Create - Program Schedule | March 2020

Schedule subject to change. Please visit vermontpbs.org for most up-to-date listings.

Sunday | March 1

6:00AM  Classical Stretch: The Esmonde Technique  (also 3/1 8:30am)

6:30AM  Happy Yoga With Sarah Starr  "Garden Delight Gentle Yoga" (R)

7:00AM  It's Sew Easy  "Resort Wear"

7:30AM  Grand View  "Devils Postpile National Monument" (R)

8:00AM  Classical Stretch: By Essentrics  "Hip And Leg Flexibility" (R)

8:30AM  Classical Stretch: The Esmonde Technique

9:00AM  Ellie's Real Good Food  "Big Flavor, Less Salt" (R) (also 3/2 5am, 3/8 1:30am, 3/8 5am)

9:30AM  Food Over 50  "The Seafood Diet" (also 3/2 1:30am, 3/2 5:30am, 3/8 5:30am)

10:00AM  Trails To Oishii Tokyo

10:30AM  Journeys In Japan

11:00AM  P. Allen Smith's Garden Home  "Homesteaders USA" (R)

11:30AM  Garden Smart

12:00PM  This Old House Create Showcase: Charleston Proj  "Charleston - Southern Charm" (also 3/1 9pm, 3/2 2am)

12:30PM  This Old House Create Showcase: Charleston Proj  "Charleston - Demo Time" (also 3/1 9:30pm, 3/2 2:30am)

1:00PM  This Old House Create Showcase: Charleston Proj  "Charleston - Brick And Mortar"
An old fireplace will house a new stove. Tommy discusses using interior casework with exposed brick. (also 3/2 9pm, 3/3 2am)

1:30PM  This Old House Create Showcase: Charleston Proj  "Charleston - Southern Roots"
A new foundation starts out back while out front Roger determines if a crepe myrtle can be saved. (also 3/2 9:30pm, 3/3 2:30am)

2:00PM  This Old House Create Showcase: Charleston Proj  "Charleston - Good Wood"
Tommy watches how pipes are disguised and Richard seeks out places for HVAC equipment. (also 3/3 9pm, 3/4 2am)

2:30PM  This Old House Create Showcase: Charleston Proj  "Charleston - Rough Plumbing"
Richard works on rough plumbing at the Elliotborough house. The rotting porch is assessed. (also 3/3 9:30pm, 3/4 2:30am)

3:00PM  This Old House Create Showcase: Charleston Proj  "Charleston - Smithies"
Modern light fixtures are selected and new siding mixes with old to meet historic district codes. (also 3/4 9pm, 3/5 2am)

3:30PM  This Old House Create Showcase: Charleston Proj  "Charleston - Rainbow Row"
Judith looks at house colors starting at Rainbow Row, while Tommy inspects the termite damage. (also 3/4 9:30pm, 3/5 2:30am)

4:00PM  This Old House Create Showcase: Charleston Proj  "Charleston - Raise The Pergola"
The pergola goes up. Ross tours a smart home. Kitchen cabinets are installed at the Single House. (also 3/5 9pm, 3/6 2am)

4:30PM  This Old House Create Showcase: Charleston Proj  "Charleston - Singular Single House"
At the Charleston Single House, the custom iron gate is installed by students from a local building arts school. Kevin and Tom tour the house with the homeowners. Richard checks out the 3rd floor and ... (also 3/5 9:30pm, 3/6 2:30am)

5:00PM  Christopher Kimball's Milk Street Television  "Holiday Entertaining"
An Argentinian-Style Stuffed Pork Loin with Chimichurri and a rich French Walnut Tart are served. (also 3/21 6:30pm)

5:30PM  Jamie's Quick & Easy Food  "Sea Bass/Mushrooms/Chicken/Pineapple" (R)
Thai-style crispy sea bass, baked garlicky mushrooms and pineapple carpaccio are served.
6:00PM  Kevin Belton's New Orleans Celebrations  "Vieux Carre Salute" (R)
Cheesy Mac Fingers, Fried Green Tomatoes with Lemon Aioli and Bananas Foster Bread Pudding.

6:30PM  Julia Child - Cooking With Master Chefs  "Jan Birnbaum And Lidia Bastianich"
Home-Smoked Salmon and Scrambled Egg Tort and Cappellini Pasta with a Seafood and Tomato Sauce.

7:00PM  Mexico -- One Plate At A Time With Rick Bayless  "A Tour Of Tacos Al Pastor" (R)
Mexico city taco culture is explored. Tacos al pastor and grill-roasted black cod al pastor are made.

7:30PM  Kevin Belton's New Orleans Celebrations  "Crawfish Fest" (R)
Crawfish Enchiladas con Queso; Crawfish Balls; Crawfish Stuffed Mushrooms.

8:00PM  Confucius Was A Foodie  "Confucius And The Origin Of Food Philosophy" (R)
Chef Christine sets off to compare the thoughts and beliefs of foodie writers and philosophers. (also 3/2 3am)

9:00PM  This Old House Create Showcase: Charleston Proj  "Charleston - Southern Charm"
Work begins on a brick 1840s "single house" and a multi-generational 1890s home in Charleston, S.C. (also 3/2 2am)

9:30PM  This Old House Create Showcase: Charleston Proj  "Charleston - Demo Time"
Demo starts on the Charleston projects. Homeowner Judith discusses planting options with Roger. (also 3/2 2:30am)

10:00PM  Chesapeake Bay By Air (R)
Captures the unparalleled wild beauty, rich history and natural serenity of the bay from 2,000 feet. (also 3/2 4am)

11:00PM  My Greek Table With Diane Kochilas  "Aegean Cuisine" (R)
Chopped Parsley Salad and Yellow Split Pea and Herb Keftedes over "Married" Capers are prepared.

11:30PM  Tastemakers  "Grounded" (R)
Tom Edwards of Louismill and MozzaPi stone grinds heat, rye and corn into flour and grits.

12:00AM  Food Flirts  "Pretzel Meets Chocolate" (R)

12:30AM  Lucky Chow  "Ramen Mania" (R)

1:00AM  Food Flirts  "What Is A Food Incubator?" (R)

1:30AM  Food Over 50  "The Seafood Diet" (also 3/2 5:30am, 3/8 5:30am)

2:00AM  This Old House Create Showcase: Charleston Proj  "Charleston - Southern Charm"

2:30AM  This Old House Create Showcase: Charleston Proj  "Charleston - Demo Time"

3:00AM  Confucius Was A Foodie  "Confucius And The Origin Of Food Philosophy" (R)

4:00AM  Chesapeake Bay By Air (R)

5:00AM  Ellie's Real Good Food  "Big Flavor, Less Salt" (R) (also 3/8 1:30am, 3/8 5am)

5:30AM  Food Over 50  "The Seafood Diet" (also 3/8 5:30am)

Monday | March 2

6:30PM  Christopher Kimball's Milk Street Television  "New French Classics"
A hearty and robust Beef, Orange and Olive Stew and chewy Chocolate Meringue Cookies are prepared. (also 3/2 8:30pm, 3/3 12am, 3/8 5pm, 3/28 6:30pm)

7:00PM  Simply Ming  "Carla Hall" (R)
Carla Hall, co-host of The Chew, stops by to create delicious sea island shrimp with grits. (also 3/3 1am)

7:30PM  Cook's Country  "Ultimate Comfort Foods" (R)
Julia Collin Davison and Bridget Lancaster revive a traditional recipe for Wellesley Fudge Cake. (also 3/3 1:30am)

8:00PM  America's Test Kitchen From Cook's Illustrated  "Pork Chops And Oven Fries" (R)
Test cook Elle Simone makes the ultimate deviled pork chops. Thick-cut oven fries are prepared. (also 3/3 12:30am)

8:30PM  Christopher Kimball's Milk Street Television  "New French Classics"
A hearty and robust Beef, Orange and Olive Stew and chewy Chocolate Meringue Cookies are prepared. (also 3/3 12am, 3/8 5pm, 3/28 6:30pm)

9:00PM This Old House Create Showcase: Charleston Proj "Charleston - Brick And Mortar"
An old fireplace will house a new stove. Tommy discusses using interior casework with exposed brick. (also 3/3 2am)

9:30PM This Old House Create Showcase: Charleston Proj "Charleston - Southern Roots"
A new foundation starts out back while out front Roger determines if a crepe myrtle can be saved. (also 3/3 2:30am)

10:00PM Weekends With Yankee "The Seacoast" (R)
Maine's prized wild blueberries and a tour of New England's most iconic lighthouses are featured.

10:30PM Beyond Your Backyard "St. Pete / Clearwater" (R)
Erik dives into the mind of Salvador Dali, takes a colorful downtown walking tour and samples BBQ.

11:00PM Rick Steves' Europe "England's Cornwall" (R)
Rick explores a world of flowers springing from towering hedges and visits Dartmoor National Park. (also 3/3 5am, 3/9 11am)

11:30PM Best Of The Joy Of Painting "Haven In The Valley" (R)
Bob Ross places a cabin at the base of the mountains using blues, greens and yellows. (also 3/3 5:30am, 3/7 9:30pm, 3/8 2:30am)

12:00AM Christopher Kimball's Milk Street Television "New French Classics" (also 3/3 8pm, 3/28 6:30pm)

12:30AM America's Test Kitchen From Cook's Illustrated "Pork Chops And Oven Fries" (R)

1:00AM Simply Ming "Carla Hall" (R)

1:30AM Cook's Country "Ultimate Comfort Foods" (R)

2:00AM This Old House Create Showcase: Charleston Proj "Charleston - Brick And Mortar"

2:30AM This Old House Create Showcase: Charleston Proj "Charleston - Southern Roots"

3:00AM Sara's Weeknight Meals (R) (also 3/7 11pm)

3:30AM My Greek Table With Diane Kochilas "You Say Tomato, I Say Domata" (R) (also 3/8 11pm)

4:00AM This Old House "Westerly | Rockin' The Granite" (R) (also 3/6 8am, 3/6 2pm, 3/7 4am, 3/7 8:30am, 3/7 3pm)

4:30AM Ask This Old House "Cable Railing, Painting Shutters" (R) (also 3/6 8:30am, 3/6 2:30pm, 3/7 4:30am, 3/7 8am, 3/7 3:30pm)

5:00AM Rick Steves' Europe "England's Cornwall" (R) (also 3/9 11am)

5:30AM Best Of The Joy Of Painting "Haven In The Valley" (R) (also 3/7 9:30pm, 3/8 2:30am)

Tuesday | March 3

6:30PM Christopher Kimball's Milk Street Television "Secret S Of Oaxaca"
A warm and filling Oaxacan Green Mole with Chicken and Oaxacan Refried Black Beans are made. (also 3/3 8:30pm, 3/4 12am, 3/30 6:30pm, 3/30 8:30pm, 3/31 12am)

7:00PM Mexico -- One Plate At A Time With Rick Bayless "Chilaquiles, Comforting And Classic" (R)
Traditional chilaquiles get an elegant touch with fried butternut strips and a pasilla chile sauce. (also 3/4 1am)

7:30PM Kevin Belton's New Orleans Celebrations "Boudin Fest" (R)
Homemade Boudin; Fried Boudin Balls and Wraps; Boudin Pizza. (also 3/4 1:30am, 3/7 4pm, 3/8 6pm)

8:00PM Julia Child - Cooking With Master Chefs "Jacques Pepin" (R)
The chef prepares Braised Sweetbreads in Puff Pastry with a Black Truffle and Madeira Sauce. (also 3/4 12:30am)

8:30PM Christopher Kimball's Milk Street Television "Secret S Of Oaxaca"
A warm and filling Oaxacan Green Mole with Chicken and Oaxacan Refried Black Beans are made. (also 3/4 12am, 3/30 6:30pm, 3/30 8:30pm, 3/31 12am)

9:00PM This Old House Create Showcase: Charleston Proj "Charleston - Good Wood"
Tommy watches how pipes are disguised and Richard seeks out places for HVAC equipment. (also 3/4 2am)
9:30PM  This Old House Create Showcase: Charleston Proj "Charleston - Rough Plumbing"
Richard works on rough plumbing at the Elliotborough house. The rotted porch is assessed. (also 3/4 2:30am)

10:00PM  Bare Feet With Mickela Mallozzi "Dancer Of The Year (The Cook Islands)" (R)
Mickela goes behind-the-scenes of the Dancer of the Year competition on The Cook Islands

10:30PM  Joseph Rosendo's Travelscope "Thailand - Bangkok And Beyond"
Joseph experiences Thailand's cultural connections in Bangkok and also along the River Kwai.

11:00PM  Rick Steves' Europe "The Heart Of England" (R)
Rick Steves visits Winston Churchill's birthplace at Blenheim Palace and polishes his pub etiquette. (also 3/4 5am, 3/10 11am)

11:30PM  Best Of The Joy Of Painting "Wintertime Blues" (R)
Bob Ross brings an icy, frozen feel to the canvas that captures the deep chill of winter. (also 3/4 5:30am)

12:00AM  Christopher Kimball's Milk Street Television "Secret S Of Oaxaca" (also 3/30 6:30pm, 3/30 8:30pm, 3/31 12am)

12:30AM  Julia Child - Cooking With Master Chefs "Jacques Pepin" (R)

1:00AM  Mexico -- One Plate At A Time With Rick Bayless "Chilaquiles, Comforting And Classic" (R)

1:30AM  Kevin Belton's New Orleans Celebrations "Boudin Fest" (R) (also 3/7 4pm, 3/8 6pm)

2:00AM  This Old House Create Showcase: Charleston Proj "Charleston - Good Wood"

2:30AM  This Old House Create Showcase: Charleston Proj "Charleston - Rough Plumbing"

3:00AM  Ciao Italia "A Surprise Inside / Una Sopresa Dentro" (R) (also 3/7 11:30pm)

3:30AM  Lucky Chow "Koreatown U.S.a" (R) (also 3/8 11:30pm)

4:00AM  American Woodshop "Apothecary 9 Drawer Wall Keep" (R)

4:30AM  Woodsmith Shop "Adjustable Stool" (R)

5:00AM  Rick Steves' Europe "The Heart Of England" (R) (also 3/10 11am)

5:30AM  Best Of The Joy Of Painting "Wintertime Blues" (R)

Wednesday | March 4

6:30PM  Christopher Kimball's Milk Street Television "From Morocco To Egypt"
Lemon-Saffron Chicken, Cumin-Coriander Potatoes with Cilantro Spicy Egyptian Eggplant are served. (also 3/4 8:30pm, 3/5 12am, 3/31 6:30pm, 3/31 8:30pm)

7:00PM  Jamie's Quick & Easy Food "Chops/Linguine/Fish Cakes" (R)
Jamie prepares his quick Asian fishcakes with a brilliant tip for a sweet and spicy glaze. (also 3/5 1am)

7:30PM  Cook's Country "Ballpark Classics" (R)
Bridget Lancaster and Julia Collin Davison grill sausage and peppers. Ballpark pretzels are made. (also 3/5 1:30am)

8:00PM  Lidia's Kitchen "Crowd Pleases" (R)
Lidia cooks up sausages and apples, a flavorful one-pot meal that is great for family-style dining. (also 3/5 12:30am, 3/7 4:30pm, 3/8 6:30pm)

8:30PM  Christopher Kimball's Milk Street Television "From Morocco To Egypt"
Lemon-Saffron Chicken, Cumin-Coriander Potatoes with Cilantro Spicy Egyptian Eggplant are served. (also 3/5 12am, 3/31 6:30pm, 3/31 8:30pm)

9:00PM  This Old House Create Showcase: Charleston Proj "Charleston - Smithies"
Modern light fixtures are selected and new siding mixes with old to meet historic district codes. (also 3/5 2am)

9:30PM  This Old House Create Showcase: Charleston Proj "Charleston - Rainbow Row"
Judith looks at house colors starting at Rainbow Row, while Tommy inspects the termite damage. (also 3/5 2:30am)

10:00PM  Burt Wolf: Travels And Traditions "Making A Restaurant, Part 2" (R)

https://r.vermontpbs.org/schedule/tools/textListings-mono.php?channel=2&month=1  4/35
Burt explores how the younger generation adapts the restaurant business to a set of new interests.

10:30PM  **Samantha Brown's Places To Love** "Christchurch, New Zealand" (R)
Samantha experiences the revival of the once earthquake devastated city of Christchurch, New Zealand.

11:00PM  **Rick Steves' Europe** "Lisbon" (R)
Rick explores Lisbon, Portugal and strolls the city's back lanes and the reinvigorated waterfront. (also 3/5 5am, 3/11 11am)

11:30PM  **Best Of The Joy Of Painting** "Pastel Seascape" (R)
A sky of pink and yellow, blue water with white caps and a shoreline of sand dunes are painted. (also 3/5 5:30am)

12:00AM  **Christopher Kimball's Milk Street Television** "From Morocco To Egypt" (also 3/31 6:30pm, 3/31 8:30pm)

12:30AM  **Lidia's Kitchen** "Crowd Pleasers" (R) (also 3/7 4:30pm, 3/8 6:30pm)

1:00AM  **Jamie's Quick & Easy Food** "Chops/Linguine/Fish Cakes" (R)

1:30AM  **Cook's Country** "Ballpark Classics" (R)

2:00AM  **This Old House Create Showcase: Charleston Proj** "Charleston - Smithies"

2:30AM  **This Old House Create Showcase: Charleston Proj** "Charleston - Rainbow Row"

3:00AM  **New Orleans Cooking With Kevin Belton** "Jazz Brunch" (R) (also 3/8 12:30am, 3/20 10:30pm, 3/21 11:30am, 3/22 1:30pm, 3/23 9:30pm, 3/24 2:30am)

3:30AM  **Yan Can Cook: Spice Kingdom** "Panda-Monium!" (R) (also 3/9 12:30am)

4:00AM  **Garage With Steve Butler** "Mallet & Hand Plane"

4:30AM  **The Woodwright's Shop** "Combination Planes" (R)

5:00AM  **Rick Steves' Europe** "Lisbon" (R) (also 3/11 11am)

5:30AM  **Best Of The Joy Of Painting** "Pastel Seascape" (R)

**Thursday | March 5**

6:30PM  **Christopher Kimball's Milk Street Television** "The New Australia"
Miso-Gochujang, Pulled Pork Miso-Ginger Dressing and Roasted Cauliflower with Miso Glaze are made. (also 3/5 8:30pm, 3/6 12am)

7:00PM  **Steven Raichlen's Project Fire** "Wine Country Grill" (R)
Grapevine-grilled chicken breasts, wine-marinated flank steak and bourbon-aged strip loin are made. (also 3/6 1am)

7:30PM  **Pati's Mexican Table** "A Local's Tour Of Culiacan" (R)
Pati visits Culiacan and gets a tour of the best markets, street food stands and restaurants. (also 3/6 1:30am)

8:00PM  **Martha Bakes** "Adored Cakes" (R)
A berry chiffon cake, a caramel chiffon cake and an awe-inspiring woodland stump cake are prepared. (also 3/6 12:30am)

8:30PM  **Christopher Kimball's Milk Street Television** "The New Australia"
Miso-Gochujang, Pulled Pork Miso-Ginger Dressing and Roasted Cauliflower with Miso Glaze are made. (also 3/6 12am)

9:00PM  **This Old House Create Showcase: Charleston Proj** "Charleston - Raise The Pergola"
The pergola goes up. Ross tours a smart home. Kitchen cabinets are installed at the Single House. (also 3/6 2am)

9:30PM  **This Old House Create Showcase: Charleston Proj** "Charleston - Singular Single House"
At the Charleston Single House, the custom iron gate is installed by students from a local building arts school. Kevin and Tom tour the house with the homeowners. Richard checks out the 3rd floor and ... (also 3/6 2:30am)

10:00PM  **In The Americas With David Yetman** "Mexico's Sierra Pinacate" (R)
The Pinacate Volcanic Range on the US-Mexico border houses a violent history of fire and brimstone.

10:30PM  **Joseph Rosendo's Travelscope** "Cruising Canada: Ottawa And The Rideau Canal"
Joseph begins his Rideau Canal journey in Ottawa where he explores neighborhoods and landmarks.
11:00PM  Rick Steves' Europe  "Portugal's Heartland" (R)
Rick Steves dances on the beach at Nazare and marvels at a medieval abbey in Batalha in Portugal. (also 3/6 5am, 3/12 11am)

11:30PM  Best Of The Joy Of Painting  "Country Creek" (R)
Bob Ross paints a shaded clearing in the mountains featuring a creek splashing over stones. (also 3/6 5:30am)

12:00AM  Christopher Kimball's Milk Street Television  "The New Australia"

12:30AM  Martha Bakes  "Adorned Cakes" (R)

1:00AM  Steven Raichlen's Project Fire  "Wine Country Grill" (R)

1:30AM  Pati's Mexican Table  "A Local's Tour Of Culiacan" (R)

2:00AM  This Old House Create Showcase: Charleston Proj  "Charleston - Raise The Pergola"

2:30AM  This Old House Create Showcase: Charleston Proj  "Charleston - Singular Single House"

3:00AM  Ciao Italia  "Supper On The Grill / Cena Alla Griglia" (R) (also 3/8 12am)

3:30AM  Lucky Chow  "Northern Thai Cuisine" (R) (also 3/9 12am)

4:00AM  American Woodshop  "Gentleman's Organizer And Gallery" (R)

4:30AM  Woodsmith Shop  "Barnwood Entry Bench" (R)

5:00AM  Rick Steves' Europe  "Portugal's Heartland" (R) (also 3/12 11am)

5:30AM  Best Of The Joy Of Painting  "Country Creek" (R)

Friday | March 6

6:30PM  Christopher Kimball's Milk Street Television  "The Oaxacan Kitchen" (R)
Oaxaca, Mexico is visited and Carnitas, Tlayudas, Green Chili and Tomatillo Hot Sauce are prepared. (also 3/6 8:30pm, 3/7 2:30am)

7:00PM  Simply Ming  "Jacques Pepin" (R)
Legendary French chef Jacques Pepin creates a fantastic onion-crusted sole with anchovy butter.

7:30PM  Cook's Country  "A Trip To Tarheel Country" (R)
Bryan Roof shows Julia Collin Davison a top secret recipe for North Carolina dipped fried chicken.

8:00PM  America's Test Kitchen From Cook's Illustrated  "Chocolate Delights" (R)
Bridget and Julia uncover the secrets to making all-butter pie dough and chocolate cream pie. (also 3/7 2am)

8:30PM  Christopher Kimball's Milk Street Television  "The Oaxacan Kitchen" (R)
Oaxaca, Mexico is visited and Carnitas, Tlayudas, Green Chili and Tomatillo Hot Sauce are prepared. (also 3/7 2:30am)

9:00PM  Julia Child: American Masters  (R)
The chef's life and legacy are fondly remembered and celebrated, with never before seen photos. (also 3/7 10am, 3/8 12pm, 3/8 9pm, 3/9 2am)

10:00PM  French Chef Classics  "French Onion Soup" (R)
The most popular French soup and superb Mediterranean vegetable soup are highlighted. (also 3/7 11am, 3/8 1pm, 3/9 9pm, 3/10 2am)

10:30PM  French Chef Classics  "Quiche Lorraine" (R)
French cheese pie, making a perfect pie dough and making several types of quiches are highlighted. (also 3/7 11:30am, 3/8 1:30pm, 3/9 9:30pm, 3/10 2:30am)

11:00PM  French Chef Classics  "French Tarts, Apple Style" (R)
Julia Child makes Tarte aux Pommes Classique, Tarte des Demoiselles and Tartin. (also 3/7 12pm, 3/8 2pm, 3/10 9pm, 3/11 2am)

11:30PM  Baking With Julia  (R)
The head pastry chef of the new Spago restaurant in Las Vegas prepares bundt cake and chiffon roll. (also 3/7 12:30pm, 3/8 2:30pm, 3/10 9:30pm, 3/11 2:30am)
12:00AM  In Julia's Kitchen With Master Chefs "Leah Chase" (R) (also 3/7 1pm, 3/8 3pm, 3/11 9pm, 3/12 2am)

12:30AM  Julia Child - Cooking With Master Chefs "Lidia Bastianich" (also 3/7 1:30pm, 3/8 3:30pm, 3/11 9:30pm, 3/12 2:30am)

1:00AM  In Julia's Kitchen With Master Chefs "Zarela Martinez" (R) (also 3/7 2pm, 3/8 4pm, 3/12 9pm, 3/13 2am)

1:30AM  Baking With Julia (R) (also 3/7 2:30pm, 3/8 4:30pm, 3/12 9:30pm, 3/13 2:30am)

2:00AM  America's Test Kitchen From Cook's Illustrated "Chocolate Delights" (R)

2:30AM  Christopher Kimball's Milk Street Television "The Oaxacan Kitchen" (R)

3:00AM  New Orleans Cooking With Kevin Belton "Rice Favorites" (R) (also 3/8 1am)

3:30AM  Yan Can Cook: Spice Kingdom "Tomorrow's Chengdu" (R) (also 3/9 1am)

4:00AM  This Old House "Westerly | Rockin' The Granite" (R) (also 3/7 8:30am, 3/7 3pm)

4:30AM  Ask This Old House "Cable Railing, Painting Shutters" (R) (also 3/7 8am, 3/7 3:30pm)

5:00AM  Rick Steves' Europe "Travel Skills: Cruising" (R) (also 3/13 11am)

5:30AM  Best Of The Joy Of Painting "Silent Forest" (R) (also 3/7 9pm, 3/8 2am)

Saturday | March 7

6:00AM  Classical Stretch: By Essentrics "Mobility" (R) (also 3/8 8am)

6:30AM  Yoga In Practice "Opening To Self-Love"

7:00AM  Fresh Quilting "Impeccable Piecing" (R)

7:30AM  Wyland's Art Studio "Mahi Mahi" (R)

8:00AM  Ask This Old House "Cable Railing, Painting Shutters" (R) (also 3/7 3:30pm)

8:30AM  This Old House "Westerly | Rockin' The Granite" (R) (also 3/7 3pm)

9:00AM  P. Allen Smith's Garden Home "Charming Charleston" (R)

9:30AM  Growing a Greener World "Gardening For Butterflies & Other Beneficial Insect" (R)

10:00AM  Julia Child: American Masters (R) (also 3/8 12pm, 3/8 9pm, 3/9 2am)

11:00AM  French Chef Classics "French Onion Soup" (R) (also 3/8 1pm, 3/9 9pm, 3/10 2am)

11:30AM  French Chef Classics "Quiche Lorraine" (R) (also 3/8 1:30pm, 3/9 9:30pm, 3/10 2:30am)

12:00PM  French Chef Classics "French Tarts, Apple Style" (R) (also 3/8 2pm, 3/10 9pm, 3/11 2am)

12:30PM  Baking With Julia (R) (also 3/8 2:30pm, 3/10 9:30pm, 3/11 2:30am)

1:00PM  In Julia's Kitchen With Master Chefs "Leah Chase" (R)
The chef cooks up fried chicken, baking-powder biscuits and sweet potato pie on a pecan crust. (also 3/8 3pm, 3/11 9pm, 3/12 2am)

1:30PM  Julia Child - Cooking With Master Chefs "Lidia Bastianich"
Prepares Risotto with Wild Mushrooms and Orecchiette Pasta with Broccoli di Rape and Sweet Sausage. (also 3/8 3:30pm, 3/11 9:30pm, 3/12 2:30am)

2:00PM  In Julia's Kitchen With Master Chefs "Zarela Martinez" (R)
Tamales with mole verde are prepared using corn flour, lard, corn husks, herbs and tomatillos. (also 3/8 4pm, 3/12 9pm, 3/13 2am)

2:30PM  Baking With Julia (R)
Learn the French technique for creating Ladyfingers Genoise, used for miniature decorative cakes. (also 3/8 4:30pm, 3/12 9:30pm, 3/13 2:30am)
2:00PM  **This Old House**  "Westerly | Rockin' The Granite" (R)
Jeff installs a floating oak mantel. Norm panels the playroom using the original knotty pine boards.

3:30PM  **Ask This Old House**  "Cable Railing, Painting Shutters" (R)
Tom help a homeowner in Utah replace his traditional stair railing with more modern cable railing.

4:00PM  **Kevin Belton's New Orleans Celebrations**  "Boudin Fest" (R)
Homemade Boudin; Fried Boudin Balls and Wraps; Boudin Pizza. (also 3/8 6pm)

4:30PM  **Lidia's Kitchen**  "Crowd Pleasers" (R)
Lidia cooks up sausages and apples, a flavorful one-pot meal that is great for family-style dining. (also 3/8 6:30pm)

5:00PM  **Real Rail Adventures: Swiss Winter Magic** (R)
The construction marvels and visual splendors of the Swiss rail system are showcased. (also 3/7 10pm, 3/8 4am)

6:00PM  **Rick Steves' Europe**  "Greek Islands: Santorini, Mykonos, And Rhodes" (R)
Rick island-hops through the Aegean, sampling the Greek getaways of Santorini, Mykonos and Rhodes.

6:30PM  **Christopher Kimball's Milk Street Television**  "The Joy Of Cooking Lebanon" (R)
Lebanon is visited and Za'atar Flatbread. Pita and Chickpea Salad and Middle Eastern Rice are made.

7:00PM  **Steven Raichlen's Project Fire**  "Steak And Beyond" (R)
Dueling beef rib steaks, dry-brined ribeyes and grilled lamb steaks with Moroccan charmoula.

7:30PM  **Pati's Mexican Table**  "Altata, Hidden Gem By The Sea Of Cortez" (R)
Pati visits with locals and chefs in Altata, a town on the coast of Sinaloa, and prepares seafood.

8:00PM  **Confucius Was A Foodie**  "Celebrations, Ceremonies And The Dumpling" (R)
Christine eats her way through the Chinese Solar Lunar calendar and explores traditional customs. (also 3/8 3am)

9:00PM  **Best Of The Joy Of Painting**  "Silent Forest" (R)
Bob Ross paints towering trees and a path that wanders through a serene wooded setting. (also 3/8 2am)

9:30PM  **Best Of The Joy Of Painting**  "Haven In The Valley" (R)
Bob Ross places a cabin at the base of the mountains using blues, greens and yellows. (also 3/8 2:30am)

10:00PM  **Real Rail Adventures: Swiss Winter Magic** (R)
The construction marvels and visual splendors of the Swiss rail system are showcased. (also 3/8 4am)

11:00PM **Sara's Weeknight Meals** (R)
Renowned chef, television personality, magazine editor and cookbook author Sara Moulton brings her signature warmth and informative style back to public television in her new series, SARA'S WEEKNIGHT ...

11:30PM  **Ciao Italia**  "A Surprise Inside / Una Sopresa Dentro" (R)
Mary Ann stuffs Ascolana olive with ground beef and pork and adds walnuts, thyme and lemon zest.

12:00AM **Ciao Italia**  "Supper On The Grill / Cena Alla Griglia" (R)

12:30AM  **New Orleans Cooking With Kevin Belton**  "Jazz Brunch" (R) (also 3/20 10:30pm, 3/21 11:30am, 3/22 1:30pm, 3/23 9:30pm, 3/24 2:30am)

1:00AM  **New Orleans Cooking With Kevin Belton**  "Rice Favorites" (R)

1:30AM  **Ellie's Real Good Food**  "Big Flavor, Less Salt" (R) (also 3/8 5am)

2:00AM  **Best Of The Joy Of Painting**  "Silent Forest" (R)

2:30AM  **Best Of The Joy Of Painting**  "Haven In The Valley" (R)

3:00AM  **Confucius Was A Foodie**  "Celebrations, Ceremonies And The Dumpling" (R)

4:00AM  **Real Rail Adventures: Swiss Winter Magic** (R)

5:00AM  **Ellie's Real Good Food**  "Big Flavor, Less Salt" (R)

5:30AM  **Food Over 50**  "The Seafood Diet"
Sunday | March 8

6:00AM Classical Stretch: The Esmonde Technique (also 3/8 8:30am)

6:30AM Happy Yoga With Sarah Starr "Luminous Waves" (R)

7:00AM It's Sew Easy "Here Comes The Sun"

7:30AM Grand View "Golden Gate National Recreation Area" (R)

8:00AM Classical Stretch: By Essentrics "Mobility" (R)

8:30AM Classical Stretch: The Esmonde Technique

9:00AM Ellie's Real Good Food "Raw Vs. Cooked" (R) (also 3/9 5am, 3/15 1:30am, 3/15 5am)

9:30AM Food Over 50 "Garden Variety Cooking" (also 3/9 1:30am, 3/9 5:30am, 3/15 5:30am)

10:00AM Trails To Oishii Tokyo

10:30AM Journeys In Japan

11:00AM P. Allen Smith's Garden Home "Oils All Around" (R)

11:30AM Garden Smart

12:00PM Julia Child: American Masters (R) (also 3/8 9pm, 3/9 2am)

1:00PM French Chef Classics "French Onion Soup" (R)
The most popular French soup and superb Mediterranean vegetable soup are highlighted. (also 3/9 9pm, 3/10 2am)

1:30PM French Chef Classics "Quiche Lorraine" (R)
French cheese pie, making a perfect pie dough and making several types of quiches are highlighted. (also 3/9 9:30pm, 3/10 2:30am)

2:00PM French Chef Classics "French Tarts, Apple Style" (R)
Julia Child makes Tarte aux Pommes Classique, Tarte des Demoiselles and Tartin. (also 3/10 9pm, 3/11 2am)

2:30PM Baking With Julia (R)
The head pastry chef of the new Spago restaurant in Las Vegas prepares bundt cake and chiffon roll. (also 3/10 9:30pm, 3/11 2:30am)

3:00PM In Julia's Kitchen With Master Chefs "Leah Chase" (R)
The chef cooks up fried chicken, baking-powder biscuits and sweet potato pie on a pecan crust. (also 3/11 9pm, 3/12 2am)

3:30PM Julia Child - Cooking With Master Chefs "Lidia Bastianich"
Prepares Risotto with Wild Mushrooms and Orecchiette Pasta with Broccoli di Rape and Sweet Sausage. (also 3/11 9:30pm, 3/12 2:30am)

4:00PM In Julia's Kitchen With Master Chefs "Zarela Martinez" (R)
Tamales with mole verde are prepared using corn flour, lard, corn husks, herbs and tomatillos. (also 3/12 9pm, 3/13 2am)

4:30PM Baking With Julia (R)
Learn the French technique for creating Ladyfingers Genoise, used for miniature decorative cakes. (also 3/12 9:30pm, 3/13 2:30am)

5:00PM Christopher Kimball's Milk Street Television "New French Classics"
A hearty and robust Beef, Orange and Olive Stew and chewy Chocolate Meringue Cookies are prepared. (also 3/28 6:30pm)

5:30PM Jamie's Quick & Easy Food "Chops/Linguine/Fish Cakes" (R)
Jamie cooks up his tender lamb shoulder, super green spaghetti and apple crumble cookies. (also 3/11 7pm, 3/12 1am)

6:00PM Kevin Belton's New Orleans Celebrations "Boudin Fest" (R)
Homemade Boudin; Fried Boudin Balls and Wraps; Boudin Pizza.

6:30PM Lidia's Kitchen "Crowd Pleasers" (R)
Lidia cooks up sausages and apples, a flavorful one-pot meal that is great for family-style dining.
7:00PM  **Mexico -- One Plate At A Time With Rick Bayless** "Chocolate And Churros, Breakfast Of Champions" (R)
Mexican hot chocolate features churro nibbles showered atop Mexican hot chocolate ice cream.

7:30PM  **Kevin Belton's New Orleans Celebrations** "Strawberry Fest" (R)
Ribeye Steak Salad with Strawberry Balsamic Vinaigrette and Strawberry Ice Box Pie are served.

8:00PM  **Confucius Was A Foodie** "Noodles: Long For Life, Food Of Legends" (R)
Longevity is symbolized by noodles in Chinese culinary culture. All kinds of noodles are explored. (also 3/9 3am)

9:00PM  **Julia Child: American Masters** (R)
The chef's life and legacy are fondly remembered and celebrated, with never before seen photos. (also 3/9 2am)

10:00PM  **Rick Steves' European Travel Tips And Tricks** (R)
Itinerary planning, avoiding crowds and more essential skills for smart European travel are shared. (also 3/9 4am)

11:00PM  **My Greek Table With Diane Kochilas** "You Say Tomato, I Say Domata" (R)
Tomatoes and Bread 3 Ways, Bruschetta, Ladena and Pizza and Green Bean Yiathni are served.

11:30PM  **Lucky Chow** "Koreatown U.S.a" (R)
New York and Los Angeles, home to the two largest Korean populations in America, are explored.

12:00AM  **Lucky Chow** "Northern Thai Cuisine" (R)

12:30AM  **Yan Can Cook: Spice Kingdom** "Panda-Monium!" (R)

1:00AM  **Yan Can Cook: Spice Kingdom** "Tomorrow's Chengdu" (R)

1:30AM  **Food Over 50** "Garden Variety Cooking" (also 3/9 5:30am, 3/15 5:30am)

2:00AM  **Julia Child: American Masters** (R)

3:00AM  **Confucius Was A Foodie** "Noodles: Long For Life, Food Of Legends" (R)

4:00AM  **Rick Steves' European Travel Tips And Tricks** (R)

5:00AM  **Ellie's Real Good Food** "Raw Vs. Cooked" (R) (also 3/15 1:30am, 3/15 5am)

5:30AM  **Food Over 50** "Garden Variety Cooking" (also 3/15 5:30am)

**Monday | March 9**

6:30PM  **Christopher Kimball's Milk Street Television** "Italian The Right Way" (R)
Quick and easy Risotto with Fresh Herbs, Spaghetti al Limone and Pasta all'Amatriciana are served. (also 3/9 8:30pm, 3/10 12am, 3/15 5pm)

7:00PM  **Simply Ming** "Rick Bayless" (R)
Chef Rick Bayless creates traditional Mexican chilaquiles and Ming makes rice cake chicken "nachos." (also 3/10 1am)

7:30PM  **Cook's Country** "New Recipes For The Grill" (R)
Bridget Lancaster makes fried chicken wings on the grill! Grilled pork burgers are also prepared. (also 3/10 1:30am)

8:00PM  **America's Test Kitchen From Cook's Illustrated** "Roast Chicken And Sprouts" (R)
Julia and Bridget unlock the secrets to the ultimate roast chicken with warm bread salad. (also 3/10 12:30am)

8:30PM  **Christopher Kimball's Milk Street Television** "Italian The Right Way" (R)
Quick and easy Risotto with Fresh Herbs, Spaghetti al Limone and Pasta all'Amatriciana are served. (also 3/10 12am, 3/15 5pm)

9:00PM  **French Chef Classics** "French Onion Soup" (R)
The most popular French soup and superb Mediterranean vegetable soup are highlighted. (also 3/10 2am)

9:30PM  **French Chef Classics** "Quiche Lorraine" (R)
French cheese pie, making a perfect pie dough and making several types of quiches are highlighted. (also 3/10 2:30am)

10:00PM  **Weekends With Yankee** "Fall In New England" (R)
Celebrate fall at Poverty Lane Orchards and Farnum Hill Ciders and visit Vermont's Jenne Farm.

10:30PM  **Beyond Your Backyard** "Laurel Highlands" (R)
Erik explores the Laurel Highlands of Pennsylvania, goes white water rafting and visits a resort.

11:00PM  **Rick Steves' Europe** "European Festivals I" (R)
Siena's Palio horse race, the Scottish Highland Games and Carnevale in Venice are highlighted. (also 3/10 5am, 3/16 11am)

11:30PM  **Best Of The Joy Of Painting** "Reflections Of Calm" (R)
Bob Ross paint an amazing mountain scene that features a quiet lake. (also 3/10 5:30am, 3/14 9:30pm, 3/15 2:30am)

12:00AM  **Christopher Kimball's Milk Street Television** "Italian The Right Way" (R) (also 3/15 5pm)

12:30AM  **America's Test Kitchen From Cook's Illustrated** "Roast Chicken And Sprouts" (R)

1:00AM  **Simply Ming** "Rick Bayless" (R)

1:30AM  **Cook's Country** "New Recipes For The Grill" (R)

2:00AM  **French Chef Classics** "French Onion Soup" (R)

2:30AM  **French Chef Classics** "Quiche Lorraine" (R)

3:00AM  **Sara's Weeknight Meals** (R) (also 3/14 11pm)

3:30AM  **My Greek Table With Diane Kochilas** "Beans For Humanity" (R) (also 3/15 11pm)

4:00AM  **This Old House** "Westerly | Pining For Old Pine" (R) (also 3/13 8am, 3/13 2pm, 3/14 4am, 3/14 8:30am, 3/14 3pm, 3/16 8am, 3/16 2pm, 3/17 4am, 3/20 8am, 3/20 2pm, 3/21 4am, 3/21 8:30am, 3/21 3pm)

4:30AM  **Ask This Old House** "Beehive Oven, Jimmy Diresta" (R) (also 3/13 8:30am, 3/13 2:30pm, 3/14 4:30am, 3/14 8am, 3/14 3:30pm)

5:00AM  **Rick Steves' Europe** "European Festivals I" (R) (also 3/16 11am)

5:30AM  **Best Of The Joy Of Painting** "Reflections Of Calm" (R) (also 3/14 9:30pm, 3/15 2:30am)

**Tuesday | March 10**

6:30PM  **Christopher Kimball's Milk Street Television** "Baking In Paris" (R)
Paris, France is visited and Lemon-Almond Pound Cake and Salted Peanut and Caramel Tart are made. (also 3/10 8:30pm, 3/11 12am)

7:00PM  **Mexico -- One Plate At A Time With Rick Bayless** "Teaching Tortilla Soup" (R)
Rick prepares a tried-and-true sopa de tortilla and a meal-in-a-bowl lamb-pasilla caldo. (also 3/11 1am)

7:30PM  **Kevin Belton's New Orleans Celebrations** "Catfish Fest" (R)
Smoked Catfish Dip and Potato Chip Crusted Catfish Nuggets with Creole Mayonnaise are prepared. (also 3/11 1:30am)

8:00PM  **Julia Child - Cooking With Master Chefs** "Alice Waters" (R)
The California chef prepares a Shaved Fennel, Mushroom and Parmesan Salad and Green Olive Tapenade, (also 3/11 12:30am)

8:30PM  **Christopher Kimball's Milk Street Television** "Baking In Paris" (R)
Paris, France is visited and Lemon-Almond Pound Cake and Salted Peanut and Caramel Tart are made. (also 3/11 12am)

9:00PM  **French Chef Classics** "French Tarts, Apple Style" (R)
Julia Child makes Tarte aux Pommes Classique, Tarte des Demoiselles and Tartin. (also 3/11 2am)

9:30PM  **Baking With Julia** (R)
The head pastry chef of the new Spago restaurant in Las Vegas prepares bundt cake and chiffon roll. (also 3/11 2:30am)

10:00PM  **Bare Feet With Mickela Mallozzi** "Where Asia Meets Europe (Turkey)" (R)
Mickela's journey through Turkey connects her with locals through the universal language of dance.

10:30PM  **Joseph Rosendo's Travelscope** "Zambia - Bush & River Safari"
Joseph visits Zambia's South Luangwa National Park for astonishing wildlife and cultural encounters.

11:00PM  **Rick Steves' Europe** "European Festivals II" (R)
Rick dances with Spaniards at Sevilla's April Fair, celebrates Bastille Day in Paris and more. (also 3/11 5am, 3/17 11am)
11:30PM Best Of The Joy Of Painting "Before The Snowfall" (R)
Bob Ross paints a wintry spot complete with cozy cabin and evergreens. (also 3/11 5:30am)

12:00AM Christopher Kimball's Milk Street Television "Baking In Paris" (R)

12:30AM Julia Child - Cooking With Master Chefs "Alice Waters" (R)

1:00AM Mexico -- One Plate At A Time With Rick Bayless "Teaching Tortilla Soup" (R)

1:30AM Kevin Belton's New Orleans Celebrations "Catfish Fest" (R)

2:00AM French Chef Classics "French Tarts, Apple Style" (R)

2:30AM Baking With Julia (R)

3:00AM Ciao Italia "Fantastic Fazzoletti / Fantastici Fazzoletti" (R) (also 3/14 11:30pm)

3:30AM Lucky Chow "Filipino Entrepreneurs" (R) (also 3/15 11:30pm)

3:30AM Lucky Chow "Filipino Entrepreneurs" (R) (also 3/13 11:30pm)

4:00AM American Woodshop "Turned Urns And Pepper Mills" (R)

4:30AM Woodsmith Shop "Solving Problems, Woodworking Solutions"

5:00AM Rick Steves' Europe "European Festivals II" (R) (also 3/17 11am)

5:30AM Best Of The Joy Of Painting "Before The Snowfall" (R)

Wednesday | March 11

6:30PM Christopher Kimball's Milk Street Television "The Secrets Of S Tir-Fry" (R)
Vietnamese Shaking Beef and Stir-Fried Broccoli with Sichuan Peppercoms are served. (also 3/11 8:30pm, 3/12 12am)

7:00PM Jamie's Quick & Easy Food "Chops/Linguine/Fish Cakes" (R)
Jamie cooks up his tender lamb shoulder, super green spaghetti and apple crumble cookies. (also 3/12 1am)

7:30PM Cook's Country "Spaghetti House Classics" (R)
Test cook Christie Morrison makes host Julia Collin Davison the perfect hearty beef lasagna. (also 3/12 1:30am)

8:00PM Lidia's Kitchen "A Cheesy Craving" (R)
Lidia prepares baked goat cheese, fava and artichoke dip and baked stuffed vegetables. (also 3/12 12:30am, 3/14 4:30pm, 3/15 6:30pm)

8:30PM Christopher Kimball's Milk Street Television "The Secrets Of S Tir-Fry" (R)
Vietnamese Shaking Beef and Stir-Fried Broccoli with Sichuan Peppercoms are served. (also 3/12 12am)

9:00PM In Julia's Kitchen With Master Chefs "Leah Chase" (R)
The chef cooks up fried chicken, baking-powder biscuits and sweet potato pie on a pecan crust. (also 3/12 2am)

9:30PM Julia Child - Cooking With Master Chefs "Lidia Bastianich"
Prepares Risotto with Wild Mushrooms and Orecchiette Pasta with Broccoli di Rape and Sweet Sausage. (also 3/12 2:30am)

10:00PM Burt Wolf: Travels And Traditions "The Beach Vacation, Part 1" (R)
Burt takes a look at the history of beach vacations and visits the Palm Beach area in Florida.

10:30PM Samantha Brown's Places To Love "Baltimore, Maryland" (R)
Samantha tours the American Visionary Art Museum and visits the Sunday farmers' market.

11:00PM Rick Steves' Europe "The Best Of Sicily" (R)
Sicilian highlights include the slopes of Mount Etna and Roman mosaics at the Villa of Casale. (also 3/12 5am, 3/18 11am)

11:30PM Best Of The Joy Of Painting "Winding Stream" (R)
Bob Ross paints a golden blue, layered landscape that will make your day quiet and comfortable. (also 3/12 5:30am)

12:00AM Christopher Kimball's Milk Street Television "The Secrets Of S Tir-Fry" (R)

12:30AM Lidia's Kitchen "A Cheesy Craving" (R) (also 3/14 4:30pm, 3/15 6:30pm)
1:00AM **Jamie's Quick & Easy Food** "Chops/Linguine/Fish Cakes" (R)

1:30AM **Cook's Country** "Spaghetti House Classics" (R)

2:00AM **In Julia's Kitchen With Master Chefs** "Leah Chase" (R)

2:30AM **Julia Child - Cooking With Master Chefs** "Lidia Bastianich"

3:00AM **New Orleans Cooking With Kevin Belton** "Traditional Mexican" (R) (also 3/15 12:30am)

3:30AM **Yan Can Cook: Spice Kingdom** "Hot Pot, Anyone?" (R) (also 3/16 12:30am)

4:00AM **Garage With Steve Butler** "Cafe Table"

4:30AM **The Woodwright's Shop** "The Venerable Bead" (R)

5:00AM **Rick Steves' Europe** "The Best Of Sicily" (R) (also 3/18 11am)

5:30AM **Best Of The Joy Of Painting** "Winding Stream" (R)

**Thursday | March 12**

6:30PM **Christopher Kimball's Milk Street Television** "Chicken Around The World" (R)
Filipino Chicken Adobo with Coconut Broth and Chicken Traybake with Roasted Poblano are prepared. (also 3/12 8:30pm, 3/13 12am)

7:00PM **Steven Raichlen's Project Fire** "Fish Hits The Fire" (R)
Singapore-spiced halibut in banana leaves, coulibiac grilled salmon and grilled oysters are served. (also 3/13 1am)

7:30PM **Pati's Mexican Table** "South By South Of The Border With Vivian Howard" (R)
Pati and public television chef and host Vivian Howard cook a couple of their classic recipes. (also 3/13 1:30am)

8:00PM **Martha Bakes** "Perfect Pate A Choux" (R)
Pate a choux swans swimming in a pond of chocolate and custardy coconut eclairs are highlighted. (also 3/13 12:30am)

8:30PM **Christopher Kimball's Milk Street Television** "Chicken Around The World" (R)
Filipino Chicken Adobo with Coconut Broth and Chicken Traybake with Roasted Poblano are prepared. (also 3/13 12am)

9:00PM **In Julia's Kitchen With Master Chefs** "Zarela Martinez" (R)
Tamales with mole verde are prepared using corn flour, lard, corn husks, herbs and tomatillos. (also 3/13 2am)

9:30PM **Baking With Julia** (R)
Learn the French technique for creating Ladyfingers Genoise, used for miniature decorative cakes. (also 3/13 2:30am)

10:00PM **In The Americas With David Yetman** "Costa Rica: Laboratory Of The Biosphere" (R)
Researchers at Biosphere II in Arizona have recreated tropical rainforest in a closed environment.

10:30PM **Joseph Rosendo's Travelscope** "Easter Island - Mysteries & Myths" (R)
Joseph travels to the most remote inhabited place on earth during his Easter Island adventure.

11:00PM **Rick Steves' Europe** "Sicilian Delights" (R)
Rick dines at the fisherman's harbor in Cefal? and ponders ancient Greek greatness in Siracusa. (also 3/13 5am, 3/19 11am)

11:30PM **Best Of The Joy Of Painting** "Tranquility Cove" (R)
Bob Ross shows you the benefits of creating deep distance in his painting and how it makes this autumn-colored scene really pop; join us! (also 3/13 5:30am)

12:00AM **Christopher Kimball's Milk Street Television** "Chicken Around The World" (R)

12:30AM **Martha Bakes** "Perfect Pate A Choux" (R)

1:00AM **Steven Raichlen's Project Fire** "Fish Hits The Fire" (R)

1:30AM **Pati's Mexican Table** "South By South Of The Border With Vivian Howard" (R)

2:00AM **In Julia's Kitchen With Master Chefs** "Zarela Martinez" (R)
2:30AM Baking With Julia (R)

3:00AM Ciao Italia "Salumi Party! / Festa Di Salumi" (R) (also 3/15 12am)

3:30AM Lucky Chow "Bay Area's Pacific Rim Cuisine" (R) (also 3/16 12am)

4:00AM American Woodshop "Scrollled Kitchen Trenchers And Trivets" (R)

4:30AM Woodsmith Shop "Smartphone Amp" (R)

5:00AM Rick Steves' Europe "Sicilian Delights" (R) (also 3/19 11am)

5:30AM Best Of The Joy Of Painting "Tranquility Cove" (R)

Friday | March 13

6:30PM Christopher Kimball's Milk Street Television "Greece Every Day" (R)
Greek White Bean Soup, Spicy Feta Dip and Tzatziki and Shrimp with Feta Cheese are served. (also 3/13 8:30pm, 3/14 2:30am)

7:00PM Simply Ming "Masaharu Morimoto" (R)
Ming and Iron Chef Masaharu Morimoto cook up two versions of a traditional Japanese dish-tonkatsu.

7:30PM Cook's Country "Tex-Mex Favorites" (R)
Julia Collin Davison and Bridget Lancaster make a lone star state classic - flank steak in adobo.

8:00PM America's Test Kitchen From Cook's Illustrated "The Perfect Cake" (R)
Bridget and Julia reveal the secrets to making the perfect gingerbread layer cake at home. (also 3/14 2am)

8:30PM Christopher Kimball's Milk Street Television "Greece Every Day" (R)
Greek White Bean Soup, Spicy Feta Dip and Tzatziki and Shrimp with Feta Cheese are served. (also 3/14 2:30am)

9:00PM Joseph Rosendo's Travelscope "Ireland - Coast To Coast" (R)
Joseph is reminded that wherever you are in Ireland, you will find a warm-hearted Irish welcome. (also 3/14 10am, 3/15 12pm, 3/15 9pm, 3/16 2am)

9:30PM How To Cook Well With Rory O'connell (R)
Beetroot and Raspberry Salad with Labnab and Grilled Lightly Spiced Quail with Pomegranate are made. (also 3/14 10:30am, 3/15 12:30pm, 3/15 9:30pm, 3/16 2:30am)

10:00PM Family Travel With Colleen Kelly "Ireland - The Wild Atlantic Way Of Ireland From Ga" (R)
From Galway to Donegal, Colleen explores Ireland and learns all about the Irish culture. (also 3/14 11am, 3/15 1pm, 3/16 9pm, 3/17 2am)

10:30PM How To Cook Well With Rory O'connell (R)
Macroom Mozzarella Salad, Roast Chicken with Bread and Thyme Leaf Sauce are served. (also 3/14 11:30am, 3/15 1:30pm, 3/16 9:30pm, 3/17 2:30am)

11:00PM Destination Craft With Jim West "Ireland" (R)
Master artisans in Ireland teach dry felting, basket making, woodturning and creating Irish scones. (also 3/14 12pm, 3/15 2pm, 3/17 9pm, 3/18 2am)

11:30PM How To Cook Well With Rory O'connell (R)
Risotto, Warm Salad of Quail with Grapes, Honey and Bacon and Candied Citrus Zests are served. (also 3/14 12:30pm, 3/15 2:30pm, 3/17 9:30pm, 3/18 2:30am)

12:00AM Curious Traveler "Curious Dublin" (R) (also 3/14 1pm, 3/15 3pm, 3/18 9pm, 3/19 2am)

12:30AM How To Cook Well With Rory O'connell (R) (also 3/14 1:30pm, 3/15 3:30pm, 3/18 9:30pm, 3/19 2:30am)

1:00AM Bare Feet With Mickela Mallozzi "County Clare, Ireland" (R) (also 3/14 2pm, 3/15 4pm, 3/19 9pm, 3/20 2am)

1:30AM Samantha Brown's Places To Love "Ireland's Northwest Coast" (R) (also 3/14 2:30pm, 3/15 4:30pm, 3/19 9:30pm, 3/20 2:30am)

2:00AM America's Test Kitchen From Cook's Illustrated "The Perfect Cake" (R)

2:30AM Christopher Kimball's Milk Street Television "Greece Every Day" (R)
3:00AM New Orleans Cooking With Kevin Belton "Soul Food" (R) (also 3/15 1am)

3:30AM Yan Can Cook: Spice Kingdom "Tea Time!" (R) (also 3/16 1am)

4:00AM This Old House "Westerly | Pining For Old Pine" (R) (also 3/14 8:30am, 3/14 3pm, 3/16 8am, 3/16 2pm, 3/17 4am, 3/20 8am, 3/20 2pm, 3/21 4am, 3/21 8:30am, 3/21 3pm)

4:30AM Ask This Old House "Beehive Oven, Jimmy Diresta" (R) (also 3/14 8am, 3/14 3:30pm)

5:00AM Rick Steves' Europe "Scotland's Highlands" (R) (also 3/20 11am)

5:30AM Best Of The Joy Of Painting "Cabin In The Hollow" (R) (also 3/14 9pm, 3/15 2am)

Saturday | March 14

6:00AM Classical Stretch: By Essentrics "Spine Strengthening" (R) (also 3/15 8am)

6:30AM Yoga In Practice "The Art Of Connection"

7:00AM Fresh Quilting "Using Mixed Media" (R)

7:30AM Wyland's Art Studio "Reef Fish Coral" (R)

8:00AM Ask This Old House "Beehive Oven, Jimmy Diresta" (R) (also 3/14 3:30pm)

8:30AM This Old House "Westerly | Pining For Old Pine" (R) (also 3/14 3pm, 3/16 8am, 3/16 2pm, 3/17 4am, 3/20 8am, 3/20 2pm, 3/21 4am, 3/21 8:30am, 3/21 3pm)

9:00AM P. Allen Smith's Garden Home "When Kids Takeover" (R)

9:30AM Growing a Greener World "Redeeming Your Ground (Atlanta, Ga)" (R)

10:00AM Joseph Rosendo's Travelscope "Ireland - Coast To Coast" (R) (also 3/15 12pm, 3/15 9pm, 3/16 2am)

10:30AM How To Cook Well With Rory O'connell (R) (also 3/15 12:30pm, 3/15 9:30pm, 3/16 2:30am)

11:00AM Family Travel With Colleen Kelly "Ireland - The Wild Atlantic Way Of Ireland From Ga" (R) (also 3/15 1pm, 3/16 9pm, 3/17 2am)

11:30AM How To Cook Well With Rory O'connell (R) (also 3/15 1:30pm, 3/16 9:30pm, 3/17 2:30am)

12:00PM Destination Craft With Jim West "Ireland" (R) (also 3/15 2pm, 3/16 9pm, 3/18 2am)

12:30PM How To Cook Well With Rory O'connell (R) (also 3/15 2:30pm, 3/16 9:30pm, 3/18 2:30am)

1:00PM Curious Traveler "Curious Dublin" (R)
Discover how Dublin got its name, how the harp become a symbol of Ireland and much more! (also 3/15 3pm, 3/16 9pm, 3/19 2am)

1:30PM How To Cook Well With Rory O'connell (R)
Recipes include Mimosa Salad, Roast Loin of Pork with Fennel Seeds and Oeufs a la Neige. (also 3/15 3:30pm, 3/16 9:30pm, 3/19 2:30am)

2:00PM Bare Feet With Mickela Mallozzi "County Clare, Ireland" (R)
Mickela dances with the cast of Riverdance in Dublin, Ireland and attends a Matchmaking Festival. (also 3/15 4pm, 3/16 9pm, 3/20 2am)

2:30PM Samantha Brown's Places To Love "Ireland's Northwest Coast" (R)
Samantha hikes up the sea cliffs of Slieve League, frequents a Gastropub and visits County Sligo. (also 3/15 4:30pm, 3/16 9:30pm, 3/20 2:30am)

3:00PM This Old House "Westerly | Pining For Old Pine" (R)
Old pine is used from a local sawmill to make a table and the knotty pine paneling is whitewashed. (also 3/16 8am, 3/16 2pm, 3/17 4am, 3/20 8am, 3/20 2pm, 3/21 4am, 3/21 8:30am, 3/21 3pm)

3:30PM Ask This Old House "Beehive Oven, Jimmy Diresta" (R)
Mark restores a beehive oven. Richard explains failure points in toilet tanks and how to repair them.
4:00PM  **Kevin Belton's New Orleans Celebrations** "Crab Fest" (R)
Recipes include Crabmeat Ravigote, Creole Crab Dip and Crab Claws with Marinara. (also 3/15 6pm, 3/29 7:30pm)

4:30PM  **Lidia's Kitchen** "A Cheesy Craving" (R)
Lidia prepares baked goat cheese, fava and artichoke dip and baked stuffed vegetables. (also 3/15 6:30pm)

5:00PM  **Rudy Maxa's World: The Taste Of Japan** (R)
Amazing food and an in-depth look at the places in Japan that many visitors miss are showcased. (also 3/14 10pm, 3/15 4am)

6:00PM  **Rick Steves' Europe** "Scotland's Islands" (R)
Rick explores the tranquil Isle of Iona, travels across the Isle of Skye and visits Iron Age forts.

6:30PM  **Christopher Kimball's Milk Street Television** "Milk Street Italian Classics" (R)
Delicious recipes include Tuscan Beef and Black Pepper Stew, Pasta con Fagioli and Soft Polenta.

7:00PM  **Steven Raichlen's Project Fire** "The Pac-Rim Grill" (R)
Koreatown short ribs, Thai sweet chili ribs and shrimp and pineapple salad are prepared.

7:30PM  **Pati's Mexican Table** "Los Mochis, Street Taco Favorites"
Pati visits Los Mochis, a coastal city in the northern region of Sinaloa, and creates taco recipes.

8:00PM  **Confucius Was A Foodie** "The Big Picture" (R)
Chef Christine meets Chinese chefs and explores the beginnings of this cuisine in North America. (also 3/15 3am)

9:00PM  **Best Of The Joy Of Painting** "Cabin In The Hollow" (R)
Oval shaped paintings are always a Bob Ross favorite - today's snowy soft blue and purple masterpiece with old wooden home will make you a believer. (also 3/15 2am)

9:30PM  **Best Of The Joy Of Painting** "Reflections Of Calm" (R)
Bob Ross paint an amazing mountain scene that features a quiet lake. (also 3/15 2:30am)

10:00PM  **Rudy Maxa's World: The Taste Of Japan** (R)
Amazing food and an in-depth look at the places in Japan that many visitors miss are showcased. (also 3/15 4am)

11:00PM  **Sara's Weeknight Meals** (R)
Renowned chef, television personality, magazine editor and cookbook author Sara Moulton brings her signature warmth and informative style back to public television in her new series, SARA'S WEEKNIGHT...

11:30PM  **Ciao Italia** "Fantastic Fazzoletti / Fantastici Fazzoletti" (R)
Mary Ann harvests basil leaves for making pesto. Pasta Handkerchiefs with Pesto Sauce is served.

12:00AM  **Ciao Italia** "Salumi Party! / Festa Di Salumi" (R)

12:30AM  **New Orleans Cooking With Kevin Belton** "Traditional Mexican" (R)

1:00AM  **New Orleans Cooking With Kevin Belton** "Soul Food" (R)

1:30AM  **Ellie's Real Good Food** "Raw Vs. Cooked" (R) (also 3/15 5am)

2:00AM  **Best Of The Joy Of Painting** "Cabin In The Hollow" (R)

2:30AM  **Best Of The Joy Of Painting** "Reflections Of Calm" (R)

3:00AM  **Confucius Was A Foodie** "The Big Picture" (R)

4:00AM  **Rudy Maxa's World: The Taste Of Japan** (R)

5:00AM  **Ellie's Real Good Food** "Raw Vs. Cooked" (R)

5:30AM  **Food Over 50** "Garden Variety Cooking"

**Sunday | March 15**

6:00AM  **Classical Stretch: The Esmonde Technique** (also 3/15 8:30am)

6:30AM  **Happy Yoga With Sarah Starr** "Sunrise Delight" (R)
7:00AM  It's Sew Easy "Cuddle Up"

7:30AM  Art Of A Cowboy "The Cross Three Ranch"

8:00AM  Classical Stretch: By Essentrics "Spine Strengthening" (R)

8:30AM  Classical Stretch: The Esmonde Technique

9:00AM  Ellie's Real Good Food "Better Brunch" (R) (also 3/16 5am, 3/21 1am, 3/21 2pm, 3/22 1:30am, 3/22 5am, 3/22 4pm, 3/26 9pm, 3/27 2am)

9:30AM  Food Over 50 "Sweet Things 2" (also 3/16 1:30am, 3/16 5:30am, 3/22 5:30am)

10:00AM  Trails To Oishii Tokyo

10:30AM  Journeys In Japan

11:00AM  P. Allen Smith's Garden Home "Upcycle Your Life" (R)

11:30AM  Garden Smart

12:00PM  Joseph Rosendo's Travelscope "Ireland - Coast To Coast" (R) (also 3/15 9pm, 3/16 2am)

12:30PM  How To Cook Well With Rory O'connell (R) (also 3/15 9:30pm, 3/16 2:30am)

1:00PM  Family Travel With Colleen Kelly "Ireland - The Wild Atlantic Way Of Ireland From Ga" (R) From Galway to Donegal, Colleen explores Ireland and learns all about the Irish culture. (also 3/16 9pm, 3/17 2am)

1:30PM  How To Cook Well With Rory O'connell (R) Macroom Mozzarella Salad, Roast Chicken with Bread and Thyme Leaf Sauce are served. (also 3/16 9:30pm, 3/17 2:30am)

2:00PM  Destination Craft With Jim West "Ireland" (R) Master artisans in Ireland teach dry felting, basket making, woodturning and creating Irish scones. (also 3/17 9pm, 3/18 2am)

2:30PM  How To Cook Well With Rory O'connell (R) Risotto, Warm Salad of Quail with Grapes, Honey and Bacon and Candied Citrus Zests are served. (also 3/17 9:30pm, 3/18 2:30am)

3:00PM  Curious Traveler "Curious Dublin" (R) Discover how Dublin got its name, how the harp become a symbol of Ireland and much more! (also 3/18 9pm, 3/19 2am)

3:30PM  How To Cook Well With Rory O'connell (R) Recipes include Mimosa Salad, Roast Loin of Pork with Fennel Seeds and Oeufs a la Neige. (also 3/18 9:30pm, 3/19 2:30am)

4:00PM  Bare Feet With Mickela Mallozzi "County Clare, Ireland" (R) Mickela dances with the cast of Riverdance in Dublin, Ireland and attends a Matchmaking Festival. (also 3/19 9pm, 3/20 2am)

4:30PM  Samantha Brown's Places To Love "Ireland's Northwest Coast" (R) Samantha hikes up the sea cliffs of Sliave League, frequents a Gastropub and visits County Sligo. (also 3/19 9:30pm, 3/20 2:30am)

5:00PM  Christopher Kimball's Milk Street Television "Italian The Right Way" (R) Quick and easy Risotto with Fresh Herbs, Spaghetti al Limone and Pasta all'Amatriciana are served.

5:30PM  Jamie's Quick & Easy Food "Beef/Rice/Salmon/Plum Tarte" (R) Mustardy beef, baked saffron rice, steamed salmon Nicoise and plum tarte tatin are prepared.

6:00PM  Kevin Belton's New Orleans Celebrations "Crab Fest" (R) Recipes include Crabmeat Ravigote, Creole Crab Dip and Crab Claws with Marinara. (also 3/29 7:30pm)

6:30PM  Lidia's Kitchen "A Cheesy Craving" (R) Lidia prepares baked goat cheese, fava and artichoke dip and baked stuffed vegetables.

7:00PM  Mexico -- One Plate At A Time With Rick Bayless "Picture-Perfect Pozole Party" (R) Rick explores pozole in Mexico and creates seafood pozole verde, rich and lush with velvety broth.

7:30PM  Kevin Belton's New Orleans Celebrations "Pie Fest" (R) Delicious dishes include Natchitoches Meat Pies, Crawfish Pies and Fruit Hand Pies.
8:00PM  Confucius Was A Foodie  "Cantonese"  (R)
Chef Christine's Cantonese adventure provides surprises as she explores traditional Chinese cuisines. (also 3/16 3am)

9:00PM  Joseph Rosendo's Travelscope  "Ireland - Coast To Coast"  (R)
Joseph is reminded that wherever you are in Ireland, you will find a warm-hearted Irish welcome. (also 3/16 2am)

9:30PM  How To Cook Well With Rory O'connell  (R)
Beetroot and Raspberry Salad with Labnah and Grilled Lightly Spiced Quail with Pomegranate are made. (also 3/16 2:30am)

10:00PM  Rick Steves Andalucia: Southern Spain  (R)
Rick Steves explores the region's rich mix of culture, cuisine, history and natural wonders. (also 3/16 4am)

11:00PM  My Greek Table With Diane Kochilas  "Beans For Humanity"  (R)
Classic Fasolada, Baked Giant Beans with Honey and Dill and Braised Chickpeas with Pork Shanks.

11:30PM  Lucky Chow  "Filipino Entrepreneurs"  (R)
PJ Quesada of the Filipino Food Movement explains Filipino cuisine in San Mateo, California.

12:00AM  Lucky Chow  "Bay Area's Pacific Rim Cuisine"  (R)

12:30AM  Yan Can Cook: Spice Kingdom  "Hot Pot, Anyone?"  (R)

1:00AM  Yan Can Cook: Spice Kingdom  "Tea Time!"  (R)

1:30AM  Food Over 50  "Sweet Things 2"  (also 3/16 5:30am, 3/22 5:30am)

2:00AM  Joseph Rosendo's Travelscope  "Ireland - Coast To Coast"  (R)

2:30AM  How To Cook Well With Rory O'connell  (R)

3:00AM  Confucius Was A Foodie  "Cantonese"  (R)

4:00AM  Rick Steves Andalucia: Southern Spain  (R)

5:00AM  Ellie's Real Good Food  "Better Brunch"  (R)  (also 3/21 1am, 3/21 2pm, 3/22 1:30am, 3/22 5am, 3/22 4pm, 3/26 9pm, 3/27 2am)

5:30AM  Food Over 50  "Sweet Things 2"  (also 3/22 5:30am)

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Monday | March 16

6:30PM  Christopher Kimball's Milk Street Television  "Enchiladas And Molletes"  (R)
Enchiladas Verdes, Green Enchiladas with Chicken and Cheese and Oaxacan-style Molletes are served. (also 3/16 8:30pm, 3/17 12am, 3/22 5pm)

7:00PM  Simply Ming  "Sara Moulton"  (R)
Chef Sara Moulton cooks a flavorful Alsatian onion pie and Ming makes French onion apple soup. (also 3/17 1am, 3/22 5:30pm)

7:30PM  Cook's Country  "Pacific Northwest Supper"  (R)
Christie Morrison shows Julia Collin Davison how to make a show-stopping Oregon blackberry pie. (also 3/17 1:30pm)

8:00PM  America's Test Kitchen From Cook's Illustrated  "Chinese Favorites"  (R)
Flat hand-pulled noodles with chili oil vinaigrette and Chinese-style barbecued spareribs are made. (also 3/17 12:30am)

8:30PM  Christopher Kimball's Milk Street Television  "Enchiladas And Molletes"  (R)
Enchiladas Verdes, Green Enchiladas with Chicken and Cheese and Oaxacan-style Molletes are served. (also 3/17 12am, 3/22 5pm)

9:00PM  Family Travel With Colleen Kelly  "Ireland - The Wild Atlantic Way Of Ireland From Ga"  (R)
From Galway to Donegal, Colleen explores Ireland and learns all about the Irish culture. (also 3/17 2am)

9:30PM  How To Cook Well With Rory O'connell  (R)
Macroom Mozzarella Salad, Roast Chicken with Bread and Thyme Leaf Sauce are served. (also 3/17 2:30am)

10:00PM  Weekends With Yankee  "Winter Wonderland"  (R)
The top-notch trails at the Jackson, New Hampshire Ski Touring Center are explored.
10:30PM **Beyond Your Backyard** "Little Rock Part 2" (R)
The thriving downtown district and outdoor recreation are highlighted in Little Rock, Arkansas.

11:00PM **Rick Steves' Europe** "Glasgow And Scottish Passions" (R)
Glasgow, once an industrial powerhouse, offers a fun look at Scotland's vibrantly gritty urban side. (also 3/17 5am, 3/23 11am)

11:30PM **Best Of The Joy Of Painting** "View From Clear Creek" (R)
Soft background mountains against velvety foothills and contrasting lush ground cover - let Bob Ross take you to this special place today. (also 3/17 5:30am, 3/21 9:30pm, 3/22 2:30am)

12:00AM **Christopher Kimball's Milk Street Television** "Enchiladas And Molletes" (R) (also 3/22 5pm)

12:30AM **America's Test Kitchen From Cook's Illustrated** "Chinese Favorites" (R)

1:00AM **Simply Ming** "Sara Moulton" (R) (also 3/22 5:30pm)

1:30AM **Cook's Country** "Pacific Northwest Supper" (R)

2:00AM **Family Travel With Colleen Kelly** "Ireland - The Wild Atlantic Way Of Ireland From Ga" (R)

2:30AM **How To Cook Well With Rory O'connell** (R)

3:00AM **Sara's Weeknight Meals** (R) (also 3/21 11pm)

3:30AM **My Greek Table With Diane Kochilas** "Ancient Greece For Modern Cooks" (R) (also 3/22 11pm)

4:00AM **This Old House** "Westerly | Pining For Old Pine" (R) (also 3/20 8am, 3/20 2pm, 3/21 4am, 3/21 8:30am, 3/21 3pm)

4:30AM **Ask This Old House** "Stoop Planters, Fireplace Insert" (R) (also 3/20 8:30am, 3/20 2:30pm, 3/21 4:30am, 3/21 8am, 3/21 3:30pm)

5:00AM **Rick Steves' Europe** "Glasgow And Scottish Passions" (R) (also 3/23 11am)

5:30AM **Best Of The Joy Of Painting** "View From Clear Creek" (R) (also 3/21 9:30pm, 3/22 2:30am)

**Tuesday | March 17**

6:30PM **Christopher Kimball's Milk Street Television** "On The Road: Portland, Maine" (R)
Christopher Kimball visits Eventide Oyster Company and Tandem Coffee and Bakery in Portland, Maine. (also 3/17 8:30pm, 3/18 12am)

7:00PM **Mexico -- One Plate At A Time With Rick Bayless** "Beautifully Balanced Ceviche" (R)
Rick makes classic ceviche and dials it up with recipes for ceviches with coconut and a little booze. (also 3/18 1am)

7:30PM **Kevin Belton's New Orleans Celebrations** "Jambalaya Fest" (R)
Tasty recipes include Pastalaya, Breakfast Jambalaya and Jambalaya Stuffed Chicken Thighs. (also 3/18 1:30am)

8:00PM **In Julia's Kitchen With Master Chefs** "Roberto Donna" (R)
The chef creates pizza margherita & panino di pizza & shows his techniques for making pizza dough. (also 3/18 12:30am)

8:30PM **Christopher Kimball's Milk Street Television** "On The Road: Portland, Maine" (R)
Christopher Kimball visits Eventide Oyster Company and Tandem Coffee and Bakery in Portland, Maine. (also 3/18 12am)

9:00PM **Destination Craft With Jim West** "Ireland" (R)
Master artisans in Ireland teach dry felting, basket making, woodturning and creating Irish scones. (also 3/18 2am)

9:30PM **How To Cook Well With Rory O'connell** (R)
Risotto, Warm Salad of Quail with Grapes, Honey and Bacon and Candied Citrus Zests are served. (also 3/18 2:30am)

10:00PM **Bare Feet With Mickela Mallozzi** "Puglia, Italy" (R)
Mickela travels to Puglia and learns one of the most ancient dances from Italy, la pizzica.

10:30PM **Joseph Rosendo's Travelscope** "Hong Kong - Asia's World City" (R)
Joseph explores the local neighborhoods, hotels, shops and restaurants of Asia's World City.

11:00PM **Rick Steves' Europe** "Dublin And Mystical Sidetrips" (R)
Explore the town's foreboding castle, patriotic jail, Trinity College and the Wicklow Mountains. (also 3/18 5am, 3/24 11am)

11:30PM **Best Of The Joy Of Painting** "Bridge To Autumn" (R)
An American treasure, the covered bridge is a perfect subject for today's Bob Ross painting, nestled artfully into soft golden foliage and pathway. (also 3/18 5:30am)

12:00AM **Christopher Kimball's Milk Street Television** "On The Road: Portland, Maine" (R)

12:30AM **In Julia's Kitchen With Master Chefs** "Roberto Donna" (R)

1:00AM **Mexico -- One Plate At A Time With Rick Bayless** "Beautifully Balanced Ceviche" (R)

1:30AM **Kevin Belton's New Orleans Celebrations** "Jambalaya Fest" (R)

2:00AM **Destination Craft With Jim West** "Ireland" (R)

2:30AM **How To Cook Well With Rory O'connell** (R)

3:00AM **Ciao Italia** "Sweet Sebadas / Dolce Sebadas" (R) (also 3/21 11:30pm)

3:30AM **Lucky Chow** "Chinatown, Reimagined" (R) (also 3/22 11:30pm)

4:00AM **American Woodshop** "Decorative Turnings" (R)

4:30AM **Woodsmith Shop** "Wall Cabinet" (R)

5:00AM **Rick Steves' Europe** "Dublin And Mystical Sidetrips" (R) (also 3/24 11am)

5:30AM **Best Of The Joy Of Painting** "Bridge To Autumn" (R)

**Wednesday | March 18**

6:30PM **Christopher Kimball's Milk Street Television** "Milk Street Sweets" (R)
Rich and gooey Maple-Whiskey Pudding Cakes and Chocolate-Almond Spice Cookies are made. (also 3/18 8:30pm, 3/19 12am)

7:00PM **Jamie's Quick & Easy Food** (R)
This week on Jamie's Quick & Easy Food, Jamie's cooking up his high-speed ginger shakin' beef, teamed with one-minute-wonder veg, pak choi. Followed by crispy squid and smashed avo, an irresistible, ... (also 3/19 1am)

7:30PM **Cook's Country** "Summer Steak And Salad" (R)
Christie Morrison makes Bridget Lancaster the ultimate grilled thick-cut Porterhouse steaks. (also 3/19 1:30am)

8:00PM **Lidia's Kitchen** "Eggs All Day" (R)
Herb frittata roll-ups, pancetta with fennel-flavored eggs and apples and potato and egg frico. (also 3/19 12:30am, 3/21 1:30am, 3/21 2:30pm, 3/21 4:30pm, 3/22 3:30pm, 3/26 9:30pm, 3/27 2:30am)

8:30PM **Christopher Kimball's Milk Street Television** "Milk Street Sweets" (R)
Rich and gooey Maple-Whiskey Pudding Cakes and Chocolate-Almond Spice Cookies are made. (also 3/19 12am)

9:00PM **Curious Traveler** "Curious Dublin" (R)
Discover how Dublin got its name, how the harp become a symbol of Ireland and much more! (also 3/19 2am)

9:30PM **How To Cook Well With Rory O'connell** (R)
Recipes include Mimosa Salad, Roast Loin of Pork with Fennel Seeds and Oeufs a la Neige. (also 3/19 2:30am)

10:00PM **Burt Wolf: Travels And Traditions** "The Beach Vacation, Part 2" (R)
But canoes along the Loxahatchee river, goes deep sea fishing and explores more of Florida.

10:30PM **Samantha Brown's Places To Love** "Food Around The World" (R)
Samantha learns the art of chocolate making in a “funky” way and visits a Vietnamese community.

11:00PM **Rick Steves' Europe** "South Ireland: Waterford To The Ring Of Kerry" (R)
Scenic charms include Waterford's crystal factory and Kinsale's star-shaped fortresses. (also 3/19 5am, 3/25 11am)

11:30PM **Best Of The Joy Of Painting** "Trail's End" (R)
Cloudy big sky and dense forest are the cozy background for one of those celebrated Bob Ross leafless liner-brush trees, and a surprise at the end! (also 3/19 5:30am)
12:00AM  Christopher Kimball's Milk Street Television "Milk Street Sweets" (R)

12:30AM  Lidia's Kitchen "Eggs All Day" (R) (also 3/21 1:30am, 3/21 2:30pm, 3/21 4:30pm, 3/22 4:30pm, 3/22 6:30pm, 3/26 9:30pm, 3/27 2:30am)

1:00AM  Jamie's Quick & Easy Food (R)

1:30AM  Cook's Country "Summer Steak And Salad" (R)

2:00AM  Curious Traveler "Curious Dublin" (R)

2:30AM  How To Cook Well With Rory O'connell (R)

3:00AM  New Orleans Cooking With Kevin Belton "Mom's Saturday Staple" (R) (also 3/22 12:30am)

3:30AM  Yan Can Cook: Spice Kingdom "The Voice Of The Mountain" (R) (also 3/23 12:30am)

4:00AM  Garage With Steve Butler "Work Bench"

4:30AM  Classic Woodworking "Shaker Hall Table" (R)

5:00AM  Rick Steves' Europe "South Ireland: Waterford To The Ring Of Kerry" (R) (also 3/25 11am)

5:30AM  Best Of The Joy Of Painting "Trail's End" (R)

Thursday | March 19

6:30PM  Christopher Kimball's Milk Street Television "Beirut Fast Food" (R)
Delicious Bulgur and Beef Kibbeh and Lebanese Lentils and Rice with Crisped Onions are served. (also 3/19 8:30pm, 3/20 12am)

7:00PM  Steven Raichlen's Project Fire "Grill Top Cocktail Party" (R)
Recipes include plantation shrimp with spiced rum glaze and finger burner lamb chops. (also 3/20 1am)

7:30PM  Pati's Mexican Table "A Taste Of Mazatlan"
Pati tours Mazatlan, Sinaloa's premiere resort town, with chefs Luis Osuna and Zahie Tellez. (also 3/20 1:30am)

8:00PM  Martha Bakes "Decorative Breads" (R)
A crusty golden brown artisanal boule and an "edible landscape" onion and leek focaccia are served. (also 3/20 12:30am)

8:30PM  Christopher Kimball's Milk Street Television "Beirut Fast Food" (R)
Delicious Bulgur and Beef Kibbeh and Lebanese Lentils and Rice with Crisped Onions are served. (also 3/20 12am)

9:00PM  Bare Feet With Mickela Mallozzi "County Clare, Ireland" (R)
Mickela dances with the cast of Riverdance in Dublin, Ireland and attends a Matchmaking Festival. (also 3/20 2am)

9:30PM  Samantha Brown's Places To Love "Ireland's Northwest Coast" (R)
Samantha hikes up the sea cliffs of Slieve League, frequents a Gastropub and visits County Sligo. (also 3/20 2:30am)

10:00PM  In The Americas With David Yetman "Dominican Republic: Of Baseball, Whales, And Limpi" (R)
The Dominican Republic is a hotbed of baseball and home to one of the liveliest carnivals anywhere.

10:30PM  Joseph Rosendo's Travelscope "Riding The Range In Southern Alberta, Canada" (R)
Joseph travels to Blackfoot Crossing Historical Park and Writing-On-Stone Provincial Park.

11:00PM  Rick Steves' Europe "The Best Of West Ireland: Dingle, Galway, And The" (R)
Explore the rugged Aran Islands, a castle at a medieval folk banquet and the Dingle Peninsula. (also 3/20 5am, 3/26 11am)

11:30PM  Best Of The Joy Of Painting "Evergreen Valley" (R)
Layers, layers, layers. Bob Ross layers will make you want to paint this verdurous mountain scene right along with television's favorite painter. (also 3/20 5:30am)

12:00AM  Christopher Kimball's Milk Street Television "Beirut Fast Food" (R)

12:30AM  Martha Bakes "Decorative Breads" (R)

1:00AM  Steven Raichlen's Project Fire "Grill Top Cocktail Party" (R)
1:30AM  Pati's Mexican Table "A Taste Of Mazatlan"

2:00AM  Bare Feet With Mickela Mallozzi "County Clare, Ireland" (R)

2:30AM  Samantha Brown's Places To Love "Ireland's Northwest Coast" (R)

3:00AM  Ciao Italia "Gifts From The Forest / Ragalli Dalla Foresta" (R) (also 3/22 12am)

3:30AM  Lucky Chow "Trending Japanese" (R) (also 3/23 12am)

4:00AM  American Woodshop "Stanton Tools" (R)

4:30AM  Woodsmith Shop "Simple Shop Storage" (R)

5:00AM  Rick Steves' Europe "The Best Of West Ireland: Dingle, Galway, And The" (R) (also 3/26 11am)

5:30AM  Best Of The Joy Of Painting "Evergreen Valley" (R)

Friday | March 20

6:30PM  Christopher Kimball's Milk Street Television "Tuesday Night Italian"
Pesto alla Genovese and a Campanelle Pasta with Sweet Corn, Tomatoes and Basil are prepared. (also 3/20 8:30pm, 3/21 2:30am)

7:00PM  Simply Ming "Simon Majumdar" (R)
Simon Majumdar makes chicken tikka masala and Ming creates curry-apple chicken with house rice.

7:30PM  Cook's Country "Reimagining Italian-American Classics" (R)
Test cook Bryan Roof makes host Julia Collin Davison a regional favorite - Detroit-style pizza.

8:00PM  America's Test Kitchen From Cook's Illustrated "The Perfect Cookie" (R)
Test cook Dan Souza makes Julia a festive recipe for easy holiday sugar cookies. (also 3/21 2am)

8:30PM  Christopher Kimball's Milk Street Television "Tuesday Night Italian"
Pesto alla Genovese and a Campanelle Pasta with Sweet Corn, Tomatoes and Basil are prepared. (also 3/21 2:30am)

9:00PM  America's Test Kitchen From Cook's Illustrated "Brunch Favorites" (R)
Coffee Cake with Pecan-Cinnamon Streusel is prepared and Broccoli and Feta Frittata is served. (also 3/21 10am, 3/22 12pm, 3/22 9pm, 3/23 2am)

9:30PM  My Greek Table With Diane Kochilas "Kalimera! Breakfast And Brunch" (R)
Froulatia with Potatoes and Sausages and Greek Yogurt Pancakes with Currants and Honey are prepared. (also 3/21 10:30am, 3/22 12:30pm, 3/22 9:30pm, 3/23 2:30am)

10:00PM  George Hirsch Lifestyle "Being Served" (R)
Great recipes include Fresh Squeezed Mimosa, Frisee Crab Salad and Lamb Sausage patties. (also 3/21 11am, 3/22 1pm, 3/23 9pm, 3/24 2am)

10:30PM  New Orleans Cooking With Kevin Belton "Jazz Brunch" (R)
Grillades and grits, pain perdu and bananas foster are showcased. (also 3/21 11:30am, 3/22 1:30pm, 3/23 9:30pm, 3/24 2:30am)

11:00PM  The Jazzy Vegetarian "Wow! Weekend Brunch" (R)
Fabulous French Toast, Mini Quiche Cups and Almost Ambrosia Salad are prepared. (also 3/21 12pm, 3/22 2pm, 3/24 9pm, 3/25 2am)

11:30PM  America's Test Kitchen From Cook's Illustrated "Brunch At Home" (R)
Bridget and Julia prepare eggs Benedict. A show-stopping German pancake is made. (also 3/21 12:30pm, 3/22 2:30pm, 3/24 9:30pm, 3/25 2:30am)

12:00AM  Food Over 50 "The Breakfast Club" (R) (also 3/21 1pm, 3/22 3pm, 3/25 9pm, 3/26 2am)

12:30AM  Pati's Mexican Table "Brunch At The Jinich House" (R) (also 3/21 1:30pm, 3/22 3:30pm, 3/25 9:30pm, 3/26 2:30am)

1:00AM  Ellie's Real Good Food "Better Brunch" (R) (also 3/21 2pm, 3/22 1:30am, 3/22 5am, 3/22 4pm, 3/26 9pm, 3/27 2am)

1:30AM  Lidia's Kitchen "Eggs All Day" (R) (also 3/21 2:30pm, 3/21 4:30pm, 3/22 4:30pm, 3/22 6:30pm, 3/26 9:30pm, 3/27
2:00 AM  **America's Test Kitchen From Cook's Illustrated** "The Perfect Cookie" (R)

2:30 AM  **Christopher Kimball's Milk Street Television** "Tuesday Night Italian"

3:00 AM  **New Orleans Cooking With Kevin Belton** "New Year's Traditions" (R) (also 3/22 1am)

3:30 AM  **Yan Can Cook: Spice Kingdom** "That Which Sustains Life" (R) (also 3/23 1am)

4:00 AM  **This Old House** "Westerly | Pining For Old Pine" (R) (also 3/21 8:30am, 3/21 3pm)

4:30 AM  **Ask This Old House** "Stoop Planters, Fireplace Insert" (R) (also 3/21 8am, 3/21 3:30pm)

5:00 AM  **Rick Steves' Europe** "Germany's Romantic Rhine And Rothenburg" (R) (also 3/27 11am)

5:30 AM  **Best Of The Joy Of Painting** "Balmy Beach" (R) (also 3/21 9pm, 3/22 2am)

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**Saturday | March 21**

6:00 AM  **Classical Stretch: By Essentrics** "Boost Your Energy" (R) (also 3/22 8am)

6:30 AM  **Yoga In Practice** "Where You Look Matters"

7:00 AM  **Fresh Quilting** "Minimalism And Improv" (R)

7:30 AM  **Wyland's Art Studio** "Tropical Island" (R)

8:00 AM  **Ask This Old House** "Stoop Planters, Fireplace Insert" (R) (also 3/21 3:30pm)

8:30 AM  **This Old House** "Westerly | Pining For Old Pine" (R) (also 3/21 3pm)

9:00 AM  **P. Allen Smith's Garden Home** "It's Tulip Time" (R)

9:30 AM  **Growing a Greener World** "Gardening In The Desert Southwest (Phoenix, Az)" (R)

10:00 AM  **America's Test Kitchen From Cook's Illustrated** "Brunch Favorites" (R) (also 3/22 12pm, 3/22 9pm, 3/23 2am)

10:30 AM  **My Greek Table With Diane Kochilas** "Kalimera! Breakfast And Brunch" (R) (also 3/22 12:30pm, 3/22 9:30pm, 3/23 2:30am)

11:00 AM  **George Hirsch Lifestyle** "Being Served" (R) (also 3/22 1pm, 3/23 9pm, 3/24 2am)

11:30 AM  **New Orleans Cooking With Kevin Belton** "Jazz Brunch" (R) (also 3/22 1:30pm, 3/23 9:30pm, 3/24 2:30am)

12:00 PM  **The Jazzy Vegetarian** "Wow! Weekend Brunch" (R) (also 3/22 2pm, 3/24 9pm, 3/25 2am)

12:30 PM  **America's Test Kitchen From Cook's Illustrated** "Brunch At Home" (R) (also 3/22 2:30pm, 3/24 9:30pm, 3/25 2:30am)

1:00 PM  **Food Over 50** "The Breakfast Club" (R)

Dirty Eggs and perfectly made steel-cut Slow Oats, with fresh pear and blueberries are served. (also 3/22 3pm, 3/25 9pm, 3/26 2am)

1:30 PM  **Pati's Mexican Table** "Brunch At The Jinich House" (R)

Spiced Sweet Mexican Coffee and Mexican-Style Gravlax with Cilantro and Tequila are showcased. (also 3/22 3:30pm, 3/25 9:30pm, 3/26 2:30am)

2:00 PM  **Ellie's Real Good Food** "Better Brunch" (R)

Eggs Florentine in tomato cups, breakfast strada primavera and brussel sprout hash with egg. (also 3/22 1:30am, 3/22 5am, 3/22 4pm, 3/26 9pm, 3/27 2am)

2:30 PM  **Lidia's Kitchen** "Eggs All Day" (R)

Herb frittata roll-ups, pancetta with fennel-flavored eggs and apples and potato and egg frico. (also 3/21 4:30pm, 3/22 4:30pm, 3/22 6:30pm, 3/26 9:30pm, 3/27 2:30am)

3:00 PM  **This Old House** "Westerly | Pining For Old Pine" (R)

Old pine is used from a local sawmill to make a table and the knotty pine paneling is whitewashed.

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https://r.vermontpbs.org/schedule/tools/textListings-mono.php?channel=2&month=1
3:30PM  Ask This Old House  "Stoop Planters, Fireplace Insert"  (R)
Kevin builds a hexagon planter and the team shares more Home Inspection Nightmares.

4:00PM  Kevin Belton's New Orleans Celebrations  "Shrimp Fest"  (R)
Beer Batter Shrimp Fritters, Shrimp Nachos and Shrimp and Grits are prepared. (also 3/22 6pm)

4:30PM  Lidia's Kitchen  "Eggs All Day"  (R)
Herb frittata roll-ups, pancetta with fennel-flavored eggs and apples and potato and egg frico. (also 3/22 4:30pm, 3/22 6:30pm, 3/26 9:30pm, 3/27 2:30am)

5:00PM  Rudy Maxa's World: Escape To French Polynesia  (R)
Experience the rich sea life and vibrant culture of Tahiti, Bora Bora and other atolls and islands. (also 3/21 10pm, 3/22 4am)

6:00PM  Rick Steves' Europe  "Munich And The Foothills Of The Alps"  (R)
Visit boisterous markets, Baroque palaces, Bavarian villages and hike up to a desolate castle.

6:30PM  Christopher Kimball's Milk Street Television  "Holiday Entertaining"
An Argentinian-Style Stuffed Pork Loin with Chimichurri and a rich French Walnut Tart are served.

7:00PM  Steven Raichlen's Project Fire  "Fusion Q"  (R)
Honey and coriander smoke-roasted duck, So-Cal paella and pork loin Reuben are prepared.

7:30PM  Pati's Mexican Table  "El Fuerte, Magic Town"
Pati travels to the northern part of Sinaloa and the town of El Fuerte and creates lobster recipes.

8:00PM  Confucius Was A Foodie  "Sichuan"  (R)
Chef Christine explores Sichuan cuisine and discovers the surprise of flavor over heat. (also 3/22 3am)

9:00PM  Best Of The Joy Of Painting  "Balmy Beach"  (R)
Wispypalm trees and warm pink sky, Bob Ross' drops a tropical seascape onto the canvas just before revealing a charming seashell shape. (also 3/22 2am)

9:30PM  Best Of The Joy Of Painting  "View From Clear Creek"  (R)
Soft background mountains against velvety foothills and contrasting lush ground cover - let Bob Ross take you to this special place today. (also 3/22 2:30am)

10:00PM  Rudy Maxa's World: Escape To French Polynesia  (R)
Experience the rich sea life and vibrant culture of Tahiti, Bora Bora and other atolls and islands. (also 3/22 4am)

11:00PM  Sara's Weeknight Meals  (R)
Renowned chef, television personality, magazine editor and cookbook author Sara Moulton brings her signature warmth and informative style back to public television in her new series, SARA'S WEEKNIGHT ... 

11:30PM  Ciao Italia  "Sweet Sebadas / Dolce Sebadas"  (R)
Mary Ann shows how to create deep-fried, honey-drizzled, ravioli-like delight called Sebadas.

12:00AM  Ciao Italia  "Gifts From The Forest / Ragalli Dalla Foresta"  (R)

12:30AM  New Orleans Cooking With Kevin Belton  "Mom's Saturday Staple"  (R)

1:00AM  New Orleans Cooking With Kevin Belton  "New Year's Traditions"  (R)

1:30AM  Ellie's Real Good Food  "Better Brunch"  (R)  (also 3/22 5am, 3/22 4pm, 3/26 9pm, 3/27 2am)

2:00AM  Best Of The Joy Of Painting  "Balmy Beach"  (R)

2:30AM  Best Of The Joy Of Painting  "View From Clear Creek"  (R)

3:00AM  Confucius Was A Foodie  "Sichuan"  (R)

4:00AM  Rudy Maxa's World: Escape To French Polynesia  (R)

5:00AM  Ellie's Real Good Food  "Better Brunch"  (R)  (also 3/22 4pm, 3/26 9pm, 3/27 2am)

5:30AM  Food Over 50  "Sweet Things 2"
Sunday | March 22

- **6:00AM** Classical Stretch: The Esmonde Technique (also 3/22 8:30am)
- **6:30AM** Happy Yoga With Sarah Starr "Flowing River" (R)
- **7:00AM** It's Sew Easy "Season Transitions"
- **7:30AM** Art Of A Cowboy "Mark Boaldin: The One Man Ranch"
- **8:00AM** Classical Stretch: By Essentrics "Boost Your Energy" (R)
- **8:30AM** Classical Stretch: The Esmonde Technique

**9:00AM** Ellie's Real Good Food "Snack Attack" (R) (also 3/23 5am, 3/29 1:30am, 3/29 5am)

**9:30AM** Food Over 50 "Minimizing Meat" (also 3/23 1:30am, 3/23 5:30am, 3/29 5:30am)

**10:00AM** Trails To Oishii Tokyo

**10:30AM** Journeys In Japan

**11:00AM** P. Allen Smith's Garden Home "Super-Duper" (R)

**11:30AM** Garden Smart

**12:00PM** America's Test Kitchen From Cook's Illustrated "Brunch Favorites" (R) (also 3/22 9pm, 3/23 2am)

**12:30PM** My Greek Table With Diane Kochilas "Kalimera! Breakfast And Brunch" (R) (also 3/22 9:30pm, 3/23 2:30am)

**1:00PM** George Hirsch Lifestyle "Being Served" (R)
Great recipes include Fresh Squeezed Mimosa, Frisee Crab Salad and Lamb Sausage patties. (also 3/23 9pm, 3/24 2am)

**1:30PM** New Orleans Cooking With Kevin Belton "Jazz Brunch" (R)
Grillades and grits, pain perdu and bananas foster are showcased. (also 3/23 9:30pm, 3/24 2:30am)

**2:00PM** The Jazzy Vegetarian "Wow! Weekend Brunch" (R)
Fabulous French Toast, Mini Quiche Cups and Almost Ambrosia Salad are prepared. (also 3/24 9pm, 3/25 2am)

**2:30PM** America's Test Kitchen From Cook's Illustrated "Brunch At Home" (R)
Bridget and Julia prepare eggs Benedict. A show-stopping German pancake is made. (also 3/24 9:30pm, 3/25 2:30am)

**3:00PM** Food Over 50 "The Breakfast Club" (R)
Dirty Eggs and perfectly made steel-cut Slow Oats, with fresh pear and blueberries are served. (also 3/25 9pm, 3/26 2am)

**3:30PM** Pati's Mexican Table "Brunch At The Jinich House" (R)
Spiced Sweet Mexican Coffee and Mexican-Style Gravlax with Cilantro and Tequila are showcased. (also 3/25 9:30pm, 3/26 2:30am)

**4:00PM** Ellie's Real Good Food "Better Brunch" (R)
Eggs Florentine in tomato cups, breakfast strada primavera and brussel sprout hash with egg. (also 3/26 9pm, 3/27 2am)

**4:30PM** Lidia's Kitchen "Eggs All Day" (R)
Herb frittata roll-ups, pancetta with fennel-flavored eggs and apples and potato and egg frico. (also 3/26 6:30pm, 3/26 9:30pm, 3/27 2:30am)

**5:00PM** Christopher Kimball's Milk Street Television "Enchiladas And Molletes" (R)
Enchiladas Verdes, Green Enchiladas with Chicken and Cheese and Oaxacan-style Molletes are served.

**5:30PM** Simply Ming "Sara Moulton" (R)
Chef Sara Moulton cooks a flavorful Alsatian onion pie and Ming makes French onion apple soup.

**6:00PM** Kevin Belton's New Orleans Celebrations "Shrimp Fest" (R)
Beer Batter Shrimp Fritters, Shrimp Nachos and Shrimp and Grits are prepared.

**6:30PM** Lidia's Kitchen "Eggs All Day" (R)
Herb frittata roll-ups, pancetta with fennel-flavored eggs and apples and potato and egg frico. (also 3/26 9:30pm, 3/27 2:30am)

https://r.vermontpbs.org/schedule/tools/textListings-mono.php?channel=2&month=1
7:00PM  **Mexico -- One Plate At A Time With Rick Bayless** "Tried & True Tamales" (R)
Rick explores classic Central-style tamales and at home prepares a surprising sweet corn tamale.

7:30PM  **Kevin Belton's New Orleans Celebrations** "Rice Fest" (R)
Baked Rice Au Gratin, Broccoli Fried Rice and Bacon and Egg Calas are prepared.

8:00PM  **Confucius Was A Foodie** "Sweet" (R)
Chef Christine Cushing explores the great big flavor of sweet in Chinese immigrant communities. (also 3/23 3am)

9:00PM  **America's Test Kitchen From Cook's Illustrated** "Brunch Favorites" (R)
Coffee Cake with Pecan-Cinnamon Streusel is prepared and Broccoli and Feta Frittata is served. (also 3/23 2am)

9:30PM  **My Greek Table With Diane Kochilas** "Kalimera! Breakfast And Brunch" (R)
Froutalia with Potatoes and Sausages and Greek Yogurt Pancakes with Currants and Honey are prepared. (also 3/23 2:30am)

10:00PM  **Rick Steves European Festivals** (R)
Rick celebrates the top 10 festivals in Europe, each one rich with tradition, great food and fun. (also 3/23 4am)

11:00PM  **My Greek Table With Diane Kochilas** "Ancient Greece For Modern Cooks" (R)
Phyllo Wrapped Feta with Poppy Seeds and Honey and Roasted Chicken Stuffed with Olives and Figs.

11:30PM  **Lucky Chow** "Chinatown, Reimagined" (R)
The evolution of Chinese food in America is explored in New York City. Peking duck is prepared.

12:00AM  **Lucky Chow** "Trending Japanese" (R)

12:30AM  **Yan Can Cook: Spice Kingdom** "The Voice Of The Mountain" (R)

1:00AM  **Yan Can Cook: Spice Kingdom** "That Which Sustains Life" (R)

1:30AM  **Food Over 50** "Minimizing Meat" (also 3/23 5:30am, 3/29 5:30am)

2:00AM  **America's Test Kitchen From Cook's Illustrated** "Brunch Favorites" (R)

2:30AM  **My Greek Table With Diane Kochilas** "Kalimera! Breakfast And Brunch" (R)

3:00AM  **Confucius Was A Foodie** "Sweet" (R)

4:00AM  **Rick Steves European Festivals** (R)

5:00AM  **Ellie's Real Good Food** "Snack Attack" (R) (also 3/29 1:30am, 3/29 5am)

5:30AM  **Food Over 50** "Minimizing Meat" (also 3/29 5:30am)

**Monday | March 23**

6:30PM  **Christopher Kimball's Milk Street Television** "The New Paris"
Recipes include Potato Gnocchi and with Greens with Walnuts, Parmesan and Pancetta Vinaigrette. (also 3/23 8:30pm, 3/24 12am, 3/29 5pm)

7:00PM  **Simply Ming** "Bryan Caswell" (R)
Houston chef Bryan Caswell barbecues a blackened black sea bass on the half shell with Swiss chard. (also 3/24 1am, 3/29 5:30pm)

7:30PM  **Cook's Country** "Southern Specialties" (R)
Tennessee Pulled Turkey Sandwiches are cooked up and Eastern North Carolina Fish Stew is made. (also 3/24 1:30am, 3/28 4pm, 3/29 6pm)

8:00PM  **America's Test Kitchen From Cook's Illustrated** "Elegant Dinner Party" (R)
The secrets to the ultimate Braised Brisket with Pomegranate, Cumin, and Cilantro are uncovered. (also 3/24 12:30am)

8:30PM  **Christopher Kimball's Milk Street Television** "The New Paris"
Recipes include Potato Gnocchi and with Greens with Walnuts, Parmesan and Pancetta Vinaigrette. (also 3/24 12am, 3/29 5pm)

9:00PM  **George Hirsch Lifestyle** "Being Served" (R)
Great recipes include Fresh Squeezed Mimosa, Frisee Crab Salad and Lamb Sausage patties. (also 3/24 2am)
9:30PM New Orleans Cooking With Kevin Belton "Jazz Brunch" (R)
Grillades and grits, pain perdu and bananas foster are showcased. (also 3/24 2:30am)

10:00PM Family Travel With Colleen Kelly "Life Is A Journey - A Caribbean Cruise"
Colleen and her family take a great Caribbean cruise and visit visit the Bahamas and Jamaica.

10:30PM Beyond Your Backyard "Jamaica" (R)
Erik learns the history of Jamaican culture, explores grottos and rides horseback in the ocean.

11:00PM Rick Steves' Europe "Switzerland's Jungfrau Region: Best Of The Alps" (R)
Visit a traditional village, hike, bike, parasail and find waterfalls deep inside a mountain. (also 3/24 5am, 3/30 11am)

11:30PM Best Of The Joy Of Painting "Lake At The Ridge" (R)
Guest artist Steve Ross shares his talents in this pretty mountain masterpiece, complete with birch trees and silent waterway. (also 3/24 5:30am, 3/28 9:30pm, 3/29 2:30am)

12:00AM Christopher Kimball's Milk Street Television "The New Paris" (also 3/29 5pm)

12:30AM America's Test Kitchen From Cook's Illustrated "Elegant Dinner Party" (R)

1:00AM Simply Ming "Bryan Caswell" (R) (also 3/29 5:30pm)

1:30AM Cook's Country "Southern Specialties" (R) (also 3/28 4pm, 3/29 6pm)

2:00AM George Hirsch Lifestyle "Being Served" (R)

2:30AM New Orleans Cooking With Kevin Belton "Jazz Brunch" (R)

3:00AM Sara's Weeknight Meals (R) (also 3/28 11pm)

3:30AM My Greek Table With Diane Kochilas "Greek Yogurt For Breakfast, Lunch And Dinner" (R) (also 3/29 11pm)

4:00AM This Old House "Westerly | Save The Flagpole" (R) (also 3/27 8am, 3/27 2pm, 3/28 4am, 3/28 8:30am, 3/28 3pm)

4:30AM Ask This Old House "Ceiling Light, Tool Storage" (R) (also 3/27 8:30am, 3/27 2:30pm, 3/28 4:30am, 3/28 8am, 3/28 3:30pm)

5:00AM Rick Steves' Europe "Switzerland's Jungfrau Region: Best Of The Alps" (R) (also 3/30 11am)

5:30AM Best Of The Joy Of Painting "Lake At The Ridge" (R) (also 3/28 9:30pm, 3/29 2:30am)

Tuesday | March 24

6:30PM Christopher Kimball's Milk Street Television "Amazing One-Layer Cakes"
Caprese Chocolate and Almond Torte, Spanish Almond Cake and Browned Butter and Coconut Loaf Cake. (also 3/25 12am)

7:00PM Change Your Brain, Heal Your Mind With Daniel A
The Washington Post wrote that by almost any measure Dr. Daniel Amen is the most popular psychiatrist in America. He is an award-winning brain imaging researcher, founder of The Amen Clinics, and the ...

9:00PM The Jazzy Vegetarian "Wow! Weekend Brunch" (R)
Fabulous French Toast, Mini Quiche Cups and Almost Ambrosia Salad are prepared. (also 3/25 2am)

9:30PM America's Test Kitchen From Cook's Illustrated "Brunch At Home" (R)
Bridget and Julia prepare eggs Benedict. A show-stopping German pancake is made. (also 3/25 2:30am)

10:00PM Bare Feet With Mickela Mallozzi "The Republic Of Georgia" (R)
Mickela explores the Caucasus, the land of wine, unrivaled hospitality and Polyphonic singing.

10:30PM Joseph Rosendo's Travelscope "Southern Ethiopia - Tribal Lands And Primeval Peop" (R)
Joseph's adventure begins along the shores of Lake Abaya and Chamo in the 2,400 mile Rift Valley.

11:00PM Rick Steves' Europe "The Majesty Of Madrid" (R)
A tour of the lavish Royal Palace, art-packed museums and mesmerizing flamenco dancers. (also 3/25 5am, 3/31 11am)

11:30PM Best Of The Joy Of Painting "In The Midst Of Winter" (R)
A quieter, more serene winterscape you'll probably never find - join Bob Ross as he paints this beautifully blue-toned cabin vista.
2/14/2020

12:00AM  Christopher Kimball's Milk Street Television  "Amazing One-Layer Cakes"

12:30AM  In Julia's Kitchen With Master Chefs  "Jasper White" (R)

1:00AM  Mexico -- One Plate At A Time With Rick Bayless  "Choosing Chiles Rellenos" (R)

1:30AM  Kevin Belton's New Orleans Celebrations  "Greek Fest" (R)

2:00AM  The Jazzy Vegetarian  "Wow! Weekend Brunch" (R)

2:30AM  America's Test Kitchen From Cook's Illustrated  "Brunch At Home" (R)

3:00AM  Ciao Italia  "Sunday Sauce" (R) (also 3/28 11:30pm)

3:30AM  Lucky Chow  "Asian Farm To Table" (R) (also 3/29 11:30pm)

4:00AM  American Woodshop  "Arts And Crafts Luminaries" (R)

4:30AM  Woodsmith Shop  "Bride's Chest" (R)

5:00AM  Rick Steves' Europe  "The Majesty Of Madrid" (R) (also 3/31 11am)

5:30AM  Best Of The Joy Of Painting  "In The Midst Of Winter" (R)

Wednesday | March 25

6:30PM  Christopher Kimball's Milk Street Television  "The Austrian Table"
Austrian Beef Stew with Paprika and Caraway, Plum Cake and Austrian Potato Salad are served. (also 3/25 8:30pm, 3/26 12am)

7:00PM  Jamie's Quick & Easy Food  (R)
This week on Jamie's Quick & Easy Food, this week Jamie kicks things off this week by cooking up his crazy good pork burger, a naughty little treat that takes fast food to the next level. Then it's ... (also 3/26 1am)

7:30PM  Cook's Country  "Tri-State Treats" (R)
Hosts Julia Collin Davison and Bridget Lancaster make the ultimate New Jersey Crumb Buns. (also 3/26 1:30am)

8:00PM  Lidia's Kitchen  "Party Favorites" (R)
Stewed savory peppers, a delicious antipasto, pear bellini and fried balls of rice are served. (also 3/26 12:30am, 3/28 4:30pm, 3/29 6:30pm)

8:30PM  Christopher Kimball's Milk Street Television  "The Austrian Table"
Austrian Beef Stew with Paprika and Caraway, Plum Cake and Austrian Potato Salad are served. (also 3/26 12am)

9:00PM  Food Over 50  "The Breakfast Club" (R)
Dirty Eggs and perfectly made steel-cut Slow Oats, with fresh pear and blueberries are served. (also 3/26 2am)

9:30PM  Pati's Mexican Table  "Brunch At The Jinich House" (R)
Spiced Sweet Mexican Coffee and Mexican-Style Gravlax with Cilantro and Tequila are showcased. (also 3/26 2:30am)

10:00PM  Burt Wolf: Travels And Traditions  "Volunteer Tourism, Part 1" (R)
Burt travels to Geneva, Switzerland, London and Washington, DC to explore volunteer tourism.

10:30PM  Samantha Brown's Places To Love  "Charleston, South Carolina" (R)
Samantha takes a walking tour through the hidden alleyways and the French Quarter of Charleston.

11:00PM  Rick Steves' Europe  "Highlights Of Castile: Toledo And Salamanca" (R)
Ramble Spain's most awe-inspiring medieval walls and drop in on a local bachelorette party.. (also 3/26 5am)

11:30PM  Best Of The Joy Of Painting  "Wilderness Way" (R)
Bob Ross paints a low glowing sun behind layers of thick, succulent foliage and ground cover. (also 3/26 5:30am)

12:00AM  Christopher Kimball's Milk Street Television  "The Austrian Table"

12:30AM  Lidia's Kitchen  "Party Favorites" (R) (also 3/28 4:30pm, 3/29 6:30pm)
1:00AM  Jamie's Quick & Easy Food (R)

1:30AM  Cook's Country "Tri-State Treats" (R)

2:00AM  Food Over 50 "The Breakfast Club" (R)

2:30AM  Pati's Mexican Table "Brunch At The Jinich House" (R)

3:00AM  New Orleans Cooking With Kevin Belton "German Heritage" (R) (also 3/29 12:30am)

3:30AM  Yan Can Cook: Spice Kingdom "Poetry In A Cup" (R) (also 3/30 12:30am)

4:00AM  Garage With Steve Butler "Castle Sand Box"

4:30AM  Classic Woodworking "The Hanging Cabinet" (R)

5:00AM  Rick Steves' Europe "Highlights Of Castile: Toledo And Salamanca" (R)

5:30AM  Best Of The Joy Of Painting "Wilderness Way" (R)

Thursday | March 26

6:30PM  Christopher Kimball's Milk Street Television "Cooking With Chilies"
Mexican Tacos al Pastor, Ancho Chili Salsa Roja and Orange-Guajillo Chili Pulled Chicken are served. (also 3/26 8:30pm, 3/27 12am)

7:00PM  Steven Raichlen's Project Fire "One Good Turn" (R)
Peruvian game hens with creamy salsa verde, Hull-hull spare ribs and Brazilian rotisserie pineapple. (also 3/27 1am)

7:30PM  Pati's Mexican Table "Jinetes, Adventure In The Mountains"
Pati visits the mountains of Sinaloa and learns culinary traditions of the tiny village of Jinetes. (also 3/27 1:30am)

8:00PM  Martha Bakes "Elegant Cookies" (R)
Faux bois vanilla and chocolate shortbread is decorated with chocolate bark and pistachio moss. (also 3/27 12:30am)

8:30PM  Christopher Kimball's Milk Street Television "Cooking With Chilies"
Mexican Tacos al Pastor, Ancho Chili Salsa Roja and Orange-Guajillo Chili Pulled Chicken are served. (also 3/27 12am)

9:00PM  Ellie's Real Good Food "Better Brunch" (R)
Eggs Florentine in tomato cups, breakfast strada primavera and brussel sprout hash with egg. (also 3/27 2am)

9:30PM  Lidia's Kitchen "Eggs All Day" (R)
Herb frittata roll-ups, pancetta with fennel-flavored eggs and apples and potato and egg frico. (also 3/27 2:30am)

10:00PM  In The Americas With David Yetman "Oregon: Violent Past And Verdant Present" (R)
David climbs through lavas of volcanic glass, exploring the landscapes near Oregon's Cascade Range.

10:30PM  Joseph Rosendo's Travelscope "Northern Ethiopia - Ancient History And Spiritual" (R)
Joseph visits Northern Ethiopia to uncover its ancient history and discover its spiritual present.

11:00PM  Rick Steves' Europe "Normandy: War-Torn Yet Full Of Life" (R)
Ponder sacrifice on the D-Day beaches and visit a composer's eccentric world and Monet's lily ponds. (also 3/27 5am)

11:30PM  Best Of The Joy Of Painting "Double Take" (R)
This mountain lake scene from Bob Ross transitions from the cold of winter to the warmth of spring. (also 3/27 5:30am)

12:00AM  Christopher Kimball's Milk Street Television "Cooking With Chilies"

12:30AM  Martha Bakes "Elegant Cookies" (R)

1:00AM  Steven Raichlen's Project Fire "One Good Turn" (R)

1:30AM  Pati's Mexican Table "Jinetes, Adventure In The Mountains"

2:00AM  Ellie's Real Good Food "Better Brunch" (R)

2:30AM  Lidia's Kitchen "Eggs All Day" (R)
3:00AM  **Ciao Italia** "Cave Into Cavatelli" (R) (also 3/29 12am)

3:30AM  **Lucky Chow** "Food Of The Gods" (R) (also 3/30 12am)

4:00AM  **American Woodshop** "Making Custom Knives" (R)

4:30AM  **Woodsmith Shop** "Miterless Picture Frames" (R)

5:00AM  **Rick Steves’ Europe** "Normandy: War-Torn Yet Full Of Life" (R)

5:30AM  **Best Of The Joy Of Painting** "Double Take" (R)

**Friday | March 27**

6:30PM  **Christopher Kimball's Milk Street Television** "Thailand North To South"
Delicious dishes include Southern Thai-Style Fried Chicken and Thai Braised Pork and Eggs. (also 3/27 8:30pm, 3/28 2:30am)

7:00PM  **Simply Ming** "Sarah Grueneberg" (R)
Michelin star chef Sarah Grueneberg whips up a tortelli verdi and Ming makes a garlic chive wonton.

7:30PM  **Cook's Country** "Holiday Roast And Potatoes" (R)
A classic recipe for Boneless Rib Roast is streamlined with Yorkshire Pudding and Jus.

8:00PM  **America's Test Kitchen From Cook's Illustrated** "Sous Vide For Everybody" (R)
Test cook Dan Souza makes Bridget Sous Vide Seared Steaks. Soft-Poached Eggs are prepared. (also 3/28 2am)

8:30PM  **Christopher Kimball's Milk Street Television** "Thailand North To South"
Delicious dishes include Southern Thai-Style Fried Chicken and Thai Braised Pork and Eggs. (also 3/28 2:30am)

9:00PM  **I'll Have What Phil's Having** "Tokyo" (R)
Follow Phil in his search for the most delicious Ramen and the Sushi of his dreams in Tokyo. (also 3/28 10am, 3/29 12pm, 3/29 9pm, 3/31 2am)

10:00PM  **I'll Have What Phil's Having** "Italy" (R)
Phil roasts gargantuan Steaks over hot flames and serves them up "Barbarian Style" in Italy. (also 3/28 11am, 3/29 1pm, 3/30 9pm, 3/31 2am)

11:00PM  **I'll Have What Phil's Having** "Paris" (R)
Phil searches for the best roast chicken and other delights in the City of Lights. (also 3/28 12pm, 3/29 2pm, 3/31 9pm)

12:00AM  **I'll Have What Phil's Having** "Hong Kong" (R) (also 3/28 1pm, 3/29 3pm)

1:00AM  **I'll Have What Phil's Having** "Barcelona" (R) (also 3/28 2pm, 3/29 4pm)

2:00AM  **America's Test Kitchen From Cook's Illustrated** "Sous Vide For Everybody" (R)

2:30AM  **Christopher Kimball's Milk Street Television** "Thailand North To South"

3:00AM  **New Orleans Cooking With Kevin Belton** "Shrimp Specialties" (R) (also 3/29 1am)

3:30AM  **Yan Can Cook: Spice Kingdom** "Hot, Hot And Extra Hot!" (R) (also 3/30 1am)

4:00AM  **This Old House** "Westerly | Save The Flagpole" (R) (also 3/28 8:30am, 3/28 3pm)

4:30AM  **Ask This Old House** "Ceiling Light, Tool Storage" (R) (also 3/28 8am, 3/28 3:30pm)

5:00AM  **Rick Steves’ Europe** "Belfast And The Best Of Northern Ireland" (R)

5:30AM  **Best Of The Joy Of Painting** "Autumn Images" (R) (also 3/28 9pm, 3/29 2am)

**Saturday | March 28**

6:00AM  **Classical Stretch: By Essentrics** "Bone Strengthening" (R) (also 3/29 8am)

6:30AM  **Yoga In Practice** "Remembrance"
2/14/2020

7:00AM  **Fresh Quilting** "Go Free Form" (R)

7:30AM  **Wyland's Art Studio** "Sailfish" (R)

8:00AM  **Ask This Old House** "Ceiling Light, Tool Storage" (R) (also 3/28 3:30pm)

8:30AM  **This Old House** "Westerly | Save The Flagpole" (R) (also 3/28 3pm)

9:00AM  **P. Allen Smith's Garden Home** "The Best Of Garden Home: Cooking" (R)

9:30AM    **Growing a Greener World** "Hope For Heroes: The Farmer Veteran Coalition (Dav" (R)

10:00AM  **I'll Have What Phil's Having** "Tokyo" (R) (also 3/29 12pm, 3/29 9pm, 3/30 2am)

11:00AM  **I'll Have What Phil's Having** "Italy" (R) (also 3/29 1pm, 3/30 9pm, 3/31 2am)

12:00PM  **I'll Have What Phil's Having** "Paris" (R) (also 3/29 2pm, 3/31 9pm)

1:00PM  **I'll Have What Phil's Having** "Hong Kong" (R)
Phil tries Hot Pot and a dish of century-old eggs and seeks medical aid in the form of an unusual tea. (also 3/29 3pm)

2:00PM  **I'll Have What Phil's Having** "Barcelona" (R)
Phil enjoys a world-class breakfast of Foie Gras and eggs, a tapas crawl and even a vermouth bar. (also 3/29 4pm)

3:00PM  **This Old House** "Westerly | Save The Flagpole" (R)
TVs are mounted and the blinds and curtains get installed. Richard takes a look at the water heater.

3:30PM  **Ask This Old House** "Ceiling Light, Tool Storage" (R)
Nathan demonstrates a sanding kit with different profiles. Tom and Kevin build a tool storage shelf.

4:00PM  **Cook's Country** "Southern Specialties" (R)
Tennessee Pulled Turkey Sandwiches are cooked up and Eastern North Carolina Fish Stew is made. (also 3/29 6pm)

4:30PM  **Lidia's Kitchen** "Party Favorites" (R)
Stewed savory peppers, a delicious antipasto, pear bellini and fried balls of rice are served. (also 3/29 6:30pm)

5:00PM  **Real Rail Adventures: Swiss Grand Tour** (R)
Jeff Wilson takes in the sights and sounds of Zurich, St. Gallen, Gstaad and Montreux by train. (also 3/28 10pm, 3/29 4am)

6:00PM  **Rick Steves' Europe** "London: Mod And Trad" (R)
Explore the Millennium Bridge, the British Museum's Great Court and the South Band of the Thames.

6:30PM  **Christopher Kimball's Milk Street Television** "New French Classics"
A hearty and robust Beef, Orange and Olive Stew and chewy Chocolate Meringue Cookies are prepared.

7:00PM  **Steven Raichlen's Project Fire** "Grilling 24/7" (R)
Industrial eats pizzas, grilled eggs with prosciutto and parmesan and pastrami beef ribs are served.

7:30PM  **Pati's Mexican Table** "El Chepe, Railway To The Past"
Pati explores the El Chepe railway and cooks up a delicious breakfast based on Sinaloan classics.

8:00PM  **Confucius Was A Foodie** (R)
In CONFUCIUS WAS A FOODIE, celebrity chef and former Food Network host Christine Cushing takes viewers on a voyage of discovery, uncovering the fascinating traditions, philosophies and history of... (also 3/29 3am)

9:00PM  **Best Of The Joy Of Painting** "Autumn Images" (R)
Bob Ross paints trees and bushes with golden color alongside a crystal blue lake and mountains. (also 3/29 2am)

9:30PM  **Best Of The Joy Of Painting** "Lake At The Ridge" (R)
Guest artist Steve Ross shares his talents in this pretty mountain masterpiece, complete with birch trees and silent waterway. (also 3/29 2:30am)

10:00PM **Real Rail Adventures: Swiss Grand Tour** (R)
Jeff Wilson takes in the sights and sounds of Zurich, St. Gallen, Gstaad and Montreux by train. (also 3/29 4am)

11:00PM  **Sara's Weeknight Meals** (R)
Renowned chef, television personality, magazine editor and cookbook author Sara Moulton brings her signature warmth and
informative style back to public television in her new series, SARA'S WEEKNIGHT ...

11:30PM **Ciao Italia** "Sunday Sauce" (R)
Mary Ann prepares Sunday Sauce with plum tomatoes, fork-tender braciole, sausage and meatballs.

12:00AM **Ciao Italia** "Cave Into Cavatelli" (R)

12:30AM **New Orleans Cooking With Kevin Belton** "German Heritage" (R)

1:00AM **New Orleans Cooking With Kevin Belton** "Shrimp Specialties" (R)

1:30AM **Ellie's Real Good Food** "Snack Attack" (R) (also 3/29 5am)

2:00AM **Best Of The Joy Of Painting** "Autumn Images" (R)

2:30AM **Best Of The Joy Of Painting** "Lake At The Ridge" (R)

3:00AM **Confucius Was A Foodie** (R)

4:00AM **Real Rail Adventures: Swiss Grand Tour** (R)

5:00AM **Ellie's Real Good Food** "Snack Attack" (R)

5:30AM **Food Over 50** "Minimizing Meat"

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**Sunday | March 29**

6:00AM **Classical Stretch: The Esmonde Technique** (also 3/29 8:30am)

6:30AM **Happy Yoga With Sarah Starr** "Peaceful Woods" (R)

7:00AM **It's Sew Easy** "Spring Spruce Up"

7:30AM **Art Of A Cowboy** "American Quarter Horse Association: Up Close & Per"

8:00AM **Classical Stretch: By Essentrics** "Bone Strengthening" (R)

8:30AM **Classical Stretch: The Esmonde Technique**

9:00AM **Ellie's Real Good Food** "How To Fish" (R) (also 3/30 5am)

9:30AM **Food Over 50** "Clever Condimente" (also 3/30 1:30am, 3/30 5:30am)

10:00AM **Trails To Oishii Tokyo**

10:30AM **Journeys In Japan**

11:00AM **P. Allen Smith's Garden Home** "Crystal Bridges, American Dreams" (R)

11:30AM **Garden Smart**

12:00PM **I'll Have What Phil's Having** "Tokyo" (R) (also 3/29 9pm, 3/30 2am)

1:00PM **I'll Have What Phil's Having** "Italy" (R)
Phil roasts gargantuan Steaks over hot flames and serves them up "Barbarian Style" in Italy. (also 3/30 9pm, 3/31 2am)

2:00PM **I'll Have What Phil's Having** "Paris" (R)
Phil searches for the best roast chicken and other delights in the City of Lights. (also 3/31 9pm)

3:00PM **I'll Have What Phil's Having** "Hong Kong" (R)
Phil tries Hot Pot and a dish of century-old eggs and seeks medical aid in the form of an unusual tea.

4:00PM **I'll Have What Phil's Having** "Barcelona" (R)
Phil enjoys a world-class breakfast of Foie Gras and eggs, a tapas crawl and even a vermouth bar.

5:00PM **Christopher Kimball's Milk Street Television** "The New Paris" (R)
Recipes include Potato Gnocchi and with Greens with Walnuts, Parmesan and Pancetta Vinaigrette.
5:30PM Simply Ming "Bryan Caswell" (R)
Houston chef Bryan Caswell barbecues a blackened black sea bass on the half shell with Swiss chard.

6:00PM Cook's Country "Southern Specialties" (R)
Tennessee Pulled Turkey Sandwiches are cooked up and Eastern North Carolina Fish Stew is made.

6:30PM Lidia's Kitchen "Party Favorites" (R)
Stewed savory peppers, a delicious antipasto, pear bellini and fried balls of rice are served.

7:00PM Mexico -- One Plate At A Time With Rick Bayless "You Don't Know The Whole Enchilada" (R)
Rick makes show-stopping dishes of classic green chile enchiladas and red chile shrimp enchiladas.

7:30PM Kevin Belton's New Orleans Celebrations "Crab Fest" (R)
Recipes include Crabmeat Ravigote, Creole Crab Dip and Crab Claws with Marinara.

8:00PM Confucius Was A Foodie (R)
In CONFUCIUS WAS A FOODIE, celebrity chef and former Food Network host Christine Cushing takes viewers on a voyage of discovery, uncovering the fascinating traditions, philosophies and history of ... (also 3/30 3am)

9:00PM I'll Have What Phil's Having "Tokyo" (R)
Follow Phil in his search for the most delicious Ramen and the Sushi of his dreams in Tokyo. (also 3/30 2am)

10:00PM Rick Steves Cruising The Mediterranean (R)
Rick Steves sails from Barcelona to Athens with exciting stops in the French Riviera, Rome and more. (also 3/30 4am)

11:00PM My Greek Table With Diane Kochilas "Greek Yogurt For Breakfast, Lunch And Dinner" (R)
Zucchini-Yogurt Savory Pie, Lamb Baked in Greek Yogurt and Greek Yogurt Cheesecake are served.

11:30PM Lucky Chow "Asian Farm To Table" (R)
Traditional and cutting edge agriculturists, including a Central Valley rice farm, are highlighted.

12:00AM Lucky Chow "Food Of The Gods" (R)

12:30AM Yan Can Cook: Spice Kingdom "Poetry In A Cup" (R)

1:00AM Yan Can Cook: Spice Kingdom "Hot, Hot And Extra Hot!" (R)

1:30AM Food Over 50 "Clever Condimente" (also 3/30 5:30am)

2:00AM I'll Have What Phil's Having "Tokyo" (R)

3:00AM Confucius Was A Foodie (R)

4:00AM Rick Steves Cruising The Mediterranean (R)

5:00AM Ellie's Real Good Food "How To Fish" (R)

5:30AM Food Over 50 "Clever Condimente"

Monday | March 30

6:30PM Christopher Kimball's Milk Street Television "Secret S Of Oaxaca"
A warm and filling Oaxacan Green Mole with Chicken and Oaxacan Refried Black Beans are made. (also 3/30 8:30pm, 3/31 12am)

7:00PM Simply Ming "Ivan Orkin" (R)
Chef Orkin shows how to make a simple version of shoyu ramen. Ming prepares a quick vegetable ramen (also 3/31 1am)

7:30PM Cook's Country "Pub-Style Seafood" (R)
Test cook Ashley Moore makes Bridget Lancaster perfect Fish and Chips. Shrimp Burgers are served. (also 3/31 1:30am)

8:00PM America's Test Kitchen From Cook's Illustrated "Chicken And Biscuits" (R)
Test cook Becky Hays and host Julia Collin Davison make the perfect Indoor Pulled Chicken. (also 3/31 12:30am)

8:30PM Christopher Kimball's Milk Street Television "Secret S Of Oaxaca"
A warm and filling Oaxacan Green Mole with Oaxacan Refried Black Beans are made. (also 3/31 12am)
9:00PM I'll Have What Phil's Having "Italy" (R)
Phil roasts gargantuan Steaks over hot flames and serves them up "Barbarian Style" in Italy. (also 3/31 2am)

10:00PM Family Travel With Colleen Kelly "Family Travel On The Emerald Isle - Ireland As A F"
Colleen and her daughter Shea embark on a journey through Ireland's Wild Atlantic Way.

10:30PM Beyond Your Backyard "The Azores" (R)
Erik learns about the history and culture of the Azores by talking with locals and exploring on foot.

11:00PM Rick Steves' Europe "Highlights Of Paris: Eiffel And Monet To Creme Bru" (R)
Scale the Eiffel Tower, marvel at the Orsay Gallery and trace the steps of Marie Antoinette. (also 3/31 5am)

11:30PM Best Of The Joy Of Painting "Hint Of Springtime" (R)
A blanket of multiple shades of green and a clear blue lake is painted by Bob Ross. (also 3/31 5:30am)

12:00AM Christopher Kimball's Milk Street Television "Secret S Of Oaxaca"

12:30AM America's Test Kitchen From Cook's Illustrated "Chicken And Biscuits" (R)

1:00AM Simply Ming "Ivan Orkin" (R)

1:30AM Cook's Country "Pub-Style Seafood" (R)

2:00AM I'll Have What Phil's Having "Italy" (R)

3:00AM Sara's Weeknight Meals (R)

3:30AM My Greek Table With Diane Kochilas "Taste The Music: The Aromatic Cuisine Of The Asian" (R)

4:00AM This Old House "Westerly | Seaside Transformation" (R)

4:30AM Ask This Old House

5:00AM Rick Steves' Europe "Highlights Of Paris: Eiffel And Monet To Creme Bru" (R)

5:30AM Best Of The Joy Of Painting "Hint Of Springtime" (R)

Tuesday | March 31

6:30PM Christopher Kimball's Milk Street Television "From Morocco To Egypt"
Lemon-Saffron Chicken, Cumin-Coriander Potatoes with Cilantro Spicy Egyptian Eggplant are served. (also 3/31 8:30pm)

7:00PM Mexico -- One Plate At A Time With Rick Bayless "Crispy Carnitas" (R)
Los Panchos, a Mexico City institution famous for carnitas, is visited and duck carnitas are made.

7:30PM Kevin Belton's New Orleans Celebrations "Etouffee Fest" (R)
Pork and Onion Etouffee, Gulf Fish Etouffee and Mushroom and Steak Etouffee are served.

8:00PM In Julia's Kitchen With Master Chefs "Lynne Rossetto Kasper" (R)
The chef creates a Renaissance-style roast leg of lamb and green beans with fresh mortadella.

8:30PM Christopher Kimball's Milk Street Television "From Morocco To Egypt"
Lemon-Saffron Chicken, Cumin-Coriander Potatoes with Cilantro Spicy Egyptian Eggplant are served.

9:00PM I'll Have What Phil's Having "Paris" (R)
Phil searches for the best roast chicken and other delights in the City of Lights.

10:00PM Bare Feet With Mickela Mallozzi "Girona, Catalonia" (R)
Mickela enjoys dancing, music and the building of the Castells during the St. John Festival.

10:30PM Joseph Rosendo's Travelscope "Land Without Limits - The Cariboo-Chilcotin-Coast" (R)
Joseph fishes for prawns and hikes through the wilderness to Canada's third highest waterfall.

11:00PM Rick Steves' Europe "Belgium: Bruges And Brussels" (R)
Visit the European Union, a medieval hospital, a carillon concert and Europe's grandest square.

11:30PM Best Of The Joy Of Painting "Around The Bend" (R)
Bob Ross paints a stream as it follows the curve of the wooded landscape and flows out of sight.