

VERMONT PBS Please visit vermontpbs.org for most up-to-date listings.

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 3/8 5pm, 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 rotting 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 Pleasers" (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)

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** "Adorned 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-crust 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 Insec" (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)

3:00PM **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 Yiahi 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)
- 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 Peppercorns 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 Peppercorns 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** "Scrolled 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 Labnah 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, 3/17 9pm, 3/18 2am)
- 12:30PM **How To Cook Well With Rory O'connell** (R) (also 3/15 2:30pm, 3/17 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, 3/18 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, 3/18 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, 3/19 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, 3/19 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 Slieve 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)

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 1:30am)
- 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 4:30pm, 3/22 6:30pm, 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 Limpí" (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)
Froulalia 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

2:30am)

- 2:00AM **America's Test Kitchen From Cook's Illustrated** "The Perfect Cookie" (R)
- 2:30AM **Christopher Kimball's Milk Street Television** "Tuesday Night Italian"
- 3:00AM **New Orleans Cooking With Kevin Belton** "New Year's Traditions" (R) (also 3/22 1am)
- 3:30AM **Yan Can Cook: Spice Kingdom** "That Which Sustains Life" (R) (also 3/23 1am)
- 4:00AM **This Old House** "Westerly | Pining For Old Pine" (R) (also 3/21 8:30am, 3/21 3pm)
- 4:30AM **Ask This Old House** "Stoop Planters, Fireplace Insert" (R) (also 3/21 8am, 3/21 3:30pm)
- 5:00AM **Rick Steves' Europe** "Germany's Romantic Rhine And Rothenburg" (R) (also 3/27 11am)
- 5:30AM **Best Of The Joy Of Painting** "Balmy Beach" (R) (also 3/21 9pm, 3/22 2am)

Saturday | March 21

- 6:00AM **Classical Stretch: By Essentrics** "Boost Your Energy" (R) (also 3/22 8am)
- 6:30AM **Yoga In Practice** "Where You Look Matters"
- 7:00AM **Fresh Quilting** "Minimalism And Improv" (R)
- 7:30AM **Wyland's Art Studio** "Tropical Island" (R)
- 8:00AM **Ask This Old House** "Stoop Planters, Fireplace Insert" (R) (also 3/21 3:30pm)
- 8:30AM **This Old House** "Westerly | Pining For Old Pine" (R) (also 3/21 3pm)
- 9:00AM **P. Allen Smith's Garden Home** "It's Tulip Time" (R)
- 9:30AM **Growing a Greener World** "Gardening In The Desert Southwest (Phoenix, Az)" (R)
- 10:00AM **America's Test Kitchen From Cook's Illustrated** "Brunch Favorites" (R) (also 3/22 12pm, 3/22 9pm, 3/23 2am)
- 10:30AM **My Greek Table With Diane Kochilas** "Kalimera! Breakfast And Brunch" (R) (also 3/22 12:30pm, 3/22 9:30pm, 3/23 2:30am)
- 11:00AM **George Hirsch Lifestyle** "Being Served" (R) (also 3/22 1pm, 3/23 9pm, 3/24 2am)
- 11:30AM **New Orleans Cooking With Kevin Belton** "Jazz Brunch" (R) (also 3/22 1:30pm, 3/23 9:30pm, 3/24 2:30am)
- 12:00PM **The Jazzy Vegetarian** "Wow! Weekend Brunch" (R) (also 3/22 2pm, 3/24 9pm, 3/25 2am)
- 12:30PM **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)
- 1:00PM **Food Over 50** "The Breakfast Club" (R)
Dirty Eggs and perfectly made steel-cut Slow Oats, with fresh pear and blueberries are served. (also 3/22 3pm, 3/25 9pm, 3/26 2am)
- 1:30PM **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 3/22 3:30pm, 3/25 9:30pm, 3/26 2:30am)
- 2:00PM **Ellie's Real Good Food** "Better Brunch" (R)
Eggs Florentine in tomato cups, breakfast strada primavera and brussel sprout hash with egg. (also 3/22 1:30am, 3/22 5am, 3/22 4pm, 3/26 9pm, 3/27 2am)
- 2:30PM **Lidia's Kitchen** "Eggs All Day" (R)
Herb frittata roll-ups, pancetta with fennel-flavored eggs and apples and potato and egg frico. (also 3/21 4:30pm, 3/22 4:30pm, 3/22 6:30pm, 3/26 9:30pm, 3/27 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.

- 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)
Wispy palm 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 3/22 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)

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)
Froulalia 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.

(also 3/25 5:30am)

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, Huli-huli 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, 3/30 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"

- 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 Bank 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 braciolo, 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"

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 Chicken and 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.