

WSKG3

1 Wednesday

8pm The Life of Loi: Mediterranean Secrets

Cooking with Gold

Chef Maria Loi of the acclaimed NYC restaurant, Loi Estiatorio, joins Tala Hammash at NYU Abu Dhabi to explore some of the innovative Middle Eastern appetizers made with olive oil. Later, Loi meets Chef Jack Jarrot at the Emirates Palace, where they make his signature Lamb Rice dish topped with gold flakes. Back in Greece, Loi cooks dishes inspired by her travels.

8:30pm Relish

Filipino Pancit and Mexican Burritos

James Beard Award-nominated chefs Mike Brown and Bob Gerken are known for flipping food on its head at their restaurant, Travail Kitchen and Amusements. After showing off their fancy, fine dining creations, the chefs go back to their roots and head into the kitchen with their moms to cook childhood favorites the old-fashioned way.

9pm Sara's Weeknight Meals

Weeknight Two for One

Easy weeknight cooking takes a strategy, and Sara has one of the best: cooking a dish one night; then repurposing it into an entirely different meal for another night. Food entrepreneur Maya Kaimal joins Sara to make a comforting Turkey Keema with sweet potatoes and ground meat. On another night, that morphs into Indian stuffed peppers. Then Sara Sautee's Duck Breasts for a quick meal. She uses those same Duck Breasts in a mouthwatering Peking Duck Wrap. Plus, Sara demystifies spices on 'Ask Sara.' Recipes: Turkey Keema with Sweet Potatoes; Indian Stuffed Peppers; Sauteed Duck Breasts; Peking Duck Wraps.

9:30pm Sara's Weeknight Meals

Family Friendly Fare

The challenge of kid friendly meals their parents will like is solved when Sara makes two family favorites: Spaghetti with Bacon and Eggs and Meatloaf but made in individual portions with spiced peas and onions on the side.

10pm Rick Steves' Europe

London: A Royal Tour

Our royal tour of London starts with red-coat pageantry at Buckingham Palace. Riding red buses, black cabs, and the Tube, we pop into the Houses of Parliament at Westminster and visit Churchill's underground war rooms - a World War II time warp. After looking into the eyes of those who put the great in Britain at the Portrait Gallery, we cruise the River Thames to the mighty Tower of London.

10:30pm Samantha Brown's Places to Love

Brooklyn, New York

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

unmarked bed & breakfast.

11pm Passion Italy

Lazio

Alessandra's homecoming to Rome is a chance for her to share the lesser known corners of her city including the street art district, the Pyramid, and the magnificent Palazzo Colonna where a prince's family resides, and to introduce viewers to an eccentric artist who invented a language to describe his fantasy world. A day trip to medieval Viterbo provides a nice contrast to the great capital city and the opportunity to visit an ancient mint where coins are still made as in the Middle Ages. Finally, Alessandra tours a ghost village inside Canale Monterano with a local chef and choreographer and meets an artisan who invented the tamburella instrument which he plays in concert in the charming village of Cervara di Roma.

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 Relish

Filipino Pancit and Mexican Burritos

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2 Thursday

8pm Christopher Kimball's Milk Street Television

Basque Cheesecake

What makes the perfect cheesecake? Milk Street heads into the kitchen to find out! Rose Hattabaugh leads the way with Basque Cheesecake, a dessert known for its "burnt" surface and creamy-smooth center. Christopher Kimball then puts cream cheese on the sidelines with Ricotta-Semolina Cheesecake. Plus, we investigate how the color of bakeware affects a recipe and make homemade creme fraiche.

8:30pm Relish

Potato Latkes and Kimchi Jjigae

Some recipes are passed down at the kitchen table or in family restaurants, like at Cecil's Deli and Restaurant where they make Jewish-style potato latkes. But for others, like Korean Adoptee Anna Luster, cooking kimchi jjigae (stew) is about keeping food memories alive when far from home - creating new traditions that will last for generations.

9pm Sara's Weeknight Meals

Barcelona; Gaudi, Gin and Gambas

If having gin and tonics in the shadow of the iconic Sagrada Familia caps your dream day in Barcelona, we've got you covered. Sara joins ex-pat food journalist Matt Goulding ('Eat This, Not That') to mix the city's favorite drink, and they make easy Catalan dishes like Gambas al'ajillo, a

yummy garlic shrimp to start, then a local classic Iberico Pork with Romanesco sauce. At home, Sara whips up her own Barcelona dish, Fideo, a version of paella using toasted noodles instead of rice.

9:30pm Sara's Weeknight Meals

Magic Mediterranean Meals

On the charming Greek island of Lesvos, Sara discovers legendary ouzo paired with regional mezzes at a local cafe. Later, she goes to a heritage kitchen to make a filo wrapped Zucchini Pie and a satisfying White Bean Salad. On her new set Sara continues the Mediterranean theme with personal sized Spiced Lamb and Hummus Pita Pizza.

10pm Rick Steves' Europe

London: Yesterday and Today

Getting up to date in London, we jog with locals in Hyde Park, marvel at cultural treasures in the Victoria and Albert Museum, and nibble through a trendy East End food tour before luxuriating over afternoon tea. Then we celebrate London's regeneration as it turns industrial wastelands into inviting commercial zones and skyscrapers come with "garden in the sky" viewing platforms.

10:30pm Travelscope

Guatemala - The Maya of the Western Highlands

Joseph visits the ancient Spanish colonial capital of Antigua before climbing volcanoes and heading into Guatemala's Mayan highland villages for hard bargaining in the local markets, a leisurely visit to a coffee plantation and a weaving lesson on a traditional back-strap loom.

11pm Wild Rivers with Tillie

The Devil's River - An Unexpected Gem In Texas

â€œIn southwest Texas, far from cities and people, lies a pristine river: clear spring-fed turquoise water tumbles past rugged ridges and scenic canyons. It's not easy to get there, but it's worth the effort to experience this unique combination of snorkel-worthy pools and swift rapids set in a desert environment. The Devil's River is one of the most pristine and Wild Rivers of the west.

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 Relish

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3 Friday

8pm Americas Test Kitchen

Eggs for the Holidays

In this episode, host Julia Collin Davison makes host Bridget Lancaster a showstopping Orange,

Cranberry, and Mint Pavlova. Then, tasting expert Jack Bishop challenges Julia to a tasting of vanilla, and gadget critic Lisa McManus reviews cocktail tools. Finally, Bridget makes Julia foolproof Holiday Eggnog.

8:30pm Relish

Sourdough Bread and Banana Tart

You likely eat it every day, but what do you know about wheat, a grain with roots 10,000 years deep? Discover how it has evolved with breeder James Anderson at the University of Minnesota, learn old-school techniques of stone-grinding and making the perfect sourdough with Patrick Wylie of Baker's Field Flour and using it in a delicate tart with James Beard-nominated pastry chef Shawn Mackenzie.

9pm Legacy List with Matt Paxton

A Collection Or Two

When Pittsburgh natives Linda and Terry married two years ago, each had an impressive collection of family heirlooms and historical artifacts. But they soon found that their new home didn't have space for all their stuff. With their attic filled and workroom cluttered, they call on Matt and his team to help them downsize and explore new ways to display their treasures.

10pm Legacy List with Matt Paxton

This Land Is Our Land

Two sisters are determined to clear the clutter out of a Virginia farmhouse that's been in their family for over a hundred years. Purchased when few African Americans could buy homes, the house is filled with artifacts celebrating their family's proud legacy. Their dream is to fix up the farmhouse so that future generations can continue to enjoy it.

10:30pm Legacy List with Matt Paxton

A House Full of History

Matt travels to Western Virginia to help a woman downsize a home filled with family treasures. Among the things they're hoping to find are mementos from her great uncle's days working for the Secret Service guarding Eleanor Roosevelt and home movie footage of Jackie Kennedy horseback riding on the property.

11pm Legacy List with Matt Paxton

Coal Miner's Granddaughter (Swoyersville, Pa)

Matt and the team are in coal country to help Lisa dig out from over 100 years of family clutter. Her relatives worked in the local mines and the house is filled with artifacts that proudly celebrate their hardworking past. Things get emotional when she decides to put the house up for sale and is forced to decide what to do with the many treasured items that are part of her family's legacy.

12am Legacy List with Matt Paxton

Attic Full of Memories (Atlanta, Ga)

Rabbi Ellen and her husband Jeffrey are soon to be empty nesters and need help downsizing their home. Matt helps them sort through an attic full of memories while trying to locate cherished items that belonged to family members who survived the Nazi occupation of Europe. Matt and the Legacy List team are deeply moved by their story of resistance.

4 Saturday

8pm The Great American Recipe

A Spoonful of Love

Love is in the air as the home cooks share their favorite comfort foods remedies and the special dishes they serve to warm their loved ones' hearts.

9pm Best of the Joy of Painting

Delightful Meadow Home

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

9:30pm Best of the Joy of Painting

Bubbling Mountain Brook

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

10pm Rick Steves Art of Europe

Ancient Rome

The Romans gave Europe its first taste of a common culture-and awe-inspiring art. From its groundbreaking architecture to its statues, mosaics, and frescos, Rome engineered bigger and better than anyone before. At its peak, the Roman Empire was a society of unprecedented luxury, with colossal arenas for entertaining the masses and giant monuments to egotistical emperors. And then it fell.

11pm Essential Pepin

Eggs-Quisite

Quiche With Bacon; Eggs Jeannette; Flan With Green Herbs; Spinach, Ham And Parmesan Souffle.

11:30pm Pati's Mexican Table

Jalisco Classics

Pati stops at a couple of Guadalajara's most beloved restaurants for two of the region's classic recipes. At Super Menuderia Cano, Pati learns the secrets to their menudo recipe that's so good people line up down the block waiting to get in. Then, she visits Birriera Chololo, where locals say the birria is second to none.

12am Farmer and the Foodie

Pawpaws - Kentucky State University

Maggie and Lindsey visit Kentucky State University, where they learn about the pawpaw, a tropical fruit native to Kentucky. Then they make an inspired pawpaw breakfast menu including pawpaw bread and pawpaw smoothies.

12:30am Cook's Country

A Trip to the Big Easy

Test cook Bryan Roof and Julia Collin Davison team up to make a New Orleans classic, Shrimp Po' Boys. Tasting expert Jack Bishop challenges Bridget Lancaster to a tasting of a Mardi Gras favorite, king cakes. Test cook Ashley Moore and Bridget make a Cajun specialty, Chicken Sauce Piquant.

5 Sunday

8pm The Great American Recipe

Home Baked

Savor the return of the second Great American Recipe Bake Sale, as the home cooks' baking skills are put to the test as they make both a baked breakfast item and their favorite bake sale good.

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10pm Rick Steves Art of Europe

The Middle Ages

After Rome fell, Europe spent a thousand years in its Middle Ages. Its art shows how the light of civilization flickered in monasteries and on Europe's fringes: Christian Byzantium, Moorish Spain, and pagan Vikings. Then, around A.D. 1000, Europe rebounded. The High Middle Ages brought majestic castles, radiant Gothic cathedrals, and exquisite art that dazzled the faithful and the secular alike.

11pm People of the North

Bugoynes: Little Finland In Norway

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

11:30pm Joanne Weir's Plates and Places

Let Them Eat Cake

Joanne visits Hotel Sacher in Vienna to taste and learn about the famous Sacher Torte and then visits a modern pastry shop in Vienna to learn the secrets of Sacher Torte from an up and coming young chef. Then, she brings the wonders of Viennese pastry back to her studio kitchen as she makes her favorite Chocolate Birthday Cake inspired by her mom.

12am Christopher Kimball's Milk Street Television

The New Australia

This episode is all about the "new" Australia. With heavy influence from the flavors of Asia, Milk Street Cook Matthew Card prepares Miso-Gochujang Pulled Pork. Christopher Kimball then teaches us how to make a Milk Street pantry staple, Miso-Ginger Dressing. Lastly, Milk Street Cook Erika Bruce makes Roasted Cauliflower with Miso Glaze, a warm and rich way to upgrade weeknight veggies.

12:30am Americas 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.

6 Monday

8pm America's Test Kitchen

Savory Mexican Classics

Test cook Keith Dresser makes Chiles en Nogada for host Bridget Lancaster. Science expert Dan Souza explains why oil shimmers. And test cook Elle Simone Scott prepares Tacos Gobernador for host Julia Collin Davison.

8:30pm Relish

Hawaii's Beef Stew and Moco Loco

Two restaurants bring the spirit of Aloha to the Midwest through iconic and memory-filled meals from Hawaii. Warren Seta from Ono Hawaii Plates cooks up his grandmother's traditional beef stew, historically served as a "plate lunch." Chef Chris Ikeda (Pau Hana) puts a modern spin on the classic Moco Loco while diving into the ins and outs of Hawaii Regional Cuisine.

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10pm Rick Steves' Europe

The Best of West Ireland: Dingle, Galway, and the Aran Islands

Ireland in the extreme is best experienced on its west coast in Gaeltachts, where the people speak Gaelic and the rugged villages have changed little over the generations. After exploring the rugged and remote Aran Islands, we settle into Galway, dance in a castle at a medieval folk banquet and delve into Ireland in the extreme: Dingle Peninsula. Ringing with traditional music from its rustic pubs, dotted with prehistoric "fairy forts," if you'll fall in love with Ireland, chances are it'll be right here.

10:30pm Ireland with Michael

Sports & Fests

Legends and living traditions meet in Northern Ireland as Michael discovers the story of Macha, tries hurling and road bowling, and tastes orchard cider.

11pm Seeing Canada

Wines and Islands In British Columbia

Canadian journalist Brandy Yanchyk learns about the wines and islands of British Columbia while traveling through the southern Gulf Islands and parts of Vancouver Island on an expedition vessel with Maple Leaf Adventures. Brandy visits the Gulf Islands National Park Reserve, South Pender Island, Salt Spring Island and the Cowichan Valley.

11:30pm Best of the Joy of Painting

An Arctic Winter Day

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

12am Relish

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7 Tuesday

8pm Christopher Kimball's Milk Street Television

Flatbreads 101

Milk Street goes around the world to learn different variations of flatbread. Christopher Kimball starts with Turkish Pide Breads, demonstrating that sometimes flatbreads aren't so flat. Then, Rosemary Gill prepares quick and easy Yogurt Flatbreads with Flavored Butter. Inspired by the

bakeries of Pakistan, Bianca Borges whips up Potato-Stuffed Naan.

8:30pm Kitchen Queens: New Orleans

Creole New Orleans

With a mix of French, Spanish and African heritage, Creoles in New Orleans have played an important part in the culture of the city. The Kitchen Queens prepare Creole Louisiana Snapping Turtle Soup, Chicken Creole and Deep-Fried Seafood-Stuffed Bell Peppers.

9pm Legacy List with Matt Paxton

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Matt and the team are in coal country to help Lisa dig out from over 100 years of family clutter. Her relatives worked in the local mines and the house is filled with artifacts that proudly celebrate their hardworking past. Things get emotional when she decides to put the house up for sale and is forced to decide what to do with the many treasured items that are part of her family's legacy.

10pm Rick Steves' Europe

Germany's Romantic Rhine and Rothenburg

Cruising the Rhine River, we dodge riverboat traffic and the legendary siren, Lorelei. After climbing castles and descending into dungeons, we relax with Rhine wine. We tour Burg Eltz-a lived-in castle where the noble lady still puts out fresh flowers. Then we enter the walled town of Rothenburg for Germany's best wood carving, a vivid dose of medieval punishment, and a tour with the night watchman of the town's lamp-lit ramparts.

10:30pm Travelscope

Guatemala - Seeking The Past In Tikal and Yaxha

Joseph combines the legendary with the natural when he explores Guatemala's Mayan legacy at the temples of Tikal and Yaxha and then discovers the wonders that wait at the El Quetzal Biotope Nature Reserve.

11pm Travels with Darley

Quebec Eco-Adventures

Experience Quebec's natural beauty through sustainable travel adventures, from scenic flights and cycling to wildlife encounters and gourmet foraging, across the Lanaudiere and Mauricie regions. Darley explores these regions between Quebec City and Montreal via seaplanes, cycling, hiking and paddling rivers. She takes viewers bear watching, tastes local spirits, takes a gourmet hike to forage for mushrooms and edible flowers and stays in eco-friendly accommodations. Local experts share history in Trois-Rivieres and Vallee Bras-du-Nord.

11:30pm Best of the Joy of Painting

Countryside Oval

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

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8 Wednesday

8pm The Life of Loi: Mediterranean Secrets

A Taste of Home

Chef Maria Loi of the acclaimed NYC restaurant, Loi Estiatorio, explores the similarities between Greek and Emirati cuisine. Chef Sinju Varghese shares his take on a classic dish, Moussaka. Later, Loi joins Chef Mario Loi to make a Spanakopita Gratin, which perfectly blends Middle Eastern and Mediterranean flavors. In Greece, Loi creates a Vegetarian Moussaka and Spanakopasta dish.

8:30pm Kitchen Queens: New Orleans

Fit for a Queen

From a bright crisp Seafood Salad with Green Goddess Dressing to New Orleans-Style Barbecue Lobster to a decadent Chocolate Pot de Creme the Kitchen Queens whip up dishes fit for a queen.

9pm Legacy List with Matt Paxton

Attic Full of Memories (Atlanta, Ga)

Rabbi Ellen and her husband Jeffrey are soon to be empty nesters and need help downsizing their home. Matt helps them sort through an attic full of memories while trying to locate cherished items that belonged to family members who survived the Nazi occupation of Europe. Matt and the Legacy List team are deeply moved by their story of resistance.

10pm Rick Steves' Europe

Munich and the Foothills of the Alps

In Munich, where locals specialize in good living, we visit boisterous markets and go for Baroque palaces...while office workers surf in the Isar River. Heading into the foothills of the Alps, we take a spin around a Maypole; drop by Oberammergau-the Shirley Temple of Bavarian villages; and tour the fairy-tale castles of "Mad" King Ludwig. After hiking up to a desolate ruined castle, we soar even higher in a glider over the Tyrol.

10:30pm Samantha Brown's Places to Love

Huntsville, Alabama

Welcome to Rocket City, home of Space Camp and the U.S Space and Rocket Center. Samantha has the pleasure to travel to one of the most unassuming cities in that of Huntsville, Alabama, where she gets to float in space like an astronaut, see a full-scale Apollo rocket and meets Alex McCool, a national treasure who helped put man on the moon. There aren't only rockets in Huntsville, though, and Samantha ventures out to a soul food restaurant, serving arguably the best fried chicken in the South. From there she heads to a former textile mill that has become a cultural complex of artists and performers, which includes Danny Davis, a former NASA engineer, who designs custom acoustic guitars. One of his clients includes Grammy award-winning Steeldrivers front man Gary Nichols, who stops by and performs in a unique live-music venue.

11pm Passion Italy

Alto Adige

Journey into the dramatic landscapes of the Dolomites with its enchanting castles and charming towns, such as its capital, Bolzano. Wood is the primary ingredient of Judith Sottriffer's and Aron Demetz's art. Judith keeps tradition alive through her wooden dolls, while Aron represents innovation and modernity with his creations. Alessandra visits two medieval castles, valuable testimony to the local history and culture. The Diocesan Museum of Bressanone is a precious example of the regional art and architecture. An exploration of Alto Adige's culinary gems includes tasting the creative and delicious sheep's recipes of chef, Oskar Messner, in the breathtaking and unspoiled Funes Valley and explores another family's innovative approach to gin made with local herbs. Local farmers, wine makers, and artisans give a comprehensive overview of the local

culture.

11:30pm Best of the Joy of Painting

Twin Falls

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

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9 Thursday

8pm Christopher Kimball's Milk Street Television

Dressing Up Chicken

We add big, bold flavor to chicken three ways - whole-poached, spatchcocked and tray-baked. Christopher Kimball uses a slow-cooking poaching technique to make Chinese White-Cooked Chicken with Ginger Soy Dressing. Bianca Borges breaks down Piri Piri Chicken and Rosemary Gill adds her signature touch to a Garlicky Spiced Chicken and Potato Traybake with Pomegranate Molasses.

8:30pm Kitchen Queens: New Orleans

Culinary Roots

In this episode, the Kitchen Queens kick up diverse southern flair with irresistible bites of Shrimp Boulettes, Caramelized Shrimp, and Short Rib Coconut Adobo.

9pm Legacy List with Matt Paxton

A Coach's Life

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

10pm Rick Steves' Europe

Switzerland's Jungfrau Region: Best of the Alps

If Heidi is alive, she's in this sky-high corner of the Swiss Alps, with cows on breathtaking ridges. After settling into a traditional village where locals scythe hay by hand, we hike, bike, and parasail. We blast an alphorn, get sprayed by waterfalls raging deep inside a mountain, and munch muesli for breakfast at 10,000 feet. For a finale, we ride Europe's highest lift up the mighty Jungfrau for hot cocoa, glacier sledding, and oh-wow views.

10:30pm Travelscope

Williamsburg, Virginia - America's Historic Triangle

Travelscope traces America's birth in Jamestown, Colonial Williamsburg and Yorktown, Virginia. Yet, this adventure covers more than the past as Joseph kayaks the Chickahominy River, sails on a four-masted schooner past modern-day ocean-going vessels and partakes of the area's family fun.

11pm Wild Rivers with Tillie

The Snake River - Fighting for Survival

A rare opportunity to explore the Snake River through the eyes and voices of Native American Leaders from the Tribes that intimately understand the land, the River and the importance of the Salmon. Ride the rapids and float through this dramatic landscape that connects the past to the present - all while having a great time on the river.

11:30pm Best of the Joy of Painting

Fisherman's Paradise

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

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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.

8:30pm Kitchen Queens: New Orleans

East Meets West

This week's Kitchen Queens meld flavors from the East and the West in three flavorful culinary mashups including Boudin Egg Rolls, Curry Kimchi Mussels and Bread Pudding with Coconut Rum Sauce.

9pm Christopher Kimball's Milk Street Television

The Real Spaghetti and Meatballs

Italians really do eat spaghetti and meatballs! We head to Abruzzo to learn the ancient origins of this all-American dish. Plus, we share two more red sauce recipes with surprising origin stories: Charred Red-Sauce Spaghetti (Spaghetti all'Assassina) and Slow-Cooked Short Rib Ragu with Pasta.

9:30pm Christopher Kimball's Milk Street Television

The Real Fettuccine Alfredo

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

10pm 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.

10:30pm Christopher Kimball's Milk Street Television

Best Beef Stews

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

11pm Christopher Kimball's Milk Street Television

Weeknight Soups

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

11:30pm Christopher Kimball's Milk Street Television

The New American Bakery

In this episode, we get inspiration from Briana Holt and the baked goods she serves at Portland, Maine's Tandem Coffee and Bakery. First, Briana and Chris make Pineapple Upside-Down Cornmeal Cake with a fresh, caramelized fruit topping. Then, they bake Glazed Maple-Whole Wheat Muffins, a morning treat with nuttiness from the flour and acidity from the maple-lemon glaze.

12am Christopher Kimball's Milk Street Television

Milk Street Chocolate Cake

In this episode, we bake two chocolate cakes, one a special-occasion dessert and the other a quick, one-bowl affair. First, Christopher Kimball and Milk Street Cook Bianca Borges make Chocolate-Hazelnut Cream Cake with a whipped ganache filling. Then, Milk Street Cook Rayna Jhaveri bakes a gooey-centered Swedish "Sticky" Chocolate Cake, topped with a Flavored Whipped Cream that balances out the cake's richness.

12:30am Christopher Kimball's Milk Street Television

The New Ny Cheesecake!

In this episode, we take a fresh look at dessert, from a new take on cheesecake to one of France's easiest and most versatile loaf cakes. First, Christopher Kimball and Milk Street Cook Bianca Borges bake a show-stopping Chevre Cheesecake with Black Pepper-Graham Crust, a recipe from Angie Mar at New York's Beatrice Inn. Then, Milk Street Cook Josh Mamaclay makes Yogurt Loaf Cake with Coriander and Orange, demonstrating how citrus zest and toasted spices can add complexity to a simple cake.

11 Saturday

8pm The Great American Recipe

A Celebration of Flavors

Join the party in the barn as the home cooks serve up their most cherished dish from a special event in their lives and best family-style holiday meal.

9pm Best of the Joy of Painting

Two Seasons

Take a little walk with Bob Ross, he'll show you how to create the same landscape setting from summer into winter.

9:30pm Best of the Joy of Painting

An Arctic Winter Day

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

10pm Rick Steves Art of Europe

The Renaissance

Around 1400, Europe rediscovered the aesthetics of ancient Greece and Rome. This rebirth of classical culture showed itself in the statues, paintings, and architecture of Florence, then spread to Spain, Holland, Germany, and beyond. The Renaissance—from art-loving popes to Leonardo's Mona Lisa and Michelangelo's David—celebrated humanism and revolutionized how we think about our world.

11pm Essential Pepin

Sweet Endings

Chocolate Mint Truffettes; Quick Almond And Plum Cake; Tuiles A L'orange; Summer Cornets Susie.

11:30pm Pati's Mexican Table

Los Mariachis

Some say that Jalisco is the birthplace of Mariachi. In this episode, Pati learns about the history, the instruments and the meaning behind that beloved music that pulls at the heart strings of so many Mexicans. In Guadalajara, she sits down for lunch with the leader of one of Mexico's most accomplished bands, Mariachi Nuevo Tecalitlan.

12am Farmer and the Foodie

Homegrown by Heroes - River Hill Ranch; Townsend Sorghum Mill

Maggie and Lindsey highlight the Kentucky Department of Agriculture's Homegrown by Heroes program. They visit farms run by military veterans including an alpaca ranch in Richmond and a sorghum farm in Montgomery County. Great recipes include sorghum popcorn balls and alpaca shepherd's pie.

12:30am Cook's Country

Sweet and Savory Brunch

Test cook Christie Morrison bakes up some comforting Conchas for host Bridget Lancaster. Tasting expert Jack Bishop talks egg substitutes. Test cook Morgan Bolling prepares Skillet Eggs Sardou for host Toni Tipton-Martin.

12 Sunday

8pm The Great American Recipe

Outside The Comfort of Your Kitchen

The competition continues as the recipe swap challenge returns with the home cooks putting a spin on a fellow competitor's recipe. In the second round, the cooks share dishes inspired by a friend.

9pm Christopher Kimball's Milk Street Television

The Real Spaghetti and Meatballs

Italians really do eat spaghetti and meatballs! We head to Abruzzo to learn the ancient origins of this all-American dish. Plus, we share two more red sauce recipes with surprising origin stories: Charred Red-Sauce Spaghetti (Spaghetti all'Assassina) and Slow-Cooked Short Rib Ragù with Pasta.

9:30pm Christopher Kimball's Milk Street Television

The Real Fettuccine Alfredo

We take a trip to Rome in search of authentic Fettuccine Alfredo. Back in the kitchen, Christopher Kimball demonstrates the rich, yet simplified version of an often heavy and cream-laden dish. Milk

Street Cook Bianca Borges shows Chris how to make Chocolate Biscotti with Pistachios, Almonds and Dried Cherries and Milk Street Cook Josh Mamaclay prepares Lemon Garlic Fettuccine.

10pm Rick Steves Art of Europe

Baroque

In the 1600s and 1700s, the art of "divine" kings and popes-and of revolutionaries and Reformers-tells the story of a Europe in transition. In the Catholic south, Baroque bubbled over with fanciful decoration and exuberant emotion. In the Protestant north, art was more sober and austere. And in France, the excesses of godlike kings gave way to revolution, Napoleon, and cerebral Neoclassicism.

11pm People of the North

Aukra / Ona: Island Traditions and Innovation

On the rugged islands of Aukra and Ona, tradition and innovation blend seamlessly. Join hosts Nevada, Arne and Stig as they explore local delicacies, alternative farm schools, and creative entrepreneurs making flake salt from ocean water. Discover a gas processing plant that powers the UK and learn about Norway's rich fishing history through a modern salmon processing plant.

11:30pm Joanne Weir's Plates and Places

Spit-Roasted Lamb

Joanne and a group of friends get together on the island of Syros in Greece to prepare a feast of a whole roasted lamb and a few Greek inspired side dishes. Spit-Roasted Lamb; Greek Bread Salad with Capers, Olives and Herbs; Feta, Dill, Mint, Cucumber Salad.

12am Christopher Kimball's Milk Street Television

Weeknight Italian

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

12:30am Americas Test Kitchen

Pork and Potatoes

In this episode, test cook Becky Hays shows host Bridget Lancaster how to make a foolproof Herb-Crusted Pork Roast. Then, equipment expert Adam Ried reviews pot holders. Science expert Dan Souza explains how temperature affects bubbly beverages, and Lisa McManus reviews glass water bottles. Finally, test cook Elle Simone shows host Julia Collin Davison how to make the perfect Roasted Fingerling Potatoes.

13 Monday

8pm America's Test Kitchen

Comforting Japanese Dinners

Test cook Dan Souza makes Tonkatsu (Japanese Fried Pork Chops) for host Bridget Lancaster. Tasting expert Jack Bishop reviews types of Japanese rice. Test cook Lan Lam prepares Kare Raisu (Japanese Curry Rice with Chicken) for Julia Collin Davison.

8:30pm Kitchen Queens: New Orleans

Rise and Shine

Hard to pronounce, but easy to create, these impressive breakfast dishes are a great start to any day - Aebleskivers with Lemon Curd, Mexican-Inspired Shakshuka and French Market Coffee Cake.

9pm 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.

9:30pm Christopher Kimball's Milk Street Television

Best Beef Stews

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

10pm Rick Steves' Europe

Normandy: War-Torn Yet Full of Life

After exploring the half-timbered charm of Rouen, we reflect on Monet's lily ponds, peek in on local artisans, and set up an easel at Honfleur's harbor. We venture into composer Eric Satie's eccentric world and feast on the finest of Normandy cuisine. After pondering sacrifice and celebrating freedom on the D-Day beaches, we hike with pilgrims to the enchanted island abbey of Mont St. Michel.

10:30pm Ireland with Michael

North By Northwest

In Donegal, Michael marvels at the soaring cliffs of Sliabh Liag, cycles through Glenveagh National Park, explores weaving traditions, and enjoys the hospitality of Harvey's Point Hotel.

11pm Seeing Canada

Black History In Southwestern Ontario

Canadian journalist Brandy Yanchyk explores Southwestern Ontario where she learns about the Underground Railroad and the history of the Freedom Seekers who came to Canada and helped build a large, vibrant Black community in the country. Brandy visits The Amherstburg Freedom Museum, the Buxton National Historic Site & Museum, the Chatham-Kent Black Historical Society & Black Mecca Museum and Uncle Tom's Cabin Historic Site. Brandy also meets with Teajai Travis, a Descendant of Underground Railroad Travellers and with Educator Irene Moore Davis at the Tower of Freedom in Windsor.

11:30pm Best of the Joy of Painting

Mountain Ridge Lake

Beautiful grassy mountains, serene valley lake -- settle back and enjoy this Bob Ross classic.

12am Kitchen Queens: New Orleans

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14 Tuesday

8pm Christopher Kimball's Milk Street Television

Biryani and Curry

Milk Street travels to Lahore, Pakistan to discover the heart and soul of Pakistani cuisine. Christopher Kimball and J.M. Hirsch combine inspiration from chefs and street vendors to make Chicken Biryani. Then, Bianca Borges makes Chicken Karahi, a speedy and flavorful dish that strays from Pakistan's signature slow-cooking method. Plus, Rosemary Gill gives a lesson on Rice 101.

8:30pm Kitchen Queens: New Orleans

Pasta! Pasta!

From an Italian classic to seafood studded penne, the Kitchen Queens cook up pasta dishes that reflect New Orleans' diverse food culture. Learn tips for making Tortellini in Brodo, Pasta on the Bayou and Baked Spaghetti NOLA Style.

9pm Christopher Kimball's Milk Street Television

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10pm Rick Steves' Europe

Belfast and the Best of Northern Ireland

No trip to Emerald Isle is complete without a visit to Northern Ireland. We tour bustling Belfast, sneaking a peek at its politically charged neighborhoods. Then we head for the Antrim Coast and go wild in Portrush, Ulster's Coney Island. We taste-test Irish whiskey, scramble over six-sided rock columns, putter through a world-class golf course, and stomp our feet to Irish music in rough-and-tumble Derry.

10:30pm Travelscope

Madhya Pradesh, India - The Heart of India

Joseph begins his adventure in India's capital, Delhi, and then makes a pilgrimage to the ancient Hindu and Jain temples of Khajuraho with their erotic life-affirming 1,000-year-old carvings. His journey of discovery draws him from rural villages to palace ruins.

11pm Travels with Darley

Alabama for Foodies, Part 1

Explore food, culture, and history as Darley embarks on a culinary journey through Birmingham, Tuscaloosa, and Marion in Alabama's Blackbelt in TRAVELS WITH DARLEY: "Alabama for Foodies Part I." She meets James Beard award-winning chefs in Birmingham and discovers the favorite spots of Crimson Tide coaches, athletes, students, and fans on game days. Darley also visits the restaurant that inspired "Fried Green Tomatoes" and concludes her trip in Marion, where Civil

Rights history, biscuit making, and organic farming converge.

11:30pm Best of the Joy of Painting

Autumn Palette

Venture down a pathway with artist Bob Ross, you'll savor gorgeous fall-time woods and the glory of color!

12am Kitchen Queens: New Orleans

Pasta! Pasta!

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15 Wednesday

8pm The Life of Loi: Mediterranean Secrets

Tide to Table

Chef Maria Loi of the acclaimed NYC restaurant, Loi Estiatorio, visits a bustling fish market to learn about some of the diverse local fish. Chef Faisal takes Loi to his restaurant, Ryba, where they make a grilled seabass with Emirati spices. Later, they cook aboard a boat while exploring the Abu Dhabi archipelago. Back in Greece, Loi cooks seabass with Greek herbs.

8:30pm Kitchen Queens: New Orleans

Comfort Food

Relaxed and easy-going is a way of life in New Orleans, aka the Big Easy. In this episode, the Kitchen Queens share dishes that offer edible comfort - Crabmeat Grill Cheesy, Rustic Chicken with Garlic Gravy and Cane Syrup Dark Chocolate Mousse.

9pm Christopher Kimball's Milk Street Television

Milk Street Chocolate Cake

In this episode, we bake two chocolate cakes, one a special-occasion dessert and the other a quick, one-bowl affair. First, Christopher Kimball and Milk Street Cook Bianca Borges make Chocolate-Hazelnut Cream Cake with a whipped ganache filling. Then, Milk Street Cook Rayna Jhaveri bakes a gooey-centered Swedish "Sticky" Chocolate Cake, topped with a Flavored Whipped Cream that balances out the cake's richness.

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10pm Rick Steves' Europe

Belgium: Bruges and Brussels

Belgium is a land of contrasts. From the powerhouse headquarters of the European Union and Europe's grandest square in big-city Brussels, we go quaint with delicate lace and back lane bike rides in small-town Bruges. We check into a medieval hospital, savor the exquisite art of Memling, and climb a bell tower to get up close and fortissimo at a carillon concert. Then passionate chefs - creators of French fries and Europe's finest chocolate-give us a taste of their art.

10:30pm Samantha Brown's Places to Love

Hill Country, Texas

There is a big difference between Texas and Texas Hill Country, and Samantha finds this out quickly when she takes to the road exploring these legendary lands in search of her favorite wildflower, the Texas bluebonnet. In her quest, Samantha visits a wildflower seed farm that produces fields of stunning wildflowers, gets to taste fine cuisine at a farm-to-table German bistro and discovers a tucked-away weingarten serving locally produced Hill Country wines. Back on the road, Samantha frequents the oldest bakery in Texas, made famous for its 100-year strudel recipe, and finally Samantha gets to shake a leg -arriving at historic Gruene Hall, Texas' oldest dance hall.

11pm Passion Italy

Campania

Experience enticing Naples with a trip off the beaten path and visiting the studios of unique craftsmanship preserved for generations. Anna and her siblings give life to the Nativity scenes' characters using embroidery techniques from the 1700's. In the National Railway Museum visitors are taken back to the mid-19th century. Pasquale's cameos, carved from seashells in a painstakingly miniature form, bear witness to tradition. Alessandra tastes some local pastries and uncovers the secret to making babà by following Giovanni into his kitchen. An exploration of Campania's culinary gems also includes tasting wine made at the foot of Vesuvius by a young and innovative wine maker accompanied with the famous Pizza Napolitana. Alessandra watches an artisan making a hand-made umbrella, his family's tradition since 1860. A snorkeling tour is part of the visit to the Archeological and Marine Park in La Gaiola.

11:30pm Best of the Joy of Painting

Oriental Falls

Bob Ross achieves some different effects on canvas, creating a light and easy beauty that looks almost like watercolor.

12am Kitchen Queens: New Orleans

Comfort Food

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16 Thursday

8pm Christopher Kimball's Milk Street Television

Milk Street Steakhouse

Milk Street Kitchen transforms into a steakhouse! Rosemary Gill offers a Steak 101 lesson that will set your steak up for success. Bianca Borges shows why you should "bake your steak" by making

Oven-Perfect Strip Steak with Chimichurri. Christopher Kimball explains why everyone is wrong about marinades, then makes Pan Seared Skirt Steak with Vietnamese Scallion Sauce.

8:30pm Kitchen Queens: New Orleans

Fowl Play

A melting pot of duck, quail and chicken dishes are featured on today's Kitchen Queens: New Orleans with a menu that serves up a serious Charcuterie Board, Southern-style Crispy Smoked Quail Salad with Bourbon-Molasses Dressing and Teriyaki Chicken in Lettuce Wraps with Korean notes.

9pm Christopher Kimball's Milk Street Television

Quick Desserts

This episode is all about desserts! To start, Milk Street Cook Erica Bruce prepares a Chocolate Olive Oil Cake, which is beautifully balanced with the addition of lemon juice. Then, Milk Street Cook Sam Fore makes a lighter, easier version of zabaglione, Mascarpone Mousse. To finish, we make Rice Pudding with Bourbon, Orange and Cardamom, proving that arborio rice isn't just for risotto.

9:30pm Christopher Kimball's Milk Street Television

Blender Cakes

Milk Street explores the art of baking cakes that all share one technique: using a blender to make the batter! Christopher Kimball will have you rethinking cornbread as he prepares Mexican Sweet Corn Cake. Then, Rosemary Gill purees carrots in a blender to make Brazilian-Style Chocolate Glazed Carrot Cake. Finally, Rose Hattabaugh bakes a Yellow Blender Cake with a simple 1-2-3 Vanilla Frosting.

10pm Rick Steves' Europe

Provence: Legendary Light, Wind and Wine

Provence, known for its soft light and fierce wind, is as loved by Americans as it is by the sun. We climb Roman ruins in Nimes, explore a papal palace in Avignon, and savor vivid views immortalized by van Gogh in Arles. Crossing acres of wispy vineyards, we explore the Cotes du Rhone and more wonders of the South of France.

10:30pm Travelscope

Madhya Pradesh, India - India's Rural Heart

Joseph continues his passage through the heart of India with an expedition to Bandhavgarh National Park's tiger reserve. He then visits the princely town of Maheshwar where he celebrates sunrise and witnesses morning rituals along the holy Narmada River. In the city of Indore he joins the crowds for the Diwali Festival - a celebration of good over evil and the glory of light.

11pm Wild Rivers with Tillie

Wild and Free! The Yampa River through Dinosaur National Monument

Known as the Jewel of the West, the Yampa River is one of North America's last undammed river ecosystems. Rising in the Rocky Mountains and flowing through NW Colorado, It's a living showcase of the diversity of life a free-flowing river supports. Ride the rapids through Dinosaur National Monument while exploring rich ecological and cultural delights.

11:30pm Best of the Joy of Painting

Lake in the Valley

Travel into mountain country with Bob Ross and discover a quiet little lake hidden in the wilderness.

12am Kitchen Queens: New Orleans

Fowl Play

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Orleans with a menu that serves up a serious Charcuterie Board, Southern-style Crispy Smoked Quail Salad with Bourbon-Molasses Dressing and Teriyaki Chicken in Lettuce Wraps with Korean notes.

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17 Friday

8pm Americas Test Kitchen

Pork and Potatoes

In this episode, test cook Becky Hays shows host Bridget Lancaster how to make a foolproof Herb-Crusted Pork Roast. Then, equipment expert Adam Ried reviews pot holders. Science expert Dan Souza explains how temperature affects bubbly beverages, and Lisa McManus reviews glass water bottles. Finally, test cook Elle Simone shows host Julia Collin Davison how to make the perfect Roasted Fingerling Potatoes.

8:30pm Kitchen Queens: New Orleans

Must-Try Savory Pies

As the ultimate comfort food, savory pies and tarts are hearty one-dish crowd-pleasers. Today the Kitchen Queens cook up Artichoke Bacon Hand Pies, English Pasty Miniature Meat Pies and Balsamic Tomato Tart.

9pm Growing a Greener World

Gardening with the Masters - King of Compost, Unusual Fruit and the Weedless Garden (New Paltz, NY)

Noted author of Weedless Gardening, Dr. Lee Reich knows a thing or two about gardening. This soil scientist and avid gardener has perfected the art and science of making great compost, and he's known for another specialty - growing unusual fruit. In this episode, we're back to visit Lee once again. This time, we dig into some of the other fascinating pursuits of this ever-curious and sought-after garden authority. Local Angle: New Paltz, NY resident and national authority on horticulture, Lee Reich shares tips for successfully growing fruit from his backyard farmden. This episode also features a segment from the iconic Mohonk Mountain House.

9:30pm Growing a Greener World

Creating a Bird-friendly Garden with Margaret Roach (Copake Falls, NY)

Birds bring a dynamic element to our gardens, but more importantly, they play an important role in organic pest management, biodiversity and seed dispersal. This episode delves into the key elements we can incorporate to attract and protect the widest diversity of birds to your landscape. Local Angle: Longtime resident and former NYC powerhouse business executive, Margaret Roach maintains a thriving 2-acre garden that is a wildlife habitat to many creatures, especially birds. Margaret shares some of her top tips for attracting and protecting backyard songbirds.

10pm Growing a Greener World

Creating A Meadow Garden (Burlington, VT)

For most people, the term meadow conjures visions of sweeping fields of grasses and multi-colored blooms. This episode explores how gardeners can enjoy the diversity, beauty, and low maintenance benefits of this pollination haven even from small space or balcony gardens. Local Angle: As gardeners and weekend warriors look to reduce their lawn space while finding new ways

to attract more pollinators and beneficial insects, installing mini-meadows in place of part of your lawn or problem growing area can offer a beautiful and low maintenance solution. Burlington, Vermont sets the stage for the how-to steps anyone can apply anywhere.

10:30pm Growing a Greener World

More Than Just a Seed: Protecting its Past, and Preserving its Future

Where a seed comes from - and how it was grown - can play a big role in how we source and grow our food crops and ornamental plants in our future. Not all seeds are created equal, nor should we be treating them as if they are. These days, more gardeners than ever are growing their own food. The seeds they choose to purchase and plant can impact a lot more than their own backyard garden.

11pm Growing a Greener World

Urban and Community Gardening Heroes

There's an enormous swell in the number of people learning to garden and grow their own food. Yet, many lack the space - or so it might seem. In this episode, we meet some of the great urban and community gardening heroes who are making gardening more accessible to all - no matter the boundaries or limitations.

11:30pm Growing a Greener World

Container Gardening Anywhere: What to Know Before You Grow

We can all appreciate the beauty of colorful containers of plants and flowers to dress up any space. As simple as potting up a few plants can be, the best arrangements are achieved through techniques professional designers use to create stunning combinations. From selecting the most appropriate container, to choosing the right soil, to creating that magical plant combination, we'll show you recipes for successful container gardening no matter how small or large the space.

12am Growing a Greener World

Gardening to Feed Our Souls and Nourish Our Neighbors

With more time at home than ever before, people are turning to gardening, many for the first time. Some are using their gardens to heal their mind and bodies and feed their families. Others are finding ways to use their gardens to nourish neighbors and their community in unique and powerful ways. Meet some of the team of Growing a Greener World in their own gardens, and see what others are doing across the country to serve their communities through gardening.

12:30am Growing a Greener World

Locavores and Yard-Sharing

Eating local and seasonal is more than just a foodie trend. While some people have the time or the land to grow their own food, and some have the expertise, few people have it all. That's given birth to a cottage industry that creates win-win partnerships and reaches far beyond in-town garden plots. Meet the young urbanites who are changing the way we grow and eat.

18 Saturday

8pm The Great American Recipe

Defining Firsts and Family

Watch the home cooks make life-changing dishes and a treasured family recipe to earn a spot in the finale for a chance to be named the winner of The Great American Recipe.

9pm Best of the Joy of Painting

Just Before The Storm

Catch that special moment in time when the tropical seas and trees face darkening skies a Bob Ross oval surprise.

9:30pm Best of the Joy of Painting

Mountain Ridge Lake

Beautiful grassy mountains, serene valley lake -- settle back and enjoy this Bob Ross classic.

10pm Rick Steves Art of Europe

The Modern Age

In the 1800s, the Industrial Revolution spawned new artistic styles: idealized Romanticism, light-chasing Impressionism, sensuous Art Nouveau. Then Europe's tumultuous 20th century inspired rule-breaking art as exciting as the times: from Expressionism and Cubism to Surrealism to Abstract. The genius of artists like Van Gogh, Picasso, and Dalí express the complexity of our modern world.

11pm Essential Pepin

Ocean Options

Brandade De Morue Au Gratin; Sea Bass In Shredded Potato Skin; Nage Courte Of Striped Bass; Codfish In Olive Oil And Horseradish Sauce.

11:30pm Pati's Mexican Table

Escaramuza

Jalisco is famous for its charros, but in this episode, Pati experiences a unique and storied part of this part of the culture: the escaramuza. An all-female horse riding and skills competition honoring the woman charros who fought for Mexico's independence. Pati learns about the history, rules and meaning behind the competition, and gets to watch as the next generation of young female riders during one of their biggest competitions of the year.

12am Farmer and the Foodie

Kentucky Shrimp - Faul Family Farm

Maggie and Lindsey visit a farm in Henry County that raises saltwater shrimp. Recipes include shrimp spring rolls and head-on shrimp.

12:30am Cook's Country

Mediterranean Burgers and Fritters

Test cook Morgan Bolling grills up some Lamb Burgers for host Bridget Lancaster. Equipment expert Hannah Crowley and host Julia Collin Davison talk about grill cookware. And test cook Christie Morrison makes Sweet Potato Fritters with Feta, Dill, and Cilantro for Julia.

19 Sunday

8pm The Great American Recipe

The Grand Finale

Tune into the finale of The Great American Recipe, where the top three home cooks share their most treasured dishes in an unforgettable final round.

9pm Growing a Greener World

Gardening with the Masters - King of Compost, Unusual Fruit and the Weedless Garden (New Paltz, NY)

Noted author of Weedless Gardening, Dr. Lee Reich knows a thing or two about gardening. This soil scientist and avid gardener has perfected the art and science of making great compost, and he's known for another specialty - growing unusual fruit. In this episode, we're back to visit Lee once again. This time, we dig into some of the other fascinating pursuits of this ever-curious and sought-after garden authority. Local Angle: New Paltz, NY resident and national authority on horticulture, Lee Reich shares tips for successfully growing fruit from his backyard farmden. This episode also features a segment from the iconic Mohonk Mountain House.

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10pm Rick Steves Art of Europe

Stone Age to Ancient Greece

As the Ice Age glaciers melted, European civilization was born-and with it, so was art. From the Stone Age came prehistoric art: mysterious tombs, mighty megaliths, and vivid cave paintings. Then the Egyptians and the Greeks laid the foundations of Western art-creating a world of magical gods, massive pyramids, sun-splashed temples, and ever-more-lifelike statues.

11pm People of the North

Austevoll / Barentshavet: Snow Crab In Arctic Waters

Take an unforgettable adventure to Austevoll and the Barents Sea, where coastal culture, sustainable fishing, and local history come to life. Discover the thriving snow crab industry, get close to the Arctic ice, and meet the next generation of fishermen learning the skills to sustain this vital heritage for years to come.

11:30pm Joanne Weir's Plates and Places

Salty Salzburg

Visit gorgeous Salzburg on the Danube and explore some historical sites including a local salt shop. With salt in hand, we'll prepare salt-crust fish and a salty side dish. Salt-Roasted Whole Fish; Extra Crispy Salt-Roasted Potatoes with Herbs.

12am Christopher Kimball's Milk Street Television

Mexican Favorites

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

12:30am Americas Test Kitchen

Spiced and Sweet

Test cook Dan Souza makes host Julia Collin Davison the ultimate Linzertorte. Then, equipment expert Adam Ried shares his recommendation for tube pans. Finally, test cook Erin McMurrer makes host Bridget Lancaster a classic recipe for Belgian Spice Cookies (Speculoos).

20 Monday

8pm America's Test Kitchen

Maple Pork Chops and Squash Soup

Test cook Erin McMurrer makes host Bridget Lancaster Maple Pork Chops with Sweet Potato-Bacon Hash. Equipment expert Adam Ried reviews enameled cast-iron skillet, and Techniquely host Lan Lam explains how to defrost food quickly. Finally, test cook Aran Goyoaga prepares Leek, Fennel, and Squash Soup with Sausage for host Julia Collin Davison.

8:30pm Kitchen Queens: New Orleans

Jazzy Shrimp

If you love shrimp, you won't want to miss this episode of Kitchen Queens when the ladies of the kitchen share recipes for iconic New Orleans shrimp recipes - Andouille Spiced Gulf Shrimp, Shrimp and Grits and Shrimp Clemenceau.

9pm Growing a Greener World

Creating A Meadow Garden (Burlington, VT)

For most people, the term meadow conjures visions of sweeping fields of grasses and multi-colored blooms. This episode explores how gardeners can enjoy the diversity, beauty, and low maintenance benefits of this pollination haven even from small space or balcony gardens. Local Angle: As gardeners and weekend warriors look to reduce their lawn space while finding new ways to attract more pollinators and beneficial insects, installing mini-meadows in place of part of your lawn or problem growing area can offer a beautiful and low maintenance solution. Burlington, Vermont sets the stage for the how-to steps anyone can apply anywhere.

9:30pm Growing a Greener World

More Than Just a Seed: Protecting its Past, and Preserving its Future

Where a seed comes from - and how it was grown - can play a big role in how we source and grow our food crops and ornamental plants in our future. Not all seeds are created equal, nor should we be treating them as if they are. These days, more gardeners than ever are growing their own food. The seeds they choose to purchase and plant can impact a lot more than their own backyard garden.

10pm Rick Steves' Europe

Lisbon and the Algarve

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

10:30pm Ireland with Michael

Coastal Connemara

Michael journeys through Connemara's rugged coast and sails to Inishbofin, where castles, abbeys, and island folklore come alive through music and storytelling.

11pm Seeing Canada

French and Indigenous Culture In Quebec

Canadian journalist Brandy Yanchyk starts her journey in Quebec City where she learns about Boreal Cuisine with Chef Francois-Emmanuel Nicol at his restaurant Taniere³. Brandy then travels to Île d'Orleans to learn how to make strawberry jam with Vincent Paris at the Confiturerie Tigidou. Brandy learns about Indigenous tourism in Wendake where she meets paddle maker Lara Sioui from Onquata. She also visits the Huron Traditional Site - Onhoua Chetek^{8e}, Hotel - Musee Premieres Nations and goes on a canoe ride.

11:30pm Best of the Joy of Painting

Desert Glow

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

12am Kitchen Queens: New Orleans

Jazzy Shrimp

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Shrimp and Grits and Shrimp Clemenceau.

12:30am America's Test Kitchen

Maple Pork Chops and Squash Soup

Test cook Erin McMurrer makes host Bridget Lancaster Maple Pork Chops with Sweet Potato-Bacon Hash. Equipment expert Adam Ried reviews enameled cast-iron skillets, and Techniquely host Lan Lam explains how to defrost food quickly. Finally, test cook Aran Goyoaga prepares Leek, Fennel, and Squash Soup with Sausage for host Julia Collin Davison.

21 Tuesday

8pm Christopher Kimball's Milk Street Television

Back Streets Rome

Christopher Kimball goes off the beaten path to learn new twists on Italian classics. He starts with Fresh Egg Pasta with Brown Butter and Hazelnuts. Then, Rosemary Gill shows that Roman-Style Chicken Cacciatore is not always a chunky, tomato-heavy braise. Rose Hattabaugh prepares Spinach and Ricotta Dumplings in Tomato Sauce, and we investigate how to tame the acidity of tomato sauce.

8:30pm Kitchen Queens: New Orleans

Mardi Gras Celebration

It's time to get the party started with Chargrilled Oysters, Crab Boil Dirty Rice and King Cake. Join the Kitchen Queens for an episode that will bring a taste of Mardi Gras to your kitchen.

9pm Growing a Greener World

Urban and Community Gardening Heroes

There's an enormous swell in the number of people learning to garden and grow their own food. Yet, many lack the space - or so it might seem. In this episode, we meet some of the great urban and community gardening heroes who are making gardening more accessible to all - no matter the boundaries or limitations.

9:30pm Growing a Greener World

Container Gardening Anywhere: What to Know Before You Grow

We can all appreciate the beauty of colorful containers of plants and flowers to dress up any space. As simple as potting up a few plants can be, the best arrangements are achieved through techniques professional designers use to create stunning combinations. From selecting the most appropriate container, to choosing the right soil, to creating that magical plant combination, we'll show you recipes for successful container gardening no matter how small or large the space.

10pm Rick Steves' Europe

Sevilla

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

10:30pm Travelscope

Crossing The Swiss Alps

From cosmopolitan Geneva to the UNESCO heritage Aletsch Glacier Joseph travels through Switzerland by bus, train and lake steamer. In Geneva Joseph explores a city that has remained in the forefront of innovation and change and visits Lake Geneva's fascinating lakeside villages such as the Olympic city of Lausanne. While in the sun-rich, car-free, 7,000-foot atmosphere of Bettmeralp Joseph enjoys a typical Swiss experience that is filled with glacier treks, colorful

festivals, local cuisine, the beauty of the rural countryside and warm Alpine hospitality.

11pm Travels with Darley

Alabama for Foodies, Part II

Explore food, culture and history with top farm-to-table chefs in Mobile, Montgomery, and Auburn on TRAVELS WITH DARLEY: "Alabama for Foodies Part II." Darley wanders through downtown Mobile to find culinary delights inspired by the city's architecture and history, including a Cuban speakeasy bar hidden in a bank vault and hotel walls that can talk! She then travels north to Montgomery in search of the famous hot dog craved by U.S. Presidents, Alabama Governors and celebrities since 1917, and the meatless version of the Southern meat and three! She completes her foodie tour of Alabama at Auburn where the university and local farmers and restaurateurs collaborate on innovative and sustainable projects to keep Alabama in the forefront of the food industry.

11:30pm Best of the Joy of Painting

Evening at the Falls

Sneak away into the cold dusk shadows with Bob Ross and enjoy the beauty of a wonderfully robust waterfall.

12am Kitchen Queens: New Orleans

Mardi Gras Celebration

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22 Wednesday

8pm The Life of Loi: Mediterranean Secrets

It's All Green

Chef Maria Loi of the acclaimed NYC restaurant, Loi Estiatorio, shops at the bustling Mina Fruits and Vegetables Market in Abu Dhabi with Nada Elbarshoumi. Using fresh local produce, they make a delicious Marinated Kale Fattoush. Loi goes to the lush Mangrove Park, and then heads to the desert to visit Gracia Farm. She ends the day at Breakwater, where she prepares Abu Dhabi-Thermo Salad.

8:30pm Kitchen Queens: New Orleans

New Orleans-Style Crawfish

In this episode, the Kitchen Queens go beyond the boil, preparing inventive dishes featuring the seasonal delicacy, including Crawfish Balls, Crawfish Grillades and Blackened Catfish Florentine with White Wine Crawfish Cream Sauce.

9pm Growing a Greener World

Gardening to Feed Our Souls and Nourish Our Neighbors

With more time at home than ever before, people are turning to gardening, many for the first time. Some are using their gardens to heal their mind and bodies and feed their families. Others are finding ways to use their gardens to nourish neighbors and their community in unique and powerful ways. Meet some of the team of Growing a Greener World in their own gardens, and see what

others are doing across the country to serve their communities through gardening.

9:30pm Growing a Greener World

Locavores and Yard-Sharing

Eating local and seasonal is more than just a foodie trend. While some people have the time or the land to grow their own food, and some have the expertise, few people have it all. That's given birth to a cottage industry that creates win-win partnerships and reaches far beyond in-town garden plots. Meet the young urbanites who are changing the way we grow and eat.

10pm Rick Steves' Europe

England's Bath & York

Medieval York and Georgian Bath - easy side-trips from London - pack an exciting pair of sightseeing punches. Rick explores Roman hot springs, cruises quiet canals, marvels at England's finest Gothic church and gets a surprising dose of Viking history as he enjoys England's easy urban delights.

10:30pm Samantha Brown's Places to Love

Xi'an, China

Samantha travels to the ancient city of Xi'an, China, that once served as China's capital and dates back over 3,000 years. Feeling a little jet-lagged, Samantha stops off a local health clinic that has been practicing for more than 500 years using traditional Chinese medicine. Along her journey, Samantha rides a bike atop the ancient City Wall that still fortifies Xi'an, visits the UNESCO World Heritage site of the Terracotta Warriors and attends a spectacular outdoor performance of "The Song of the Everlasting Sorrow." Exploring further, Samantha is guided to the Yuan Ji Village and is told a fable by the legendary Storyteller, flies an extraordinary kite that measures almost 30 meters, and takes in the unusual sights of Muslim Street.

11pm Passion Italy

Molise

Full of wild beauty, captivating traditions, fascinating history, Molise is an undiscovered gem for many tourists. The Marinelli Pontifical Bell Foundry is the oldest family-owned and run manufacturing company in the world, where bells are still handmade as 1,000 years ago. The Italic sanctuary of Pietrabbondante and the archeological site of Atilia Sepino are a plunge into pre-Roman history. Alessandra meets a cheesemaker who follows the family tradition started in 1662 making stretched curd cheeses. Some of the area's most skilled artisans work creating intricate chiseled steel scissors and bagpipes used by a local musician in an innovative way. In the Museum of Costumes, Alessandra gives us insight into the complex regional traditions. Plus, unique frescos preserved in a medieval abbey.

11:30pm Best of the Joy of Painting

Rustic Winter Woods

Hike into a snow-covered forest with Bob Ross and enjoy the calming posture of leafless trees in slumber.

12am Kitchen Queens: New Orleans

New Orleans-Style Crawfish

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a delicious Marinated Kale Fattoush. Loi goes to the lush Mangrove Park, and then heads to the desert to visit Gracia Farm. She ends the day at Breakwater, where she prepares Abu Dhabi-Thermo Salad.

23 Thursday

8pm Christopher Kimball's Milk Street Television

New Cookie Classics

Milk Street takes your favorite cookie recipes to the next level! Christopher Kimball begins with a grown-up version of the ultimate classic, Rye Chocolate Chip Cookies. Then, Bianca Borges combines sweet and salty with crunchy and chewy to bake Peanut-Butter Miso Cookies. Finally, Rose Hattabaugh looks to the Middle East for inspiration and prepares Tahini Swirl Brownies.

8:30pm Kitchen Queens: New Orleans

Latin American Connections

The historical link between Latin American and New Orleans can be seen in the city's architecture and tasted in its cuisine. In this episode, the Kitchen Queens celebrate the long-standing culinary heritage with Seafood Campechana, Habana Salad and Potato, Squash and Poblano Tacos.

9pm Growing a Greener World

Year-Round Growing with Eliot Coleman

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

9:30pm Growing a Greener World

Greening Up The Places We Call Home

Growing a greener world isn't something that happens in the garden alone. Living more in concert with our environment has to extend to the places we call home, too. We'll go off the grid to take a tour inside one next-gen home that was constructed almost entirely out of repurposed materials, and then visit a unique suburban subdivision that puts nature first.

10pm Rick Steves' Europe

North Wales: Feisty and Poetic

From towering Mount Snowdon, to evocative medieval castles, to sweeping Victorian promenades, North Wales is a poem written in landscape. We'll climb a mountain aboard a steam train, learn some Welsh, follow a miner deep into a slate mine, herd sheep with a very clever dog, and work in a pop pilgrimage to the Beatles' Liverpool.

10:30pm Travelscope

Victoria, Australia

Joseph catches the urban beat of Victoria's capital, Melbourne, then heads out on the Great Ocean Road to take in the natural scenery and survey the village scene in coastal towns. From the Shipwreck Coast through Victoria's wine country to the heart of Grampians National Park he travels in search of the best of Victoria. In addition to his town adventures, his journey takes him from one natural area to another in hot pursuit of Australia's wildlife where he has close encounters with kangaroos, koalas and emus. Along the way he is introduced to the original inhabitants and stewards of this great big land down under -- Australia's aboriginal people.

11pm Wild Rivers with Tillie

Glen Canyon - Resurrection of a World Wonder

Before it was flooded in 1963 with the construction of the dam, Glen Canyon had one of the highest concentrations of archaeological sites and was said to be more beautiful than the Grand Canyon.

Now, prolonged drought and low water levels on Lake Powel are reviving this treasure from its watery grave. Come see what happens as a canyon and river return after a half century underwater.

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 Queens: New Orleans

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24 Friday

8pm Americas Test Kitchen

Spiced and Sweet

Test cook Dan Souza makes host Julia Collin Davison the ultimate Linzertorte. Then, equipment expert Adam Ried shares his recommendation for tube pans. Finally, test cook Erin McMurrer makes host Bridget Lancaster a classic recipe for Belgian Spice Cookies (Speculoos).

8:30pm Kitchen Queens: New Orleans

A Taste of Summer

The Kitchen Queens incorporate the bounty of the season in three light and fresh dishes that make summer shine - Watermelon Crab Martini, Drunk Shrimp with Summer Succotash and Muscadine Wine Jell-O with Peaches and Cream.

9pm America's Test Kitchen

Plant-Based Perfection

Test cook Becky Hays makes host Bridget Lancaster the ultimate Cauliflower and Bean Paella. Tasting expert Jack Bishop challenges host Julia Collin Davison to tasting meat-free burgers. Test cook Elle Simone Scott makes Julia Vegan Baja-Style Cauliflower Tacos.

9:30pm 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).

10pm America's Test Kitchen

Nutritious and Delicious

In this episode, test cook Becky Hays shows host Julia Collin Davison how to make the ultimate Skillet-Roasted Chicken Breast with Harissa-Mint Carrots. Then, tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of sriracha. Gadget critic Lisa McManus reveals her top picks for gadgets for a healthy lifestyle. Finally, test cook Dan Souza shows Bridget how to

make a Brown Rice Bowl with Vegetables and Salmon at home.

10:30pm America's Test Kitchen

Ode to Armenia

Hosts Bridget Lancaster and Julia Collin Davison make classic Lahmajun (Armenian Flatbread). Testing expert Jack Bishop talks all things lentils. Test cook Dan Souza makes Vospov Kofte (Red Lentil Kofte) with host Bridget Lancaster.

11pm America's Test Kitchen

Tasty Thai

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

11:30pm America's Test Kitchen

Corn Cakes and Chowder

Test cook Becky Hays makes host Julia Collin Davison Cachapas con Queso de Mano (Venezuelan Cheese-Filled Corn Cakes). Equipment expert Adam Ried reviews dish towels, and science expert Dan Souza uses physics to demonstrate the importance of a sharp knife. Finally, test cook Joe Gitter makes host Bridget Lancaster Fresh Corn Chowder.

12am America's Test Kitchen

Unexpected Salads

Test cook Erin McMurrer and host Bridget Lancaster a new Broccoli Salad with Creamy Avocado Dressing. Test cook Becky Hays shares with host Julia Collin Davison the secret to perfect Roasted-Radishes with Yogurt-Tahini Sauce. Equipment expert Adam Ried shares his top picks for inexpensive coffee makers. Test cook Lan Lam makes Bridget refreshing Watermelon Salad with Cotija and Serrano Chiles.

12:30am America's Test Kitchen

Pupusas and Yuca

Test cook Dan Souza and host Julia Collin Davison make Pupusas with Curtido. Equipment expert Adam Ried shares with host Bridget Lancaster his top picks for soda makers. Test cook Elle Simone Scott makes Bridget Fried Yuca.

25 Saturday

8pm The Great American Recipe

First Impressions

Eight of the nation's top home cooks gather in the barn to share their most treasured recipes, introducing themselves to the judges with a dish that reflects their perfect meal, followed by a regional dish that represents the place they call home.

9pm Best of the Joy of Painting

An Arctic Winter Day

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

9:30pm Best of the Joy of Painting

Desert Glow

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

10pm Rick Steves Art of Europe

Ancient Rome

The Romans gave Europe its first taste of a common culture-and awe-inspiring art. From its groundbreaking architecture to its statues, mosaics, and frescos, Rome engineered bigger and

better than anyone before. At its peak, the Roman Empire was a society of unprecedented luxury, with colossal arenas for entertaining the masses and giant monuments to egotistical emperors. And then it fell.

11pm Essential Pepin

Fowl Play

Turkey Cutlets In Anchovy-Lemon Sauce; Grilled Chicken With Tarragon Butter; Roast Capon With Cognac And Mustard Sauce; Ballottine Of Chicken With Spinach Filling.

11:30pm Pati's Mexican Table

Tradition and Innovation

Pati meets chef and historian Maru Toledo who is working to preserve and pass on some of Jalisco's most important regional recipes. In Hacienda Romo, she gets a first-hand look at the influence of hacienda culture and meets a family that built their legacy on tequila and agave, but are now using an entirely new crop, blueberries, to create more jobs and opportunities for workers, specifically women.

12am Farmer and the Foodie

Heirloom Seeds

Maggie and Lindsey learn about heirloom seeds from a farmer in Jackson County. She shares her preservation methods passed down from generation to generation. They cook a meal using recipes passed down from each of their families. Recipes include soup beans, chuck roast and parsnips.

12:30am Cook's Country

Tucson Tacos

Test cook Bryan Roof travels to Tucson for some tasty tacos and makes host Bridget Lancaster smoky Mesquite-Grilled Tacos Rasurados. And equipment expert Hannah Crowley reviews portable burners.

26 Sunday

8pm The Great American Recipe

Passing The Dish

The eight home cooks are back for week two. In the first round, they'll prepare a dish that shows support for someone in need. In the second round, it's holiday time, and the cooks will create their favorite holiday recipes for the judges.

9pm America's Test Kitchen

Plant-Based Perfection

Test cook Becky Hays makes host Bridget Lancaster the ultimate Cauliflower and Bean Paella. Tasting expert Jack Bishop challenges host Julia Collin Davison to tasting meat-free burgers. Test cook Elle Simone Scott makes Julia Vegan Baja-Style Cauliflower Tacos.

9:30pm 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).

10pm Rick Steves Art of Europe

The Middle Ages

After Rome fell, Europe spent a thousand years in its Middle Ages. Its art shows how the light of civilization flickered in monasteries and on Europe's fringes: Christian Byzantium, Moorish Spain, and pagan Vikings. Then, around A.D. 1000, Europe rebounded. The High Middle Ages brought

majestic castles, radiant Gothic cathedrals, and exquisite art that dazzled the faithful and the secular alike.

11pm People of the North

Finnmark Plateau (Alta)

Arne, Frida, and Stig travel to Alta in Finnmark, the northernmost county of Norway. The town's indigenous people teach the team how to fish and serve them a classic reindeer stew at a mountain lodge. Later, the hosts join renowned Sami chef, Johnny Trasti and his wife at their hotel and restaurant, situated near the legendary Alta Salmon River.

11:30pm Joanne Weir's Plates and Places

Rise and Shine

Joanne visits a small town in Eastern Washington to see how this rural wine-making community honors breakfast. From simple bacon and eggs, to French beignets, to scones and a Joanne-inspired breakfast pizza, you'll see why your mom always told you that breakfast is the most important meal of the day. Pizza Dough; Bacon and Egg Breakfast Pizza; Sharp Cheddar and Green Onion Scones with Chive Butter.

12am Christopher Kimball's Milk Street Television

From Spain with Love

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

12:30am Americas 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).

27 Monday

8pm America's Test Kitchen

Seafood Stew and Salmon Burgers

Test cook Vallery Lomas makes host Julia Collin Davison Crab and Shrimp Stew. Equipment expert Adam Ried reviews gyuto knives. And test cook Becky Hays prepares Fresh Salmon Burgers with Sriracha Mayonnaise for host Bridget Lancaster.

8:30pm Kitchen Queens: New Orleans

Sunday Brunch

This week the Kitchen Queens salute "second breakfast" with three brunch gems - Raw Vegetable Salad, Italian Fried Egg with Gorgonzola Sauce and a Crepe filled with Bacon, Egg, Onion & Cheese.

9pm America's Test Kitchen

Nutritious and Delicious

In this episode, test cook Becky Hays shows host Julia Collin Davison how to make the ultimate Skillet-Roasted Chicken Breast with Harissa-Mint Carrots. Then, tasting expert Jack Bishop challenges host Bridget Lancaster to a tasting of sriracha. Gadget critic Lisa McManus reveals her top picks for gadgets for a healthy lifestyle. Finally, test cook Dan Souza shows Bridget how to make a Brown Rice Bowl with Vegetables and Salmon at home.

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Hosts Bridget Lancaster and Julia Collin Davison make classic Lahmajun (Armenian Flatbread). Testing expert Jack Bishop talks all things lentils. Test cook Dan Souza makes Vospov Kofte (Red Lentil Kofte) with host Bridget Lancaster.

10pm Rick Steves' Europe

Italy's Amalfi Coast

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

10:30pm Ireland with Michael

The West's Awake

Craft and culture shine in West Clare as Michael meets a master bodhran maker, dines aboard the Pullman Restaurant's historic train cars, walks the Cliffs of Moher, and shares music with Franjo Reid (bodhran) and Pat Sweeney (banjo).

11pm Seeing Canada

Kensington Market & The Culinary Scene In Toronto

Canadian journalist Brandy Yanchyk travels to her hometown of Toronto where she explores one of her favorite neighbourhoods, Kensington Market. Brandy learns what it takes to run the vintage clothes store, Courage My Love, from the owner Cece Scriver. Then she tastes Indigenous cuisine while making Indian Tacos with Chef Shawn Adler at the Pow Wow Cafe. In the King West district at Chubby's Jamaican Kitchen Brandy learns how to make Jerk Chicken with Chef Dadrian Coke. Brandy then goes to the Dufferin Grove neighbourhood where she learns how to make Kepeh with Syrian refugee, Nadima Kinjo at the Newcomer's Kitchen.

11:30pm Best of the Joy of Painting

Countryside Oval

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

12am Kitchen Queens: New Orleans

Sunday Brunch

This week the Kitchen Queens salute "second breakfast" with three brunch gems - Raw Vegetable Salad, Italian Fried Egg with Gorgonzola Sauce and a Crepe filled with Bacon, Egg, Onion & Cheese.

12:30am America's Test Kitchen

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28 Tuesday

8pm Christopher Kimball's Milk Street Television

Chicken Paprikash

Milk Street visits Hungary to learn all about paprika! Christopher Kimball and J.M. Hirsch prepare Hungarian Chicken Paprikash with Dumplings & Cucumber Salad, where they ask themselves: Is this is a chicken dish spiced with paprika, or a paprika dish that happens to have chicken? We learn about the paprika farmers of Budapest, and Bianca Borges masters a thousand-year-old dish, Hungarian Goulash.

8:30pm Kitchen Queens: New Orleans

Savor The Simplicity

When it comes to cooking, sometimes simple is best. In this episode, the Kitchen Queens prepare straightforward fare that packs a flavor punch - Marinated Mushrooms, Creamy Escarole and Charred Broccoli Salad and Vegan Cookies.

9pm America's Test Kitchen

Tasty Thai

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

9:30pm America's Test Kitchen

Corn Cakes and Chowder

Test cook Becky Hays makes host Julia Collin Davison Cachapas con Queso de Mano (Venezuelan Cheese-Filled Corn Cakes). Equipment expert Adam Ried reviews dish towels, and science expert Dan Souza uses physics to demonstrate the importance of a sharp knife. Finally, test cook Joe Gitter makes host Bridget Lancaster Fresh Corn Chowder.

10pm Rick Steves' Europe

Milan and Lake Como

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

10:30pm Travelscope

Tasmania, Australia

Joseph continues his Aussie adventure in Australia's island state -- Tasmania. From the capital of Hobart and its harbor, markets and elegant neighborhoods he heads out across the state and traces Tasmania's convict origins in the prisons of Port Arthur, hikes Cradle Mountain National Park, rides out the ups and downs of a fast paced eco-cruise along Tasman National Park's spectacular coastline and meets the devil -- the Tasmanian Devil, that is. Along the way he samples the best of the local food and wine and gets to know Tasmania's colorful and multi-cultural inhabitants.

11pm Travels with Darley

Lafayette, Louisiana

Follow Darley to the heart of Cajun Country as she joins the festivities at the annual Festival International de Louisiane held in Lafayette, Louisiana. In addition to sharing the music, art, cuisine and culture of the nationalities represented at the festival, Darley takes viewers crawfishing, Cajun cooking, and Zydeco dancing. No trip with Darley is complete without visiting the best food and drink gems of Lafayette. Laissez les bons temps rouler let the good times roll!

11:30pm Best of the Joy of Painting

Twin Falls

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

12am Kitchen Queens: New Orleans

Savor The Simplicity

When it comes to cooking, sometimes simple is best. In this episode, the Kitchen Queens prepare straightforward fare that packs a flavor punch - Marinated Mushrooms, Creamy Escarole and Charred Broccoli Salad and Vegan Cookies.

12:30am Christopher Kimball's Milk Street Television

Chicken Paprikash

Milk Street visits Hungary to learn all about paprika! Christopher Kimball and J.M. Hirsch prepare Hungarian Chicken Paprikash with Dumplings & Cucumber Salad, where they ask themselves: Is this is a chicken dish spiced with paprika, or a paprika dish that happens to have chicken? We learn about the paprika farmers of Budapest, and Bianca Borges masters a thousand-year-old dish, Hungarian Goulash.

29 Wednesday

8pm The Life of Loi: Mediterranean Secrets

Vibrant Flavors

Chef Maria Loi of the acclaimed NYC restaurant, Loi Estiatorio, dives into the vibrant flavors of the Emirates with local chef, Abu Halab, who prepares one of his signature dishes, Kmoon Tower, and a quick Baba Ganoush. Later, Loi joins renowned Emirati chef, Sumaya Obaid, who shows how to make a traditional lamb stew called Thareed. In Greece, Loi makes skewered grilled chicken.

8:30pm Kitchen Queens: New Orleans

Louisiana Favorites

Enjoy a touch of spice in your life with these star-studded Southern dishes from the Kitchen Queens - Shrimp Okra Gumbo, Louisiana Crab and Corn Maque Choux Dip and Shrimp Creole.

9pm America's Test Kitchen

Unexpected Salads

Test cook Erin McMurrer and host Bridget Lancaster a new Broccoli Salad with Creamy Avocado Dressing. Test cook Becky Hays shares with host Julia Collin Davison the secret to perfect Roasted-Radishes with Yogurt-Tahini Sauce. Equipment expert Adam Ried shares his top picks for inexpensive coffee makers. Test cook Lan Lam makes Bridget refreshing Watermelon Salad with Cotija and Serrano Chiles.

9:30pm America's Test Kitchen

Pupusas and Yuca

Test cook Dan Souza and host Julia Collin Davison make Pupusas with Curtido. Equipment expert Adam Ried shares with host Bridget Lancaster his top picks for soda makers. Test cook Elle Simone Scott makes Bridget Fried Yuca.

10pm Rick Steves' Europe

Tuscany's Dolce Vita

The small towns and rural charms of Tuscany give us a healthy dose of the "sweet life" as we hunt for truffles in an oak forest, nibble through an artichoke festival, share a farmhouse feast, and ride a classic convertible through the cypress groves of Mona Lisa's back yard.

10:30pm Samantha Brown's Places to Love

Orange County, California

Samantha travels to Orange County in Southern California and meets legendary surfer PT Townend, who discusses the origins of surfing. Along her journey, Samantha takes a ride to Balboa Island on the oldest privately owned ferry in the USA, learns about the vibrant Vietnamese community in Westminster, and visits the Pacific Marine Mammal Center in Laguna Beach, where she assists in the release of a sea lion back to the wild.

11pm Passion Italy

Tuscany

Experience the enticing city at Italy's center and its unique craftsmanship preserved since the Medici era. In Florence, the mosaicist, Renzo Scarpelli, takes Alessandra along the Arno river where he collected the stones used to make marvelous stone "paintings." The stylist Stefano Ricci saved a fascinating silk factory of the 1700's from oblivion -- among its looms there is one by

Leonardo Da Vinci. Palazzo Borghese is full of richness and grandeur. To taste the renowned Cantucci biscuits, Alessandra meets the Lunardi brothers who share their secret recipe with her. Together, they visit local producers, including a Vin Santo wine maker and an old mill. After a stop in Lucca, an architectural wonder also known for its musical tradition, Alessandra learns about the ancient tradition of marble processing with a gifted artisan from the medieval city Pietrasanta.

11:30pm Best of the Joy of Painting

Fisherman's Paradise

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

12am Kitchen Queens: New Orleans

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30 Thursday

8pm Christopher Kimball's Milk Street Television

The Real Spaghetti and Meatballs

Italians really do eat spaghetti and meatballs! We head to Abruzzo to learn the ancient origins of this all-American dish. Plus, we share two more red sauce recipes with surprising origin stories: Charred Red-Sauce Spaghetti (Spaghetti all'Assassina) and Slow-Cooked Short Rib Ragu with Pasta.

8:30pm Kitchen Queens: New Orleans

Asian Traditions

This week the Kitchen Queens share authentic flavors from the East with Bibim Bop Rice Bowl, Salmon with Red Curry Asian Slaw and Brown Sugar Glazed Pork and Onions.

9pm America's Test Kitchen

Rustic French Fare

In this episode, host Bridget Lancaster reveals the secrets to a classic Fougasse. Then, equipment expert Adam Ried shares his pick for the best automatic hand soap dispenser. Finally, test cook.

9:30pm 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.

10pm Rick Steves' Europe

Italy's Great Hill Towns

Connoisseurs of Italy find that its quintessential charms survive in its classic hill towns. From San Gimignano's medieval towers, to Cortona's charming lanes, to Orvieto's papal intrigue, to Civita di Bagnoregio's cliff-hanging vistas...all sit on lofty stone perches that now seem to protect them only from the modern world.

10:30pm Travelscope

Swiss Roots

Joseph joins his producer and wife, Julie, on her search for her Swiss roots in and around Lucerne, Switzerland. Their hunt takes Travelscope atop Mount Pilatus where they scale the local peaks, try their hand at cheese making and then travel across Lake Lucerne to historic alp horn and handoergeli (Swiss accordion) shops in the village of Schwyz. In Ebikon and Koelliken Julie takes a walk in her grandparents' footsteps and shares a glass of local wine and a pot of fondue with her long-lost and newly-met Swiss relatives.

11pm Wild Rivers with Tillie

The Rio Grande - Jewel in the Desert

Beginning in the rocky mountains of Colorado and ending in a sandy trickle at the Gulf of Mexico, we pick up this mighty river as it traverses the international border between Mexico and the United States. Here, we encounter a desert teeming with life, including evidence of recent migrant crossings and petroglyphs left by ancient travelers who knew no borders some 3,000 years ago.

11:30pm Best of the Joy of Painting

Two Seasons

Take a little walk with Bob Ross, he'll show you how to create the same landscape setting from summer into winter.

12am Kitchen Queens: New Orleans

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