfolds as they head to Atlanta to help Jamie's brother open his own. As they share hard-won lessons, see those insights come to life across their five very different

restaurants.

9pm Yoga In Practice

Find Balance to Find Peace

Balance is a juggling act in our bodies and in our daily lives. To find balance in either requires us to embrace a true steadiness at our core. Yoga postures such as Revolved Warrior II help us find balance within the asymmetries of the body.

9:30pm Your Fountain of Youth with Lee Holden

High Blood Pressure

Long-term stress is a key factor in high blood pressure. Stress contracts the energy system, which in turn constricts the blood vessels. In this episode, Lee Holden guides you in simple practices that ease stress and relax the mind and body. The blood vessels dilate, the energy flows, and blood pressure is lowered, reducing the risk of further health issues.

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 Joseph Rosendo's Steppin' Out

Cruising Ireland's Heartland

Explore the Heartland of Ireland with Joseph Rosendo as he cruises the Shannon River from Enniskillen in Northern Ireland to Portumna in the Republic of Ireland. Joseph learns how the river is the bond that ties the two lands together and brings people from all over the world to explore its shores and celebrate Irish culture, art, food, and music.

11pm View Finders

Tallulah Gorge

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

11:30pm Best of the Joy of Painting

Tranquil Dawn

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

12am Fork & Hammer

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8:30pm Fork & Hammer

A Building from Scratch....Sort Of

Luluia Hall nears completion and opening day looms. The kitchen isn't finished, chefs haven't cooked in the space, and the menu's so in flux, Jeff and Jamie head to Charleston for inspiration. Painting, furnishing, and last-minute

decisions keep things hectic - but just as progress picks up, unexpected news hits that shakes the entire restaurant group.

9pm Pati Jinich Explores PanAmericana

Alaska - Wild Harvest

Pati travels from the northernmost place in the US to the remote island community of Halibut Cove - discovering that subsistence living transcends all differences.

10pm Pati Jinich Explores PanAmericana

Juneau & Whitehorse - Sister Cities

Pati explores the sister cities of Alaska's capital, Juneau, and the capital of Canada's Yukon Territory, Whitehorse. She finds a pioneering culture of artistry and entrepreneurship thriving alongside the unforgiving wilderness.

11pm Pati Jinich Explores PanAmericana

Alberta - Canada's Changing Heartland

In Canada's heartland, Alberta, Pati dives into cowboy culture and learns how thriving immigrant communities in Edmonton and Calgary are reshaping the Canadian identity.

12am Pati's Mexican Table

Tucson: Gateway to Sonora

In Tucson, Pati learns the basics of artisan bread-making from one of America's best bakers, Don Guerra of Barrio Bakery. This experience prompts her to

cross into Sonora, Mexico, to see where the Sonoran wheat he uses originates. Pati takes what she learned back to her kitchen to create a menu of tasty recipes using wheat flour.

12:30am 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.

10 Saturday

8pm Somewhere South

American As Hand Pie

See how Vivian's crash course in mass producing hand pies inspires her to revisit the applejacks of her youth. Her journey includes a trip to West Virginia for a taste of pepperoni rolls and a look at the world's most popular hand pie - the empanada.

9pm Best of the Joy of Painting

Rowboat on the Beach

Such a tranquil day down on the beach! See Bob Ross paint a charming little rowboat awaiting its next journey.

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Gray Mountain

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

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 Essential Pepin

Cattle Call

Grilled Steak With Lemon-Thyme Butter; Spicy Rib Roast; Veal Chops With Caper Sauce; Braised Beef In Red Wine.

11:30pm Pati's Mexican Table

Tucson: Gateway to Sonora

In Tucson, Pati learns the basics of artisan bread-making from one of America's best bakers, Don Guerra of Barrio Bakery. This experience prompts her to cross into Sonora, Mexico, to see where the Sonoran wheat he uses originates. Pati takes what she learned back to her kitchen to create a menu of tasty recipes using wheat flour.

12am Maria's Portuguese Table

Terceira, Azores

Maria's journey continues to the island of Terceira, known by many US veterans for the US Air base located there since World War II. Maria learns that Terceira isn't just bloodless bullfights and parties, it's also home to stunning scenery, talented

artists, and some amazing food. Maria goes inside a volcano, cooks local specialties the Alcartra and the Dona Amelias, and takes a turn at throwing some pottery with a third generation potter using clay that is millions of years old.

12:30am Cook's Country

Greens for Dinner

Test cook Christie Morrison prepares a Pesto Lasagna for host Bridget Lancaster.

Equipment expert Hannah Crowley reviews electric wine openers. Toni Tipton-Martin takes us through the history of lasagna. And test cook Morgan Bolling makes host Julia Collin Davison the Ultimate Caesar Salad.

11 Sunday

8pm Somewhere South

Porridge for the Soul

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

9pm Pati Jinich Explores PanAmericana

Alaska - Wild Harvest

Pati travels from the northernmost place in the US to the remote island community of Halibut Cove - discovering that subsistence living transcends all differences.

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 People of the North

Silver of the Sea

Herring, often called the "silver of the sea," is revered in Scandinavian cuisine for its simplicity and flavor. In this episode, Arne invites Stig and chef Live to Fosen, where they encounter two families whose livelihoods revolve around herring fisheries. Join the hosts as they venture out to sea to explore the rich history and traditional methods of harvesting this prized fish.

11:30pm Table for All with Buki Elegbede

Farming The Garden State

Explore unique farms and their missions. Meet Deacon Willie Davis, a third-

generation farmer and creator of the Green Acre Community Garden, who gives a tour of a one-acre plot of land in the heart of Paterson, NJ that gives away free fresh produce and teaches residents the art of farming. Next, a visit to the Ironbound farm to learn about "closed loop" farming, and how hard cider is made.

12am Christopher Kimball's Milk Street Television

Milk Street Sweets

In this episode, we make our favorite Milk Street sweets. Milk Street Cook Lynn Clark whips up rich and gooey Maple-Whiskey Pudding Cakes. Milk Street Cook Catherine Smart teaches Christopher Kimball how to get the perfect texture on our Chocolate-Almond Spice Cookies. Briana Holt of Portland's Tandem Coffee and Bakery then stops by for a Milk Street Visit, where she walks Chris through a recipe for Triple Ginger Scones with Chocolate Chunks.

12:30am Americas Test Kitchen

Autumn Desserts

Host Bridget Lancaster goes into the test kitchen with host Julia Collin Davison to learn how to make the ultimate chewy oatmeal cookies. Then, equipment expert Adam Ried reviews mini prep bowls in the Equipment Corner. Finally, test cook Elle Simone reveals the secrets to ultra-nutty pecan bars.

12 Monday

8pm America's Test Kitchen
Weeknight Chicken and Mashed Potatoes

Test cook Alex Heugel makes host Bridget Lancaster Cold-Start Pan-Seared Chicken Breasts with Cherry and Rosemary Pan Sauce. Equipment expert Adam Ried reviews paper towels. And test cook Sam Block makes host Julia Collin Davison the Fastest, Easiest Mashed Potatoes.

8:30pm Fork & Hammer
Hallelujah! Leluia Hall

It's grand opening week at Leluia Hall! After nearly 3 years, the doors swing open with fanfare, final touches, a media blitz, and a private celebration for all the staff. But just before the big day, key staff - including an executive chef - take jobs elsewhere. Now Jeff and Jamie must rally, celebrate, and somehow keep all their restaurants running.

9pm Pati Jinich Explores PanAmericana

Juneau & Whitehorse - Sister Cities

Pati explores the sister cities of Alaska's capital, Juneau, and the capital of Canada's Yukon Territory, Whitehorse. She finds a pioneering culture of artistry and entrepreneurship thriving alongside the unforgiving wilderness.

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 Weekends with Yankee

Preserving New England

This week, host and Yankee senior editor Amy Traverso meets Maine farmers who are preserving delicious heirloom bean varieties, then cooks a fresh take on baked beans with author Joe Yonan. Next, we travel to New Hampshire, to meet Ben Kilham, who rescues and rehabilitates orphaned bear cubs. Finally, host Richard Wiese is in Portland to discover how Sea Bags is giving new life to old sails.

11pm Seeing Canada

Nimmo Bay & Manitoulin Island

Canadian journalist Brandy Yanchyk explores Nimmo Bay in British Columbia's Great Bear Rainforest, followed by an authentic indigenous experience with the Great Spirit Circle Trail on Manitoulin Island, Ontario.

11:30pm Best of the Joy of Painting

The Old Oak Tree

On the edge of the forest stands the stately oak, huge branches providing shelter for

all creatures. Watch the beauty unfold with Bob Ross.

12am Fork & Hammer

Hallelujah! Leluia Hall

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12:30am America's Test Kitchen

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Test cook Alex Heugel makes host Bridget Lancaster Cold-Start Pan-Seared Chicken Breasts with Cherry and Rosemary Pan Sauce. Equipment expert Adam Ried reviews paper towels. And test cook Sam Block makes host Julia Collin Davison the Fastest, Easiest Mashed Potatoes.

13 Tuesday

8pm Christopher Kimball's Milk Street Television

Loaf Cakes: Chocolate, Plum and Lemon

London-based baker Claire Ptak teaches us her favorite loaf cakes! First up is a quick Double-Chocolate Loaf cake that boasts a remarkably deep color, rich flavor and a velvety crumb. Next, Lemon and Caraway Butter Cake, an elegant, bright, old-fashioned

British teacake. Last but not least, Upside-Down Cardamom-Spiced Plum Cake featuring a caramel-y layer of sliced fruit and a buttery cake.

8:30pm Kitchen Curious with Vivian Howard

Cast Iron

Vivian celebrates cast iron skillets - from scouring antiques with Warren Brothers to touring Charleston's Smithey Ironware. She debunks cleaning myths, compares cast iron and carbon steel, cooks shakshuka, and bakes a cornmeal-blueberry coffee cake - honoring cast iron's enduring role in American kitchens past and present.

9pm Pati Jinich Explores PanAmericana

Alberta - Canada's Changing Heartland

In Canada's heartland, Alberta, Pati dives into cowboy culture and learns how thriving immigrant communities in Edmonton and Calgary are reshaping the Canadian identity.

10pm Rick Steves' Europe

Italy's Verona, Padova and Ravenna

In the shadow of Venice, we visit three great cities. Padua is famed for its venerable university, precious Giotto frescoes, and pilgrim-packed Basilica. Verona is a hit with aficionados of Roman ruins and Romeo and Juliet fans. And Ravenna, with its shimmering mosaics, was once the western bastion of

the Byzantine Empire. We enliven each stop with a tasty dose of Italian dolce vita.

10:30pm Joseph Rosendo's Steppin' Out

The Heart and Soul of Myrtle Beach, South Carolina

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

11pm Travels with Darley

Detroit Rhythms, Tastes & Trails

Explore the Motor City's legacy of Motown music, surprising natural beauty and diverse cuisine. Discover Detroit's top spots and lesser-known gems, from The Motown Museum and historic West Village to the Detroit International Wildlife Refuge and the Detroit River. Darley tastes Dearborn's Middle Eastern culinary delights and delicious Detroit-style pizza. Travel back in time with Darley as she visits an iconic jazz club and sets sail for an adventurous episode that blends Detroit's rich culture with unexpected natural escapes.

11:30pm Best of the Joy of Painting

Secluded Mountain

Spend a relaxing half-hour with artist Bob Ross as he treats us to a beautiful East Coast mountain scene.

12am Kitchen Curious with Vivian Howard

Cast Iron

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14 Wednesday

8pm The Life of Loi: Mediterranean Secrets

Simple Elegance

Chef Maria Loi brings us to

Costa Navarino, one of the most breathtaking locations in the Mediterranean, a special place designed in harmony with the environment. Maria boards a boat with Chef Bertrand Valegeas, where they make Marinated Tuna with local ingredients. They then head off to the Mandarin Oriental to prepare Chicken with Okra. Back in New York, Maria serves up dishes inspired by her travels, and the Mediterranean diet: Marinated Sea Bass, and Okra prepared two ways.

8:30pm Kitchen Curious with Vivian Howard

Pasta

Vivian uses pasta to explore a global tradition: stretching small amounts of meat into meals. Nutritionist Christine Byrne helps her weigh whole grain pasta's value while Dan Pashman joins Vivian for a noodle crawl in Charleston featuring meaty spins on classics. She returns home to make two pantry-friendly dishes - spaghetti with anchovy and breadcrumbs, and a modern Hamburger Helper with bowties, beef and cabbage.

9pm Pati's Mexican Table

Tucson: Gateway to Sonora

In Tucson, Pati learns the basics of artisan bread-making from one of America's best bakers, Don Guerra of Barrio Bakery. This experience prompts her to cross into Sonora, Mexico, to see where the Sonoran wheat he uses originates. Pati takes

what she learned back to her kitchen to create a menu of tasty recipes using wheat flour.

9:30pm 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.

10pm Rick Steves' Europe

Amsterdam

Europe's best-preserved 17th-century city, Amsterdam is quaint and jarring, traditional and modern. Filled with history and happy-go-lucky, it's a delight to explore. Uniquely entertaining Amsterdam shows us Rembrandts and Van Goghs, more bikes than cars, flirting prostitutes, and pot-filled coffeeshops - all under tall, skinny facades leaning out below quaint church towers.

10:30pm Samantha Brown's Places to Love

Northern Costa Rica

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

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

11pm DayTripper

Jasper

Chet heads to East Texas to experience its history and beauty. He dines at a New Orleans inspired bistro and partakes in a 40-year old country buffet tradition. He hikes through the piney woods and visits an abandoned saw mill.

11:30pm Best of the Joy of Painting

Cypress Swamp

Hidden far from sight are the lovely cypress trees and birds of the South. Travel with Bob Ross and catch a glimpse of rare beauty!

12am Kitchen Curious with Vivian Howard

Pasta

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15 Thursday

8pm Christopher Kimball's Milk Street Television

Scones, Doughnuts and Banana Bread

We show you three baking recipes ideal for a weekend breakfast. First, Christopher Kimball and Milk Street Cook Bianca Borges make richly flavored Neapolitan Salami-Provolone Buns. Then, Milk Street Cook Matthew Card bakes Banana Hazelnut Bread with a moist and tender crumb. To finish, Milk Street Cook Rose Hattabaugh prepares light and lemony Cinnamon Sugar Yogurt Doughnuts.

8:30pm Kitchen Curious with Vivian Howard

Fat

Vivian explores fat's misunderstood role in the kitchen, from saved bacon grease to salad toast with

olive oil. At the grocery store with Christine, she breaks down cooking oils, storage tips and fat myths. In California, a visit to Corto reveals what makes great olive oil and how olives compare to other crops amid climate change. Back home, Vivian fries fish in peanut oil with a bold mayo smear.

9pm Pati's Mexican Table New York

Pati is invited to cook a special Cinco de Mayo dinner at the prestigious James Beard House in New York, then she visits three Mexican-American chefs in the city who are using food as a way of pursuing their dreams in America, creating their own successful businesses, and honoring traditional Mexican recipes and ingredients.

9:30pm Pati's Mexican Table

Welcome to Guadalajara

Pati explores the culinary highlights of Jalisco's capital city, Guadalajara. She starts at a legendary street cart for a taste of the city's most iconic sandwich, *tortas ahogadas*. Then, she meets up with one of the city's best chefs, Fabian Delgado, to see how he's setting new expectations for the market food experience.

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 Joseph Rosendo's Steppin' Out

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

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

11pm View Finders

Pisgah National Forest

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

11:30pm Best of the Joy of Painting

Bubbling Mountain Brook

Bob Ross develops a grand Western theme complete with mountain range and clear rippling brook.

12am Kitchen Curious with

Vivian Howard

Fat

Vivian explores fat's misunderstood role in the kitchen, from saved bacon grease to salad toast with olive oil. At the grocery store with Christine, she breaks down cooking oils, storage tips and fat myths. In California, a visit to Corto reveals what makes great olive oil and how olives compare to other crops amid climate change. Back home, Vivian fries fish in peanut oil with a bold mayo smear.

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16 Friday

8pm Americas Test Kitchen

Autumn Desserts

Host Bridget Lancaster goes into the test kitchen with host Julia Collin Davison to learn how to make the ultimate chewy oatmeal cookies. Then, equipment expert

Adam Ried reviews mini prep bowls in the Equipment Corner. Finally, test cook Elle Simone reveals the secrets to ultra-nutty pecan bars.

8:30pm Kitchen Curious with Vivian Howard

Rooted Vegetables

Vivian reclaims root vegetables as comfort food icons. With nutritionist Christine Byrne, she browses Walmart's produce aisle, exploring roots' colors and health benefits. She visits a lab where chef Jenny Brule develops instant sweet potatoes, then heads to her church kitchen to elevate hummus with raw beet relish and wow meat lovers with a decadent multi-root gratin.

9pm America's Test Kitchen

Mediterranean Eggplant Dishes

Test cook Ben Mims makes host Julia Collin Davison Silky Roasted Eggplant with Tomato and Feta. Tasting expert Jack Bishop challenges Julia and a special guest to a head-to-head tasting of hummus. And test cook Antoinette Johnson prepares Zaalouk (Moroccan Eggplant Meze) for host Bridget Lancaster.

9:30pm America's Test Kitchen

Mediterranean Grill

Julia Collin Davison uncovers the secrets to making the best Grilled Shrimp and Vegetable Kebabs; and test cook Dan Souza shows Julia how to make the best Persian-Style Rice with Golden Crust at

home.

10pm America's Test Kitchen

Two Classic Pastas

Test cook Keith Dresser makes host Bridget Lancaster the ultimate Pork, Fennel and Lemon Ragu with Pappardelle. Then, tasting expert Jack Bishop challenges host Julia Collin Davison to a tasting of fontina cheese. Finally, test cook Becky Hays shows Julia how to make the best Pasta with Eggplant and Tomatoes (Pasta alla Norma).

10:30pm America's Test Kitchen

A Spanish Affair

Julia Collin Davison reveals the secrets to making the best Paella on the Grill with Bridget Lancaster; test cook Dan Souza shows Julia how to make the ultimate Patatas Bravas at home; and Adam Ried reviews Paella Pans in the Equipment Corner.

11pm America's Test Kitchen

A Trip to Rome

Hosts Bridget Lancaster and Julia Collin Davison unlock the secrets to an incredible Pizza al Taglio with Arugula and Fresh Mozzarella. Tasting expert Jack Bishop challenges Bridget to a tasting of black pepper. Finally, test cook Dan Souza makes Bridget a Roman classic, Pasta alla Gricia.

11:30pm America's Test Kitchen

Hearty Mediterranean at Home

Test cook Erin McMurrer shows host Bridget Lancaster how to make perfect Pita Bread. Tasting expert Jack Bishop challenges host Julia Collin Davison to a tasting of international yogurts. Science expert Dan Souza explains the science behind proofing dough. Finally, test cook Keith Dresser makes Julia a showstopping Shakshuka.

12am America's Test Kitchen

Italian-Inspired Dinners

Test Cook Dan Souza shows host Julia Collin Davison how to make the perfect Bracirole. Testing expert Jack Bishop reviews angel hair pasta, and gadget critic Lisa McManus gives her top pick for scrubs brushes. Julia makes host Bridget Lancaster the perfect Pasta with Burst Cherry Tomato Sauce and Fried Caper Crumbs.

12:30am America's Test Kitchen

Shareable Spanish Fare

Test cook Keith Dresser shows host Bridget Lancaster how to make Albondigas en Salsa Almendras (Spanish-Style Meatballs in Almond Sauce). Jack talks about olives and science expert Dan Souza reveals the science of energy transfer in liquids. Test cook Becky Hays shows host Julia Collin Davison how to make Espinacas Con Garbanzos (Andalusian Spinach and Chickpeas).

17 Saturday

8pm Somewhere South

Dumpling Dilemma

Accompany Vivian on a trip to the Mississippi Delta and farther south to learn that not all dumplings are the same. But whether filled with minced meat, chopped veggies or nothing at all, they stretch our ingredients and our imaginations.

9pm Best of the Joy of Painting

Enchanted Falls Oval

Create this extraordinary cascading water scene with Bob Ross and discover the magic of his special painting style.

9:30pm Best of the Joy of Painting

The Old Oak Tree

On the edge of the forest stands the stately oak, huge branches providing shelter for all creatures. Watch the beauty unfold with Bob Ross.

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 Essential Pepin

Fruit Fete

Good Lady Apples Bon Femme; Stew Of Red Summer Fruit; Braised Pears In A Caramel Sauce; Flambeed Bananas; Apple Fritters.

11:30pm Pati's Mexican Table

Hermosillo Food Crawl

Pati spends a day in Sonora's capital, Hermosillo, visiting some of the city's best culinary destinations. From gigantic burritos at Dona Guille, to a meat lover's feast with the owner of the popular restaurant Mochomos, mingling with the young crowd at La Ruina brew park, and a treat no trip would be complete without, Sonoran hot dogs, Pati experiences the full spectrum of the Hermosillo's food scene.

12am Maria's Portuguese Table

Sao Jorge, Azores

From a distance Sao Jorge is an island of cliffs and fajás, but Maria discovers so much more. She sees first hand how their world famous cheese is made, visits a coffee plantation, then cooks Holy Ghost soup and local

specialty *Especies*. Maria also meets transplant Peeter Adriaans, best described as a renaissance man originally from Amsterdam, who made a home on Sao Jorge after what can only be described as a shipwreck.

12:30am Cook's Country

Upper Midwest Classics

Test cook Bryan Roof travels to Wisconsin where he explores their supper club traditions and then makes host Julia Collin Davison Supper Club Chicken Cordon Bleu. And test cook Christie Morrison makes host Bridget Lancaster Cornish Pasties.

18 Sunday

8pm Somewhere South

What A Pickle

Hear Vivian's lecture on chow chow, a quintessentially Southern relish, at Asheville's first ever Chow Chow Festival. Her preservation education dives into Indian and Sri Lankan pickles, Puerto Rican escabeche, and Korean kimchi.

9pm America's Test Kitchen

Mediterranean Eggplant Dishes

Test cook Ben Mims makes host Julia Collin Davison Silky Roasted Eggplant with Tomato and Feta. Tasting expert Jack Bishop challenges Julia and a special guest to a head-to-head tasting of hummus. And test cook Antoinette Johnson prepares Zaalouk (Moroccan Eggplant Meze) for host Bridget Lancaster.

9:30pm America's Test Kitchen

Mediterranean Grill

Julia Collin Davison uncovers the secrets to making the best Grilled Shrimp and Vegetable Kebabs; and test cook Dan Souza shows Julia how to make the best Persian-Style Rice with Golden Crust at home.

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 People of the North

Noble Adventures

Arne, Sigrid, and Stig journey to the spectacular county of Sogn in Western Norway. It's a true fjord and mountain adventure, highlighting the best experiences one can have on a trip to the historic village of Balestrand,

renowned for its natural beauty, local produce, and historic charm.

11:30pm Table for All with Buki Elegbede

The Faces & Food Behind Football

Dig into sports food culture at Met Life Stadium from the parking lot to the luxury suites. Meet tailgating master Bradford Thompson and Elliot Chrem, who serves up unique kosher gameday offerings.

Jets defensive lineman

Tanzel Smart prepares his grandmother's award-winning crawfish etouffee. Former Rutgers football star, Eric LeGrand, discusses all things football, tailgating and coffee.

12am Christopher Kimball's Milk Street Television

Beirut Fast Food

Christopher Kimball is back in Beirut for a crash course on Lebanese "fast food." Milk Street Cook Bianca Borges makes a quick yet delicious Bulgur and Beef Kibbeh with Chris. Then he sits down with Kamal Mouzawak of Souk El Tayeb to discuss the fascinating world of food in Beirut. To round out the show, Milk Street Cook Lynn Clark prepares a classic dish of Lebanese Lentils and Rice with Crisped Onions (Mujaddara).

12:30am Americas Test Kitchen

Chinese Takeout, Revised

Host Bridget Lancaster goes into the test kitchen with host Julia Collin Davison to learn how to make the best beef

stir-fry with bell peppers and black pepper sauce at home. Then, tasting expert Jack Bishop challenges Bridget to a tasting of soy sauce. Next, test cook Keith Dresser shows Julia how to make the ultimate scallion pancakes with dipping sauce.

19 Monday

8pm America's Test Kitchen

Mediterranean Eggplant Dishes

Test cook Ben Mims makes host Julia Collin Davison Silky Roasted Eggplant with Tomato and Feta. Tasting expert Jack Bishop challenges Julia and a special guest to a head-to-head tasting of hummus. And test cook Antoinette Johnson prepares Zaalouk (Moroccan Eggplant Meze) for host Bridget Lancaster.

8:30pm Kitchen Curious with Vivian Howard

Pickles

Vivian breaks down the basics of pickling, turning bagged salad into kraut and saving money while supporting digestive health. With Christine, she explores vinegar options and debates fermented vs. vinegar pickles. A trip to the Mt. Olive Pickle Festival offers laughs and quick pickle insights. Back in the kitchen, Vivian shares her essential pickled tomato recipe - aka Red Weapons.

9pm America's Test Kitchen

Two Classic Pastas

Test cook Keith Dresser makes host Bridget Lancaster

the ultimate Pork, Fennel and Lemon Ragu with Pappardelle. Then, tasting expert Jack Bishop challenges host Julia Collin Davison to a tasting of fontina cheese. Finally, test cook Becky Hays shows Julia how to make the best Pasta with Eggplant and Tomatoes (Pasta alla Norma).

9:30pm Americas Test Kitchen

A Spanish Affair

Host Julia Collin Davison reveals the secrets to making the best paella on the grill with host Bridget Lancaster. Then, equipment expert Adam Ried reviews paella pans in the Equipment Corner. Finally, test cook Dan Souza shows Julia how to make the ultimate patatas bravas at home.

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 Weekends with Yankee

The Enthusiasts

This week, host and Yankee senior editor Amy Traverso is in New Hampshire to meet Mary Ann Esposito, host of

the longest-running cooking series in television history. Together they bake up a gorgeous Swiss chard tart. In Vermont, we meet Bethanie Farrell to hear the story behind The Giving Fridge in Middlebury. Host Richard Wiese travels to Maine to meet artist and designer Sara Fitz.

11pm Seeing Canada

Saskatoon & Winnipeg

Canadian journalist Brandy Yanchyk travels to Saskatoon, Saskatchewan to learn about the local foodie scene and explore Waneskewin Heritage Park. Next, she travels to Winnipeg, Manitoba, where she visits the Canadian Museum for Human Rights and learns about the city's secret Hermetic Code.

11:30pm Best of the Joy of Painting

Windy Waves

Bob Ross creates palm trees yielding to the stiff sea breezes as a sky of ominous clouds looms in the background.

12am Kitchen Curious with Vivian Howard

Pickles

Vivian breaks down the basics of pickling, turning bagged salad into kraut and saving money while supporting digestive health. With Christine, she explores vinegar options and debates fermented vs. vinegar pickles. A trip to the Mt. Olive Pickle Festival offers laughs and quick pickle insights. Back in

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12:30am America's Test Kitchen

Mediterranean Eggplant Dishes

Test cook Ben Mims makes host Julia Collin Davison Silky Roasted Eggplant with Tomato and Feta. Tasting expert Jack Bishop challenges Julia and a special guest to a head-to-head tasting of hummus. And test cook Antoinette Johnson prepares Zaalouk (Moroccan Eggplant Meze) for host Bridget Lancaster.

20 Tuesday

8pm Christopher Kimball's Milk Street Television

Thai Street Food

We travel to Thailand to learn favorite, iconic regional dishes. First, Milk Street Cooks Bianca Borges and Wes Martin demonstrate restaurant-quality Pad Thai with Shrimp, adapted from more than a dozen recipes we tasted in Bangkok. Then, Milk Street Cook Matthew Card whips up Thai Cashew Chicken and Christopher Kimball makes Thai Stir-Fried Pork with Basil, Chilies and Garlic.

8:30pm Kitchen Curious with Vivian Howard

Fruit with More to Give

Vivian tackles food waste by focusing on fruit that still has more to give. She turns her kids' uneaten apples into oatmeal, makes syrup from

scraps with her nephew at Handy & Hot, and learns from the Li Sisters as they cook with imperfect produce. Back at the church, she whips up a sheet pan dinner with smooshy grapes, bratwurst and Brussels sprouts - making the most of what's on hand.

9pm America's Test Kitchen

A Trip to Rome

Hosts Bridget Lancaster and Julia Collin Davison unlock the secrets to an incredible Pizza al Taglio with Arugula and Fresh Mozzarella. Tasting expert Jack Bishop challenges Bridget to a tasting of black pepper. Finally, test cook Dan Souza makes Bridget a Roman classic, Pasta alla Gricia.

9:30pm America's Test Kitchen

Hearty Mediterranean at Home

Test cook Erin McMurrer shows host Bridget Lancaster how to make perfect Pita Bread. Tasting expert Jack Bishop challenges host Julia Collin Davison to a tasting of international yogurts. Science expert Dan Souza explains the science behind proofing dough. Finally, test cook Keith Dresser makes Julia a showstopping Shakshuka.

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

Saxony, part of the former East Germany, remains a secret to most travelers. Rick visits the two great cities of the region: the capital city of

Dresden, with the opulent palaces and art treasures of the Wettin dynasty, and Leipzig, with its Bach heritage, a massive monument to the day Europe beat Napoleon, and museums remembering its communist heritage.

10:30pm Joseph Rosendo's Steppin' Out

Bolivia, South America -

Surprising and Undiscovered

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

11pm Travels with Darley
Detroit Art, Architecture & Innovation

Uncover Detroit's dynamic blend of history, culture, and innovation through the city's community-driven art scene and architectural gems. Witness Detroit's creative and architectural renaissance, including an exclusive tour of historic Michigan Central Station. Enjoy Detroit's landmarks, including the restored Book Tower, iconic Guardian Building and The Apparatus Room, a restaurant in a former firehouse. Check out murals with artist Ndbisi

Okoye and learn about community-driven art initiatives at Rebel Nell. Cycle through the city with Wheelhouse Detroit and explore the bustling Eastern Market. From historic renovations to contemporary art and local flavor, see how Detroit blends its interesting past with a dynamic future.

11:30pm Best of the Joy of Painting

Wooded Stream Oval

Watch, delight and learn as Bob Ross paints a novel twist in his beautiful wooded scene.

12am Kitchen Curious with Vivian Howard

Fruit with More to Give

Vivian tackles food waste by focusing on fruit that still has more to give. She turns her kids' uneaten apples into oatmeal, makes syrup from scraps with her nephew at Handy & Hot, and learns from the Li Sisters as they cook with imperfect produce. Back at the church, she whips up a sheet pan dinner with smooshy grapes, bratwurst and Brussels sprouts - making the most of what's on hand.

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tasted in Bangkok. Then, Milk Street Cook Matthew Card whips up Thai Cashew Chicken and Christopher Kimball makes Thai Stir-Fried Pork with Basil, Chilies and Garlic.

21 Wednesday

8pm The Life of Loi:

Mediterranean Secrets

Ode to Capt. Vassilis

Chef Maria Loi takes us to one of the most unspoiled and breathtaking landscapes in the Mediterranean, Costa Navarino, to learn about the legacy of Captain Vassilis. Maria meets with the ladies at Pylos House to make Braised Chicken with Fresh Peasant Pasta. Back in New York, Chef Loi prepares meals inspired by her travels, Greek Honey Buns with Pecans and Homemade Pasta with Ground Turkey Sauce.

8:30pm Kitchen Curious with Vivian Howard

Beans & Rice

Vivian gives beans and rice the credit they deserve as affordable, shelf-stable staples. With Christine at Piggly Wiggly, she explores dried vs. canned beans and rice varieties, learning why together they form complete proteins. She visits Tidewater Grain's rice revival in Oriental, NC, suggesting bean crop rotation. A Bojangles stop inspires her pinto bean, sausage and rice bake.

9pm America's Test Kitchen

Italian-Inspired Dinners

Test Cook Dan Souza shows

host Julia Collin Davison how to make the perfect Braciolo. Testing expert Jack Bishop reviews angel hair pasta, and gadget critic Lisa McManus gives her top pick for scrubs brushes. Julia makes host Bridget Lancaster the perfect Pasta with Burst Cherry Tomato Sauce and Fried Caper Crumbs.

9:30pm America's Test Kitchen

Shareable Spanish Fare

Test cook Keith Dresser shows host Bridget Lancaster how to make Albondigas en Salsa Almendras (Spanish-Style Meatballs in Almond Sauce). Jack talks about olives and science expert Dan Souza reveals the science of energy transfer in liquids. Test cook Becky Hays shows host Julia Collin Davison how to make Espinacas Con Garbanzos (Andalusian Spinach and Chickpeas).

10pm Rick Steves' Europe

Germany's Frankfurt and Nurnberg

Skyscraper-studded Frankfurt - with so much commerce it's nicknamed "Bankfurt" - has a delightful-to-explore old center. Rick also visits Nurnberg, a capital for both the First Reich (the Holy Roman Empire) and the Third. From its towering castle and playful fountains to its Nazi Documentation Center and maze of underground bomb shelters, Nurnberg is a fascinating study in contrasts.

10:30pm Samantha Brown's Places to Love

Samantha's 25th Anniversary Special

11pm DayTripper

11:30pm Best of the Joy of Painting

Delightful Meadow Home

Enjoy the expanse of the wilderness with Bob Ross and find a quaint little home among soft blowing meadows.

12am Kitchen Curious with Vivian Howard

Beans & Rice

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22 Thursday

8pm Christopher Kimball's Milk Street Television

Rome: Spaghetti, Gnocchi and Cloud Bread

From Rome to Naples, we bring the cooking of Italy to our kitchen! Christopher Kimball and Milk Street Cook Rose Hattabaugh start us off with Roman Cloud Bread with Mixed Greens and Fennel Salad. Then, Milk Street Cook Bianca Borges shows off Spaghetti with Prosciutto, Parmesan and Peas and Milk Street Cook Rosemary Gill makes super simple Gnocchi di Farina with Pancetta and Garlic.

8:30pm Kitchen Curious with Vivian Howard

Freezer

Vivian celebrates freezers as kitchen workhorses, from family "lockers" storing garden spoils to mom's meal prep soup batches. She transforms Mexican takeout into frozen burritos, shops frozen vs. canned with Christine at Piggly Wiggly, and makes upside-down turkey veggie rice bowls for her kids. In Paris, she discovers Picard, France's beloved frozen food store.

9pm America's Test Kitchen

Starring: Tomatoes

Test cook Elle Simone Scott makes host Bridget Lancaster a showstopping Upside-Down Tomato Tart. Tasting expert Jack Bishop shares tips for buying tomatoes, and science expert Dan Souza explains

the Leidenfrost Effect. Test cook Becky Hays makes host Julia Collin Davison Horiatiki Salata (Hearty Greek Salad).

9:30pm America's Test Kitchen

Flavor-Packed Pastas

Test cook Keith Dresser makes host Julia Collin Davison Spaghetti All'Assassina, a hyperlocal dish from Bari, Italy. Tasting expert Jack Bishop challenges Julia and host Bridget Lancaster to a head-to-head tasting of canned whole tomatoes. And test cook Elle Simone Scott makes Bridget a Triple Mushroom Pasta.

10pm Rick Steves' Europe

Bulgaria

Bulgaria, so mysterious to most Americans, has a vivid identity as a crossroads of the Balkans. Rick traces the country's complex history, from ancient Thracian tombs to medieval Orthodox Christian monasteries to Soviet monuments. And he enjoys an intimate taste of contemporary culture: the yellow brick road of Sofia; the gregarious craftspeople of the medieval capital, Veliko Tarnovo; and the thriving pedestrian zones of cosmopolitan Plovdiv.

10:30pm Joseph Rosendo's Steppin' Out

A Topanga, California Thanksgiving

Joseph opens up his heart and Topanga, California home to invite viewers to his Thanksgiving celebration. He

highlights Topanga's gathering spots, acts again at Theatricum Botanicum, hikes Topanga Canyon State Park and revels in the mountain community's rural setting on the edge of the Pacific Ocean and the country's second largest city. The viewer finds that to know Topanga is to know Joseph.

11pm View Finders

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

11:30pm Best of the Joy of Painting

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

12am Kitchen Curious with Vivian Howard

Freezer
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12:30am Christopher Kimball's Milk Street

Television

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23 Friday

8pm Americas Test Kitchen

Chinese Takeout, Revised
Host Bridget Lancaster goes into the test kitchen with host Julia Collin Davison to learn how to make the best beef stir-fry with bell peppers and black pepper sauce at home. Then, tasting expert Jack Bishop challenges Bridget to a tasting of soy sauce. Next, test cook Keith Dresser shows Julia how to make the ultimate scallion pancakes with dipping sauce.

8:30pm Kitchen Curious with Vivian Howard

Cast Iron

Vivian celebrates cast iron skillets - from scouring antiques with Warren Brothers to touring Charleston's Smithey Ironware. She debunks cleaning myths, compares cast iron and carbon steel, cooks shakshuka, and bakes

a cornmeal-blueberry coffee cake - honoring cast iron's enduring role in American kitchens past and present.

9pm Samantha Brown's Places to Love

Route 66, Illinois

Samantha begins her trip in an unlikely but fascinating place--Old Joliet Prison--where she meets with former warden, Dennis Wolff, to find out what life was like at the prison and how the classic film *The Blues Brothers* came to be within its walls. In true John Belushi/Dan Akroyd style, Samantha meets up with a fellow traveler outside the prison gates--best friend Christina Burns--and they head to the iconic Polk-a-dot Drive-in for some classic American fare. Over burgers and fries, Route 66 historian and author, John Weiss, gives our travelers his insider knowledge of the best places to stop along the way. Samantha and Christina make a pit stop at the Pontiac Oakland Auto Museum for a close-up view of some of the flashiest cars ever to travel the mother road. Every fascinating place along the way deserves a quick stop--including Funks Grove Maple Sirup, where Samantha tries the bourbon-flavored sirup and learns why there's no "y" in this sticky place's name. In McClean, Samantha and Christina find America's Playable Arcade Museum chock-a-block full of hundreds of classic and fully functioning

games and pinball machines. In Springfield, Samantha becomes immersed in the world of our nation's 16th president at the Abraham Lincoln Presidential Library and Museum. Next stop is the Route History Museum where Dr. Stacy Grundy illuminates what Route 66 was like for Black travelers in the era of Jim Crow and sundown towns. Before leaving the Illinois capital, Samantha enjoys a culinary original at the Cozy Dog Diner. She and Christina lunch with Buz Waldmire--brother to famous Route 66 artist Bob Waldmire (whose "road yacht" Samantha and Christina encounter along the way. At the Ace Neon Sign Museum, Dennis Bringuet recalls memories of the Cozy Dog Diner while he shows Samantha and Christina one of the world's best collections of vintage neon signs. Samantha follows the red brick road portion of Route 66 in Auburn to the Cahokia Mounds, a UNESCO World Heritage Site, and home to remains of the most sophisticated prehistoric native civilization north of Mexico. Sam and Christina end their journey with a selfie in front of the old Chain of Rocks Bridge and the mighty Mississippi River just beyond.

9:30pm Samantha Brown's Places to Love

Route 66 - Missouri to Oklahoma

Samantha starts her trip with

a view of the St. Louis Arch and visits Ted Drewes Frozen Custard, famous for its thick desserts. She meets author Michael Wallis, who shares insights on Route 66. Exploring Cuba, Missouri, she admires colorful murals and the Osage Trail Legacy monument. Crossing the Arkansas River, she stops at the Uranus Fudge Factory. In Carthage, she learns about a little-known Civil War battle before heading to Springfield, the official birthplace of Route 66. In Kansas, she visits Gearhead Curios, a unique pit-stop, then meets a joyful business owner at Buck Atom's Cosmic Curios in Tulsa. Finally, she reflects on the Tulsa massacre at a memorial before learning why Tulsa is known as the Route 66 capital.

10pm Samantha Brown's Places to Love

Route 66 - Oklahoma City to Texas

Samantha returns to Route 66 in Luther, Oklahoma, visiting the Threatt Filling Station, a historical safe haven for Black motorists. In Oklahoma City, she meets "neon Queen" Kathy Reynolds and explores the First Americans Museum, the largest Indigenous cultural center. At Sid's Diner in El Reno, she enjoys Oklahoma's onion burger. Crossing into Texas, she visits the Devil's Rope Museum in McLean, learning how barbed wire tamed the West. In Amarillo, she admires jewelry from

Cadillac Ranch and sees the buried vintage caddies. In Adrian, Texas, the halfway point, she discovers the best pies. In New Mexico, she finds a vintage, unpaved stretch of Route 66, promising more adventures ahead.

10:30pm Samantha Brown's Places to Love

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12am Samantha Brown's Places to Love

New Orleans, Louisiana

Samantha begins her New Orleans trip at City Park, enjoying chicory coffee and beignets from Cafe Du Monde. She then visits the National WWII Museum, home to a vast collection of war artifacts. Next, she explores Hansen's Sno-Bliz for snow cones and learns about Cafe Reconcile's workforce program. In Covington, she meets artist Marianne Angeli Rodriguez and visits the historic Southern Hotel. Biking down the Tammany Trace Rail Trail leads her to Abita Springs, where New Orleans' famous beer is brewed. Back in NOLA, she enjoys a Poor Boy sandwich at Parkway Bakery and Tavern before catching hot jazz at the Dew Drop Inn.

12:30am Samantha Brown's Places to Love

The Crystal Coast of North Carolina

Samantha embarks on a boat ride to Shackelford Banks,

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

24 Saturday

8pm Somewhere South

It's A Greens Thing

Travel with Vivian to the Lumbee tribe's annual homecoming, where she samples their famous collard sandwich. On a trip to Georgia, Vivian meets a group of refugee farmers growing greens that remind them of home.

9pm Best of the Joy of Painting

Warm Summer Day

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

9:30pm Best of the Joy of Painting

Windy Waves

Bob Ross creates palm trees yielding to the stiff sea breezes as a sky of ominous

clouds looms in the background.

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 Essential Pepin

Vegetable Bounty

Endive With Olives; Stewed Navy Beans; Gratin Of Leeks; Classic Ratatouille; Tomatoes Maison.

11:30pm Pati's Mexican Table

The Blessing and the Benefit
Pati experiences two important Sonoran culinary traditions. First, on the coast in Bahia Kino, local fishermen receive "the blessing" from a woman from the Seri tribe before heading out on the water to catch giant sea scallops. Then, in the mountain town of Matape, Nere, one of Sonora's few female butchers, skillfully breaks down a cow to feed the community in a tradition

called "the benefit."

12am Maria's Portuguese Table

Sao Jorge and Pico

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

12:30am Cook's Country

Inspiring Shrimp Suppers

Test cook Morgan Bolling makes host Toni Tipton-Martin Shrimp with Garlic and Jalapeno Butter. Equipment expert Hannah Crowley reviewed Swedish dishcloths. And test cook Christie Morrison makes Zephyr Wright-Inspired Shrimp Curry for host Julia Collin Davison.

25 Sunday

8pm Somewhere South

How Do You Cue?

Follow Vivian on a journey to learn how other Southerners cook and eat barbecue. She travels to Florida for smoked mullet and Texas for barbecue with Japanese and Mexican twists.

9pm Samantha Brown's Places to Love

Route 66, Illinois

Samantha begins her trip in

an unlikely but fascinating place--Old Joliet Prison--where she meets with former warden, Dennis Wolff, to find out what life was like at the prison and how the classic film *The Blues Brothers* came to be within its walls. In true John Belushi/Dan Akroyd style, Samantha meets up with a fellow traveler outside the prison gates--best friend Christina Burns--and they head to the iconic Polk-a-dot Drive-in for some classic American fare. Over burgers and fries, Route 66 historian and author, John Weiss, gives our travelers his insider knowledge of the best places to stop along the way. Samantha and Christina make a pit stop at the Pontiac Oakland Auto Museum for a close-up view of some of the flashiest cars ever to travel the mother road. Every fascinating place along the way deserves a quick stop--including Funks Grove Maple Sirup, where Samantha tries the bourbon-flavored sirup and learns why there's no "y" in this sticky place's name. In McClean, Samantha and Christina find America's Playable Arcade Museum chock-a-block full of hundreds of classic and fully functioning games and pinball machines. In Springfield, Samantha becomes immersed in the world of our nation's 16th president at the Abraham Lincoln Presidential Library and Museum. Next stop is the Route History Museum where

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10pm Rick Steves Rome

In this hour-long travel special, Rick Steves explores the "Eternal City" of Rome, a grand and ancient metropolis rich with exquisite art, vibrant culture and centuries of history. In RICK STEVES ROME, Rick traces the rise and fall of classical Rome, meanders through the heart of Bernini's Baroque Rome and makes a pilgrimage to the Vatican. Then, he uncovers the charms of hidden neighborhoods filled with character and energy, enjoys a Roman feast, and mixes and mingles with the locals during an early-evening stroll through the city's romantic nightspots.

11pm People of the North

A Day of Celebration

In this episode, Arne and Stig are on their way to celebrate the 17th of May amidst the stunning natural beauty of Finse. During winter and late

spring, the only means of transportation to these snow-covered peaks is either on skis or via the Bergen Railroad.

11:30pm Table for All with Buki Elegbede

Italian: The Next Generation

Meet the next generation of Italian artisans. Make fresh homemade pasta; learn the secrets of wine and the art of grape stomping with a 5th generation Italian winemaker and find the Garden State's best pizza with NJ.com journalist Pete Genovese.

12am Christopher Kimball's Milk Street Television

Tuesday Night Italian

This episode is all about Italian Tuesday Night essentials. Milk Street Cook Catherine Smart and Christopher Kimball make the classic and rich Pesto alla Genovese, where the trick is using the right type of cheese. Milk Street Cook Rayna Jhaveri then makes a Campanelle Pasta with Sweet Corn, Tomatoes and Basil, a creamy dish that requires no cream. Finally, we learn how to make a fresh and bright Pasta with Pistachios, Tomatoes and Mint with Milk Street Cook Matthew Card.

12:30am Americas Test Kitchen

Elegant Fall Dinner

Host Bridget Lancaster shows host Julia Collin Davison how to make the best Tuscan-style roast pork with garlic and rosemary. Next, equipment expert Adam Ried reviews

wine accessories in the Equipment Corner. Then, test cook Becky Hays reveals the secrets to making the perfect farro salad with asparagus, sugar snap peas, and tomatoes.

26 Monday

8pm America's Test Kitchen

Catalan Supper

Test cook Erin McMurrer makes Bridget Lancaster Zarzuela (Spanish Seafood Stew). Gear Heads hosts Hannah Crowley and Lisa McManus compare disposable and reusable plastic bags. And Bridget prepares Red Pepper Coques for host Julia Collin Davison.

8:30pm Kitchen Curious with Vivian Howard

Pasta

Vivian uses pasta to explore a global tradition: stretching small amounts of meat into meals. Nutritionist Christine Byrne helps her weigh whole grain pasta's value while Dan Pashman joins Vivian for a noodle crawl in Charleston featuring meaty spins on classics. She returns home to make two pantry-friendly dishes - spaghetti with anchovy and breadcrumbs, and a modern Hamburger Helper with bowties, beef and cabbage.

9pm Samantha Brown's Places to Love

Route 66 - Oklahoma City to Texas

Samantha returns to Route 66 in Luther, Oklahoma, visiting the Threatt Filling Station, a

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

9:30pm Samantha Brown's Places to Love

10pm Rick Steves' Europe
Siena and Tuscany's Wine Country

Siena, once a proud and independent city-state, retains its confidence and unique traditions. Rick enjoys a front-row seat at its wild horse race - the venerable Palio - and marvel at cultural treasures from the days when Siena rivaled Florence for leadership of Tuscany. Then he heads into wine country for a little dolce vita under the Tuscan sun.

10:30pm Weekends with Yankee

Winter In New England

This week, host Richard Wiese embarks on a winter adventure with Registered Maine Guide Polly Mahoney

and her Yukon huskies. In Massachusetts, host and Yankee senior editor Amy Traverso meets up with food writer David Leite at Fall River's Portugalia market to make Portuguese clams & sausage. In Maine, we explore an increasingly popular part of the state's winter outdoor scene: fat-tire biking.

11pm Seeing Canada

Lake Louise & Niagara Falls
Canadian journalist Brandy Yanchyk travels on horseback to the famous Plain of Six Glaciers Trail in Lake Louise. Next, she experiences Niagara Falls by helicopter and boat, followed by a trip to a local Niagara winery.

11:30pm Best of the Joy of Painting

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

12am Kitchen Curious with Vivian Howard

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27 Tuesday

8pm Christopher Kimball's Milk Street Television

Shakshuka and Tagine
We look to the flavors North Africa. To begin, Christopher Kimball and Milk Street Cook Matthew Card demonstrating warmly spiced Moroccan Meatball Tagine with Green Olives and Lemon. Next up, Milk Street Cook Rose Hattabaugh makes Shakshuka, bolstered by harissa. Finally, Milk Street Cook Rosemary Gill prepares Harissa-Spiced Pasta with Chicken and Green Beans, a delicious one-pot dinner.

8:30pm Kitchen Curious with Vivian Howard

Fat
Vivian explores fat's misunderstood role in the kitchen, from saved bacon grease to salad toast with olive oil. At the grocery store with Christine, she breaks down cooking oils, storage tips and fat myths. In California, a visit to Corto reveals what makes great

olive oil and how olives compare to other crops amid climate change. Back home, Vivian fries fish in peanut oil with a bold mayo smear.

9pm Samantha Brown's Places to Love

9:30pm Samantha Brown's Places to Love

10pm Rick Steves' Europe West England

The quintessence of charming England is the "West Country": quaint Cotswold villages with their fine churches, manor homes, and gastropubs; Wells, England's smallest cathedral town; and the New Age capital of Glastonbury, with its legends of the Holy Grail and King Arthur. He finishes by pondering the dramatic prehistoric stone circles of Stonehenge and Avebury.

10:30pm Joseph Rosendo's Steppin' Out

Costa Rica, Central America - Pura Vida!

Joseph travels to lush Costa Rica to admire its beauty and find the true meaning of "Pura Vida." Along the way, he shoots the Rio Sarapiquí's rapids, treks through dense rain forests, soaks in volcanic waters, wanders through cloud forests, and meets as many snakes, birds, bats, and howler monkeys that come his way, all the while celebrating the spirit and infectious joy of the local "Ticos."

11pm Travels with Darley

Santa Fe Indian Market
Immerse yourself in Santa

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

11:30pm Best of the Joy of Painting

Tranquil Dawn

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

12am Kitchen Curious with Vivian Howard

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28 Wednesday

8pm The Life of Loi:

Mediterranean Secrets

Comfort Food The Naxian Way

This week, Chef Maria Loi heads to the crown jewel of the Cycladic islands, Naxos. Maria embraces the amazing local cuisine of the island to create a true Naxian feast with local chef, Yiannis Ikononou. Together, they make a delicious Chicken Pie and Grilled Tuna Filet with Potato Salad. Back in New York, Chef Loi serves up some Naxian-inspired comfort foods.

8:30pm Kitchen Curious with Vivian Howard

Rooted Vegetables

Vivian reclaims root vegetables as comfort food icons. With nutritionist

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

9pm Samantha Brown's Places to Love

New Orleans, Louisiana

Samantha begins her New Orleans trip at City Park, enjoying chicory coffee and beignets from Cafe Du Monde. She then visits the National WWII Museum, home to a vast collection of war artifacts. Next, she explores Hansen's Sno-Bliz for snow cones and learns about Cafe Reconcile's workforce program. In Covington, she meets artist Marianne Angeli Rodriguez and visits the historic Southern Hotel. Biking down the Tammany Trace Rail Trail leads her to Abita Springs, where New Orleans' famous beer is brewed. Back in NOLA, she enjoys a Poor Boy sandwich at Parkway Bakery and Tavern before catching hot jazz at the Dew Drop Inn.

9:30pm Samantha Brown's Places to Love

The Crystal Coast of North Carolina

Samantha embarks on a boat ride to Shackelford Banks, where Wildlife Biologist Dr. Sue Stuska introduces her to the wild horse herd. She

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

10pm Rick Steves' Europe Southeast England

Arcing along the southeast coast of England, Rick travels from Canterbury (with its famous cathedral) to Dover (stoutly fortified from Roman times to the Battle of Britain). Then he hikes the trails that top the towering chalk cliffs of the South Downs, wander into the beachy resort of Brighton (England's Coney Island), and push on to Portsmouth, whose naval heritage has left it with the best collection of historic sailing ships anywhere.

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11pm DayTripper

11:30pm Best of the Joy of Painting

Rowboat on the Beach

Such a tranquil day down on the beach! See Bob Ross paint a charming little rowboat awaiting its next journey.

12am Kitchen Curious with Vivian Howard

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12:30am The Life of Loi: Mediterranean Secrets

Comfort Food The Naxian Way

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local cuisine of the island to create a true Naxian feast with local chef, Yiannis Ikonomou. Together, they make a delicious Chicken Pie and Grilled Tuna Filet with Potato Salad. Back in New York, Chef Loi serves up some Naxian-inspired comfort foods.

29 Thursday

8pm Christopher Kimball's Milk Street Television

Paris: Bahn Mi, Pork Rice Bowls and Vietnamese Wings

We venture to Paris to explore its Southeast Asian street food scene. Back in the kitchen, Christopher Kimball whips up salty-sweet Garlic-Lemon Grass Chicken Wings. Then, Milk Street Cook Bianca Borges makes Fried Egg Banh Mi. Lastly, Chris and Milk Street Cook Wes Martin prepare Crisp-Skin Pork Belly Rice Bowls with Pickled Vegetables, a riot of texture and flavor.

8:30pm Kitchen Curious with Vivian Howard

Pickles

Vivian breaks down the basics of pickling, turning bagged salad into kraut and saving money while supporting digestive health. With Christine, she explores vinegar options and debates fermented vs. vinegar pickles. A trip to the Mt. Olive Pickle Festival offers laughs and quick pickle insights. Back in the kitchen, Vivian shares her essential pickled tomato recipe - aka Red Weapons.

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

Traverse City, Michigan

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

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

*The Black Hills of South
Dakota*

Samantha begins her adventure at Custer State Park, riding to meet the bison herd before driving the scenic Needles Highway. She arrives at Sylvan Lake, popular for water sports and stunning views. In Deadwood, she explores a historic landmark, then discovers Cold War history at the Minuteman Missile National Historic Site. Nearby, Wall Drug offers coffee and homemade donuts. At Badlands National Park, she marvels at the unique landscape. Back in the

Black Hills, she learns about Lakota warrior Crazy Horse at the monument site. To end her trip, Sam enjoys campfire cooking and fellowship in a mountain meadow.

**10pm Rick Steves' Europe
England's Cornwall**

The far southwest of England is a world unto itself, with a persistent Cornish culture. He explores a world of flowers springing from towering hedges, a tin-mining heritage going back to biblical times, salty pirates' towns and fishing villages, and the Land's End of England. Then, side-tripping deep into the vast and mysterious Dartmoor National Park, he hikes to forgotten stone circles and chase wild ponies.

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

*Tampa, Florida - Immigrant
Dreams and Pirate Schemes*

Joseph traces his roots in Tampa, FL. This episode offers an intimate look into Joseph by following his immigrant grandfather's life in Tampa, Florida's "Cigar City" in the 1890's. He explores Ybor City, visits the Cuban Club, talks to relatives, learns how to roll cigars and construct a Cuban sandwich. The unexpected cherry on this Cuban rum cake is joining the parade of pirates during Tampa's annual Gasparilla Pirate Festival.

11pm View Finders

Vermejo

The View Finders head to New Mexico to photograph

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

**11:30pm Best of the Joy of
Painting**

The Old Oak Tree

On the edge of the forest stands the stately oak, huge branches providing shelter for all creatures. Watch the beauty unfold with Bob Ross.

**12am Kitchen Curious with
Vivian Howard**

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**12:30am Christopher
Kimball's Milk Street**

Television

*Paris: Bahn Mi, Pork Rice
Bowls and Vietnamese Wings*

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and Milk Street Cook Wes Martin prepare Crisp-Skin Pork Belly Rice Bowls with Pickled Vegetables, a riot of texture and flavor.

30 Friday

8pm Americas Test Kitchen

Elegant Fall Dinner

Host Bridget Lancaster shows host Julia Collin Davison how to make the best Tuscan-style roast pork with garlic and rosemary. Next, equipment expert Adam Ried reviews wine accessories in the Equipment Corner. Then, test cook Becky Hays reveals the secrets to making the perfect farro salad with asparagus, sugar snap peas, and tomatoes.

8:30pm Kitchen Curious with Vivian Howard

Fruit with More to Give

Vivian tackles food waste by focusing on fruit that still has more to give. She turns her kids' uneaten apples into oatmeal, makes syrup from scraps with her nephew at Handy & Hot, and learns from the Li Sisters as they cook with imperfect produce. Back at the church, she whips up a sheet pan dinner with smooshy grapes, bratwurst and Brussels sprouts - making the most of what's on hand.

9pm People of the North

Flavors of the Fjord

Journey to Norway's southwest coast, where history and gastronomy meet. Famous for its charming wooden houses and vibrant

restaurant scene, our hosts visit Stavanger, the fourth largest city in Norway. A highlight of the trip is the "Restoration," a replica of the ship that carried Norwegian immigrants to the U.S.

9:30pm People of the North

Fosnavag: The Heart of the Herring Coast

Venture to Fosnavag, a picturesque island in Norway's western waters, where fishing traditions are still thriving. Meet Rita Sevik, a pioneering shipowner, and young fisherman Isak and Thomas, who are shaping the future of Norway's herring fisheries. This episode delves into the deep connection between the sea, faith, and community, offering a unique perspective on life along Norway's rugged coast.

10pm People of the North

Helgelandskysten:

Archipelago Adventures

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

10:30pm People of the North

Sunndal: Kingdom of the Waterfalls

Explore the breathtaking

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

11pm People of the North

Ryfylke: Vikings, Jazz, and Herring

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

11:30pm New Scandinavian Cooking

A Taste of Winter

In preparation for a hike, Tina packs a lunch made of grilled flatbread, cabbage salad and smoked salmon. After a day of winter activities, Tina prepares a soup with meatballs and a chocolate dessert.

12am New Scandinavian Cooking

Food for a Polar Expedition

In today's episode, Andreas goes on a polar expedition onboard Hurtigruten and travels north along the beautiful and icy coastline of Norway. He visits the mountains of northern Norway, where he cooks king crab, fit for activities and fun

in the snow. The journey continues to the north east of the country and ends in Kirkenes with a perfect hot chocolate at the Snow Hotel.

12:30am New Scandinavian Cooking

Danish Influences

Andreas joins a pack of hunters in Aalborg, Northern Denmark to make a generous wild duck, with red cabbage and potatoes cooked in duck fat. During the crossing to Norway, he makes classic Danish meatballs. Once Andreas arrives at Langesund, safely back on Norwegian soil, he prepares another wild duck with herbs.