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

Create - Program Schedule | April 2021

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

Thursday | April 1

6:30PM  **How To Cook Well With Rory Oconnell** "County Cork"
Host Ciara Whelan travels county by county to reveal the best of Ireland: from the broad golden shores of Sligo and the rolling green hills of Antrim to the misty mountaintops of Kerry and the ... (also 4/1 8:30pm, 4/2 12am, 4/16 6:30pm, 4/16 8:30pm, 4/17 2:30am)

7:00PM  **Kitchen Queens: New Orleans** "Savor The Simplicity" (R)
Marinated Mushrooms, Creamy Escarole and Charred Broccoli Salad and Vegan Cookies are served. (also 4/2 1am)

7:30PM  **Pati's Mexican Table** (R)
PATI'S MEXICAN TABLE brings authentic Mexican flavors, colors, textures and warmth into American kitchens. A former policy analyst focused on Latin American politics and history, Pati Jinich is a ... (also 4/2 1:30am)

8:00PM  **Christopher Kimball's Milk Street Television** "Milk Street Bakes!"
Bianca Borges shows how to make mile-high Deep-Dish Quiche with Mushrooms, Bacon and Gruyere. (also 4/2 12:30am)

8:30PM  **How To Cook Well With Rory Oconnell** "County Cork"
Host Ciara Whelan travels county by county to reveal the best of Ireland: from the broad golden shores of Sligo and the rolling green hills of Antrim to the misty mountaintops of Kerry and the ... (also 4/2 12am, 4/16 8:30pm, 4/17 2:30am)

9:00PM  **This Old House Create Showcase: The Roxbury Hou** "Looking Back And Looking Ahead"
Kevin O'Connor learns to install tiles for the kitchen backsplash and the new stairs are installed. (also 4/2 2am)

9:30PM  **This Old House Create Showcase: The Roxbury Hou** "One Less Foreclosure In Boston"
The job nears completion thanks to the dedication of general contractor David Lopes. (also 4/2 2:30am)

10:00PM  **Rick Steves' Europe** "Berlin" (R)
Berlin's trendy east side, people-friendly riverfront and its vibrant social scene are explored. (also 4/2 5am)

10:30PM  **Joseph Rosendo's Travelscope** "Cruising The Mediterranean" (R)
Joseph's cruise adventure takes him to great places in Venice, Croatia, Malta, Sicily and Tuscany.

11:00PM  **Weekends With Yankee** "Winter Wonderland" (R)
The top-notch trails at the Jackson, New Hampshire Ski Touring Center are explored.

11:30PM  **Cook's Country** "Pacific Northwest Supper" (R)
Christie Morrison shows Julia Collin Davison how to make a show-stopping Oregon blackberry pie.

12:00AM  **How To Cook Well With Rory Oconnell** "County Cork" (also 4/16 6:30pm, 4/16 8:30pm, 4/17 2:30am)

12:30AM  **Christopher Kimball's Milk Street Television** "Milk Street Bakes!"

1:00AM  **Kitchen Queens: New Orleans** "Savor The Simplicity" (R)

1:30AM  **Pati's Mexican Table** (R)

2:00AM  **This Old House Create Showcase: The Roxbury Hou** "Looking Back And Looking Ahead"

2:30AM  **This Old House Create Showcase: The Roxbury Hou** "One Less Foreclosure In Boston"
3:00AM  **Baking With Julia** (also 4/4 12am)

3:30AM  **New Scandinavian Cooking** "Oil Adventure" (R) (also 4/5 12am)

4:00AM  **Craftsman's Legacy** "The Spoon Maker" (R)

4:30AM  **Woodsmith Shop** "Playing Games In The Shop"

5:00AM  **Rick Steves' Europe** "Berlin" (R)

5:30AM  **Best Of The Joy Of Painting** "Waterfall Wonder" (R)

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**Friday | April 2**

6:30PM  **How To Cook Well With Rory Oconnell** "County Longford"
Host Ciara Whelan travels county by county to reveal the best of Ireland: from the broad golden shores of Sligo and the rolling green hills of Antrim to the misty mountaintops of Kerry and the ... (also 4/2 8:30pm, 4/3 2:30am, 4/17 6:30pm)

7:00PM  **Simply Ming** "Billy Dec" (R)
Actor and restaurateur Billy Dec cooks up a classic adobo pork belly bao with oozing fried egg.

7:30PM  **Cook's Country** "Italian Comfort Food Classics" (R)
Test cook Bryan Roof prepares Chicago Thin-Crust Pizza with Homemade Italian Sausage. (also 4/29 11:30pm)

8:00PM  **America's Test Kitchen From Cook's Illustrated** "Pressure Cooker Perfection" (R)
Test cook Becky Hays makes the fastest-ever farmhouse chicken noodle soup in the pressure cooker. (also 4/3 2am, 4/5 11:30pm, 4/23 3:30pm)

8:30PM  **How To Cook Well With Rory Oconnell** "County Longford"
Host Ciara Whelan travels county by county to reveal the best of Ireland: from the broad golden shores of Sligo and the rolling green hills of Antrim to the misty mountaintops of Kerry and the ... (also 4/3 2:30am, 4/17 6:30pm)

9:00PM  **America's Test Kitchen From Cook's Illustrated** "Spring Dinner For Company" (R)
Roasted Whole Side of Salmon is served and a recipe for Buttery Spring Vegetables is shared. (also 4/3 10am, 4/4 12pm, 4/4 9pm, 4/5 2am)

9:30PM  **P. Allen Smith's Garden To Table** "The Emergence Of Spring" (R)
P. Allen Smith picks dandelions to create a salad and makes an amazing tablescape using daffodils. (also 4/3 10:30am, 4/4 12:30pm, 4/4 9:30pm, 4/5 2:30am)

10:00PM  **Sara's Weeknight Meals** "Mouth Of The South" (R)
Delicious meals include She Crab Soup, Huguenot Torte and Pimento Cheese Sandwiches (also 4/3 11am, 4/4 1pm, 4/5 9pm, 4/6 2am)

10:30PM  **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 4/3 11:30am, 4/4 1:30pm, 4/5 9:30pm, 4/6 2:30am)

11:00PM  **Kevin Belton's New Orleans Kitchen** "Spring Fling" (R)
Roast duck quarters with boudin squares and Roasted root vegetables marinated in wine and coffee. (also 4/3 12pm, 4/4 2pm, 4/6 9pm, 4/7 2:30am)

11:30PM  **Julie Taboulie's Lebanese Kitchen** "Spring Sensations" (R)
Crown roasted leg of lamb meat called xaruff mishwee and fire-roasted baby wheat grains are made. (also 4/3 12:30pm, 4/4 2:30pm, 4/6 9:30pm, 4/7 2:30am)

12:00AM  **P. Allen Smith's Garden To Table** "The Rite Of Spring" (R) (also 4/3 1pm, 4/4 3pm, 4/7 9pm, 4/8 2am)
12:30 AM  The Jazzy Vegetarian "Spring Has Sprung" (R) (also 4/3 1:30pm, 4/4 3:30pm, 4/7 9:30pm, 4/8 2:30am)

1:00 AM  Annabel Langbein: The Free Range Cook "Life's A Picnic" (R) (also 4/3 2pm, 4/4 4pm, 4/8 9pm, 4/9 2am)

1:30 AM  Cook's Country "Spring Feast" (R) (also 4/3 2:30pm, 4/4 4:30pm, 4/8 9:30pm, 4/9 2:30am)

2:00 AM  America's Test Kitchen From Cook's Illustrated "Pressure Cooker Perfection" (R) (also 4/5 11:30pm, 4/23 3:30pm)

2:30 AM  How To Cook Well With Rory O'Connell "County Longford" (also 4/17 6:30pm)

3:00 AM  Kevin Belton's New Orleans Celebrations "Fried Chicken Fest" (R) (also 4/4 1am)

3:30 AM  America's Test Kitchen From Cook's Illustrated "Vibrant Mediterranean Cooking" (R) (also 4/5 1am, 4/30 8pm)

4:00 AM  This Old House "A Queen Anne Revival" (R) (also 4/3 8:30am, 4/3 3pm)

4:30 AM  Ask This Old House "Garbage Disposal, Concrete Wall" (R) (also 4/3 8am, 4/3 3:30pm)

5:00 AM  Rick Steves' Europe "Germany's Hamburg And The Luther Trail" (R)

5:30 AM  Best Of The Joy Of Painting "Mighty Mountain Lake" (R) (also 4/3 9pm, 4/4 2am)

Saturday | April 3

6:00 AM  Classical Stretch: By Essentrics "Waist Toning" (R) (also 4/4 8am)

6:30 AM  Yoga In Practice "Cultivate Self-Respect" (R)

7:00 AM  Fons & Porter's Love Of Quilting "Snail's Trail" (R)

7:30 AM  Landscapes Through Time With David Dunlap "Frederic Church's Olana In Hudson River Valley, Ny" (R)

8:00 AM  Ask This Old House "Garbage Disposal, Concrete Wall" (R) (also 4/3 3:30pm)

8:30 AM  This Old House "A Queen Anne Revival" (R) (also 4/3 3pm)

9:00 AM  P. Allen Smith's Garden Home "Charming Charleston" (R) (also 4/10 5pm)

9:30 AM  Growing a Greener World "Expanding Your Food Garden By Growing Fruit" (R)

10:00 AM  America's Test Kitchen From Cook's Illustrated "Spring Dinner For Company" (R) (also 4/4 12pm, 4/4 9pm, 4/5 2am)

10:30 AM  P. Allen Smith's Garden To Table "The Emergence Of Spring" (R) (also 4/4 12:30pm, 4/4 9:30pm, 4/5 2:30am)

11:00 AM  Sara's Weeknight Meals "Mouth Of The South" (R) (also 4/4 1pm, 4/5 9pm, 4/6 2am)

11:30 AM  Best Of The Joy Of Painting "Double Take" (R) (also 4/4 1:30pm, 4/5 9:30pm, 4/6 2:30am)

12:00 PM  Kevin Belton's New Orleans Kitchen "Spring Fling" (R) (also 4/4 2pm, 4/6 9pm, 4/7 2am)

12:30 PM  Julie Tabouli's Lebanese Kitchen "Spring Sensations" (R) (also 4/4 2:30pm, 4/6 9:30pm, 4/7 2:30am)

1:00 PM  P. Allen Smith's Garden To Table "The Rite Of Spring" (R)

Allen takes elements from the garden and the spice rack to make natural Easter egg dyes. (also 4/4 3pm, 4/7 9pm,
3/16/2021

4/8 2am)

1:30PM The Jazzy Vegetarian "Spring Has Sprung" (R)
Cashew-Stuffed Artichokes, Asparagus Tart, Sweet Arugula Salad and Paprika Roasted Cauliflower. (also 4/4 3:30pm, 4/7 9:30pm, 4/8 2:30am)

2:00PM Annabel Langbein: The Free Range Cook "Life's A Picnic" (R)
Sausage, Tomato and Olive Pissaladiere and Pork and Cilantro Spring Rolls are served. (also 4/4 4pm, 4/8 9pm, 4/9 2am)

2:30PM Cook's Country "Spring Feast" (R)
Test cook Christie Morrison makes host Julia Collin Davison a show-stopping Slow-Roasted Fresh Ham. (also 4/4 4:30pm, 4/8 9:30pm, 4/9 2:30am)

3:00PM This Old House "A Queen Anne Revival" (R)
The Seaside Victorian Cottage is restored. A new addition matches the existing architectural details.

3:30PM Ask This Old House "Garbage Disposal, Concrete Wall" (R)
Richard explains how to install a garbage disposal and Mark and Jenn reface a concrete wall.

4:00PM America's Test Kitchen From Cook's Illustrated "Soup For Dinner" (R)
Test cook Dan Souza makes chicken bouillabaisse. Greek chicken and rice soup is prepared. (also 4/21 3:30pm)

4:30PM Cook's Country "Bbq Brisket And Fritters" (R)
Test cook Bryan Roof makes host Julia Collin Davison a tender and delicious Texas Barbecue Brisket. (also 4/27 11:30pm)

5:00PM P. Allen Smith's Garden Home "Homesteaders USA" (R)
From kitchen to bath, experts break down the basics of homesteading for beginners.

5:30PM P. Allen Smith's Garden To Table "Pizza Party" (R)
Allen creates a fun tablescape using items from the garden and makes a Greek Salad and pizza dough.

6:00PM Rick Steve's Europe "Germany's Dresden And Leipzig" (R)
Opulent palaces and art treasures in Dresden and the Bach heritage of Leipzig are explored.

6:30PM How To Cook Well With Rory Oconnell "County Donegal"
Host Ciara Whelan climbs to the top of Fanad Lighthouse and visits Glenveagh National Park.

7:00PM Kitchen Queens: New Orleans "Louisiana Favorites" (R)
Shrimp Okra Gumbo, Louisiana Crab and Corn Maque Choux Dip and Shrimp Creole are prepared.

7:30PM Pati's Mexican Table (R)
Pati's MEXICAN TABLE brings authentic Mexican flavors, colors, textures and warmth into American kitchens. A former policy analyst focused on Latin American politics and history, Pati Jinich is a ...

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 4/4 3am)

9:00PM Best Of The Joy Of Painting "Mighty Mountain Lake" (R)
Bob Ross creates an icy panorama that features amazing glacier-like peaks. (also 4/4 2am)

9:30PM Best Of The Joy Of Painting "High Tide" (R)
Bob Ross' gentle brush strokes create bending palm trees on the edge of a sea coast. (also 4/4 2:30am)

10:00PM The Legacy List With Matt Paxton "Six Generations Of Stuff / Leesburg, Va"
Homeowners sort through their sprawling manor filled with historical artifacts and family heirlooms. (also 4/4 4am)

11:00PM Taste Of Louisiana With Chef John Folse & Compa "Saltwater Fishing - Gulf Of Mexico" (R)
Tuna steaks with a tangy garlic sauce and mouth-watering cippino with fresh seafood and toast.
11:30PM  **Baking With Julia**  
Esther McManus makes Almond Croissants, Chocolate Croissants, Pate filled Croissants and Basteeya.

12:00AM  **Baking With Julia**

12:30AM  **Kevin Belton's New Orleans Celebrations** "Bastille Day Fete" (R)

1:00AM  **Kevin Belton's New Orleans Celebrations** "Fried Chicken Fest" (R)

1:30AM  **Food Over 50** "Eating Away At Inflammation" (R) (also 4/4 5am)

2:00AM  **Best Of The Joy Of Painting** "Mighty Mountain Lake" (R)

2:30AM  **Best Of The Joy Of Painting** "High Tide" (R)

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

4:00AM  **The Legacy List With Matt Paxton** "Six Generations Of Stuff / Leesburg, Va"

5:00AM  **Food Over 50** "Eating Away At Inflammation" (R)

5:30AM  **The Jazzy Vegetarian** "Craving For Chocolate" (R)

**Sunday | April 4**

6:00AM  **Classical Stretch: The Esmonde Technique** "Anti Aging Workout" (R) (also 4/4 8:30am)

6:30AM  **Classical Stretch: By Essentrics** "Knee Strengthening" (R) (also 4/10 6am, 4/11 8am)

7:00AM  **It's Sew Easy** "More Quilting" (R)

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

8:00AM  **Classical Stretch: By Essentrics** "Waist Toning" (R)

8:30AM  **Classical Stretch: The Esmonde Technique** "Anti Aging Workout" (R)

9:00AM  **Food Over 50** "The Breakfast Club" (R) (also 4/5 5am, 4/11 1:30am, 4/11 5am)

9:30AM  **The Jazzy Vegetarian** "Sunday Brunch" (R) (also 4/5 1:30am, 4/5 5:30am, 4/11 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) (also 4/17 5pm)

11:30AM  **Garden Smart**

12:00PM  **America's Test Kitchen From Cook's Illustrated** "Spring Dinner For Company" (R) (also 4/4 9pm, 4/5 2am)

12:30PM  **P. Allen Smith's Garden To Table** "The Emergence Of Spring" (R) (also 4/4 9:30pm, 4/5 2:30am)

1:00PM  **Sara's Weeknight Meals** "Mouth Of The South" (R)  
Delicious meals include She Crab Soup, Huguenot Torte and Pimento Cheese Sandwiches (also 4/5 9pm, 4/6 2am)

1:30PM  **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 4/5
9:00PM  **America's Test Kitchen From Cook's Illustrated** "Spring Dinner For Company" (R)
Roasted Whole Side of Salmon is served and a recipe for Buttery Spring Vegetables is shared. (also 4/5 2am)

9:30PM  **P. Allen Smith's Garden To Table** "The Emergence Of Spring" (R)
P. Allen Smith picks dandelions to create a salad and makes an amazing tablescape using daffodils. (also 4/5 2:30am)

10:00PM  **The Legacy List With Matt Paxton** "Turn The Page / Washington, D.c."
Homeowners work on downsizing from their large family home into an apartment half the size. (also 4/5 4am)

11:00PM  **Annabel Langbein: The Free Range Cook** "A Decadent Dinner" (R)
Moroccan Tomato Sauce, Moroccan Eggs, Cowboy Hash, Venison Tataki and Duck Confit are served.
11:30PM **New Scandinavian Cooking** "It All Starts With Kids" (R)
Andreas visits Geitmyra Farm in Oslo, Norway, the site of his new food culture center for kids.

12:00AM **New Scandinavian Cooking** "Oil Adventure" (R)

12:30AM **America's Test Kitchen From Cook's Illustrated** "Simple Chinese Staples" (R) (also 4/26 8pm, 4/27 12:30am, 4/28 11:30pm)

1:00AM **America's Test Kitchen From Cook's Illustrated** "Vibrant Mediterranean Cooking" (R) (also 4/30 8pm)

1:30AM **The Jazzy Vegetarian** "Sunday Brunch" (R) (also 4/5 5:30am, 4/11 5:30am)

2:00AM **America's Test Kitchen From Cook's Illustrated** "Spring Dinner For Company" (R)

2:30AM **P. Allen Smith's Garden To Table** "The Emergence Of Spring" (R)

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

4:00AM **The Legacy List With Matt Paxton** "Turn The Page / Washington, D.c."

5:00AM **Food Over 50** "The Breakfast Club" (R) (also 4/11 1:30am, 4/11 5am)

5:30AM **The Jazzy Vegetarian** "Sunday Brunch" (R) (also 4/11 5:30am)

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**Monday | April 5**

6:30PM **How To Cook Well With Rory Oconnell** "County Sligo"
Ciara Whelan navigates the wild waters of Strandhill beach and chills out in a seaweed bath. (also 4/5 8:30pm, 4/6 12am, 4/11 5pm)

7:00PM **Simply Ming** "Akhtar Nawab" (R)
Chef Akhtar Nawab makes a hearty mushroom Bolognese with homemade ligurian corzetti pasta. (also 4/6 1am, 4/11 5:30pm)

7:30PM **Cook's Country** "Tacos Two Ways" (R)
Smoked Fish Tacos, a Southern California classic, and Grilled Steak Fajitas are prepared. (also 4/6 1:30am)

8:00PM **America's Test Kitchen From Cook's Illustrated** "Diner-Style Favorites With A Twist" (R)
Julia and Bridget uncover the secrets to making the ultimate Italian-style turkey meatballs. (also 4/6 12:30am, 4/7 11:30pm, 4/10 4pm, 4/26 3:30pm)

8:30PM **How To Cook Well With Rory Oconnell** "County Sligo"
Ciara Whelan navigates the wild waters of Strandhill beach and chills out in a seaweed bath. (also 4/6 12am, 4/11 5pm)

9:00PM **Sara's Weeknight Meals** "Mouth Of The South" (R)
Delicious meals include She Crab Soup, Huguenot Torte and Pimento Cheese Sandwiches (also 4/6 2am)

9:30PM **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 4/6 2:30am)

10:00PM **Rick Steves' Europe** "Germany's Frankfurt And Nurnberg" (R)
Skyscraper-studded Frankfurt and the maze of underground bomb shelters in Nurnberg are explored. (also 4/6 5am)

10:30PM **Beyond Your Backyard** "Bemidji, Mn" (R)
Erik visits the downtown arts and dining district and explores the region's lakes and state parks.

11:00PM **Born To Explore With Richard Wiese** "South Dakota: Spirits Of The Caves"
Host Richard Wiese journeys to the Black Hills of South Dakota to learn about the Lakota Nation.
11:30PM **America's Test Kitchen From Cook's Illustrated** "Pressure Cooker Perfection" (R)
Test cook Becky Hays makes the fastest-ever farmhouse chicken noodle soup in the pressure cooker. (also 4/23 3:30pm)

12:00AM **How To Cook Well With Rory Oconnell** "County Sligo" (also 4/11 5pm)

12:30AM **America's Test Kitchen From Cook's Illustrated** "Diner-Style Favorites With A Twist" (R) (also 4/7 11:30pm, 4/10 4pm, 4/26 3:30pm)

1:00AM **Simply Ming** "Akhtar Nawab" (R) (also 4/11 5:30pm)

1:30AM **Cook's Country** "Tacos Two Ways" (R)

2:00AM **Sara's Weeknight Meals** "Mouth Of The South" (R)

2:30AM **Best Of The Joy Of Painting** "Double Take" (R)

3:00AM **Taste Of Louisiana With Chef John Folse & Compa** "Coastal Erosion - Louisiana Coast" (R) (also 4/10 11pm)

3:30AM **Annabel Langbein: The Free Range Cook** "Paella Party" (R) (also 4/11 11pm)

4:00AM **This Old House** "Return To Dorchester" (also 4/9 8am, 4/9 2pm, 4/10 4am, 4/10 8:30am, 4/10 3pm)

4:30AM **Ask This Old House** "Power Washing, Deck Lights" (also 4/9 8:30am, 4/9 2:30pm, 4/10 4:30am, 4/10 8am, 4/10 3:30pm)

5:00AM **Rick Steves' Europe** "Germany's Frankfurt And Nurnberg" (R)

5:30AM **Best Of The Joy Of Painting** "Wooded Stream Oval" (R) (also 4/10 9:30pm, 4/11 2:30am)

**Tuesday | April 6**

6:30PM **How To Cook Well With Rory Oconnell** "County Dun Laoghaire-Rathdown"
Host Ciara Whelan visits the iconic James Joyce tower and gets a sailing lesson in Dublin Bay. (also 4/7 12am)

7:00PM **Overcoming Anxiety, Depression, Trauma, And Gri** (R)
The world is in turmoil and Americans are the unhappiest they've been in 50 years. With millions sickened from COVID-19 and more than 300, 000 Americans dead in a global pandemic that brought social ...

9:00PM **Kevin Belton's New Orleans Kitchen** "Spring Fling" (R)
Roast duck quarters with boudin squares and Roasted root vegetables marinated in wine and coffee. (also 4/7 2am)

9:30PM **Julie Taboulie's Lebanese Kitchen** "Spring Sensations" (R)
Crown roasted leg of lamb meat called xaruff mishwee and fire-roasted baby wheat grains are made. (also 4/7 2:30am)

10:00PM **Rick Steves' Europe** "Bulgaria" (R)
Bulgaria, so mysterious to most Americans, has a vivid identity as a crossroads of the Balkans. (also 4/7 5am)

10:30PM **Joseph Rosendo's Travelscope** "Christmas In Switzerland" (R)
Visit Lausanne, Montreux and Basel to explore some of Switzerland's best Christmas Markets.

11:00PM **Weekends With Yankee** "Deep Roots" (R)
Amy Traverso visits Boston's Chinatown for a tour of this vibrant community and to make dumplings.

11:30PM **Cook's Country** "Summer Steak And Salad" (R)
Christie Morrison makes Bridget Lancaster the ultimate grilled thick-cut Porterhouse steaks.
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12:00AM **How To Cook Well With Rory Oconnell** "County Dun Laoghaire-Rathdown"

12:30AM **Christopher Kimball's Milk Street Television** "Entertaining Favorites"

1:00AM **Sara's Weeknight Meals** "Shellfish Asian Style" (R)

1:30AM **Wild Harvest With Les Stroud** "Douglas Fir & Buffaloberry" (R)

2:00AM **Kevin Belton's New Orleans Kitchen** "Spring Fling" (R)

2:30AM **Julie Taboulie's Lebanese Kitchen** "Spring Sensations" (R)

3:00AM **Baking With Julia** (also 4/10 11:30pm)

3:30AM **New Scandinavian Cooking** "Costal Express" (R) (also 4/11 11:30pm)

4:00AM **Craftsman's Legacy** "The Murrini Glass Maker" (R)

4:30AM **Woodsmith Shop** "Platform Bed"

5:00AM **Rick Steves' Europe** "Bulgaria" (R)

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

**Wednesday | April 7**

6:30PM **How To Cook Well With Rory Oconnell** "County Waterford"
Host Ciara Whelan explores the Viking capital of Ireland and enjoys a hike to the Mahon Falls. (also 4/7 8:30pm, 4/8 12am)

7:00PM **Julie Taboulie's Lebanese Kitchen** "Garden Of Dreams" (R)
Julie discovers a garden of dreams in Mama's Glorious Garden and shares special Lebanese recipes. (also 4/8 1am)

7:30PM **Cook's Country** "Beef, Dressed Up" (R)
Spice-Crusted Steaks and Grilled Bacon Burgers with Caramelized Onion are served. (also 4/8 1:30am, 4/10 4:30pm)

8:00PM **Lidia's Kitchen** "Memories Of The Mountains" (R)
A hearty Minestrone soup with Pesto, delicious Stuffed Cabbage and Italian "gelato" are served. (also 4/8 12:30am, 4/11 6:30pm)

8:30PM **How To Cook Well With Rory Oconnell** "County Waterford"
Host Ciara Whelan explores the Viking capital of Ireland and enjoys a hike to the Mahon Falls. (also 4/8 12am)

9:00PM **P. Allen Smith's Garden To Table** "The Rite Of Spring" (R)
Allen takes elements from the garden and the spice rack to make natural Easter egg dyes. (also 4/8 2am)

9:30PM **The Jazzy Vegetarian** "Spring Has Sprung" (R)
Cashew-Stuffed Artichokes, Asparagus Tart, Sweet Arugula Salad and Paprika Roasted Cauliflower. (also 4/8 2:30am)

10:00PM **Rick Steves' Europe** "Romania" (R)
Romania's vibrant capital, Bucharest, and its "Little Paris of the East" architecture is explored. (also 4/8 5am)

10:30PM **Curious Traveler** "Curious Vienna" (R)
Learn who the Habsburgs were, Maria Theresa, Franz Joseph and Sisi, and how they shaped Vienna.

11:00PM **Dream Of Italy: Tuscan Sun Special** (R)
The hilltop town of Cortona, Italy is showcased with "Under The Tuscan Sun" author Frances Mayes.
11:30PM America’s Test Kitchen From Cook’s Illustrated "Diner-Style Favorites With A Twist" (R)
Julia and Bridget uncover the secrets to making the ultimate Italian-style turkey meatballs. (also 4/10 4pm, 4/26 3:30pm)

12:00AM How To Cook Well With Rory Oconnell "County Waterford"

12:30AM Lidia’s Kitchen "Memories Of The Mountains" (R) (also 4/11 6:30pm)

1:00AM Julie Tabouli’s Lebanese Kitchen "Garden Of Dreams" (R)

1:30AM Cook’s Country "Beef, Dressed Up" (R) (also 4/10 4:30pm)

2:00AM P. Allen Smith's Garden To Table "The Rite Of Spring" (R)

2:30AM The Jazzy Vegetarian "Spring Has Sprung" (R)

3:00AM Kevin Belton's New Orleans Celebrations "Oktoberfest" (R) (also 4/11 12:30am)

3:30AM America’s Test Kitchen From Cook's Illustrated "Grilled Steak And Fruit Tart" (R) (also 4/12 12:30am)

4:00AM American Woodshop "The River Stone/ Mirrorcast Walnut And Mahogany Ni" (R)

4:30AM Classic Woodworking "End Table With David Lamb" (R)

5:00AM Rick Steves' Europe "Romania" (R)

5:30AM Best Of The Joy Of Painting "A Warm Winter" (R)

Thursday | April 8

6:30PM How To Cook Well With Rory Oconnell
Ciara Whelan explores the oldest makers of the iconic Irish Claddagh ring and visits Kylemore Abbey. (also 4/8 8:30pm, 4/9 12am)

7:00PM Kitchen Queens: New Orleans "Asian Traditions" (R)
Bibim Bop Rice Bowl, Salmon with Red Curry Asian Slaw and Brown Sugar Glazed Pork and Onions. (also 4/9 1am)

7:30PM Pati's Mexican Table (R)
PATI'S MEXICAN TABLE brings authentic Mexican flavors, colors, textures and warmth into American kitchens. A former policy analyst focused on Latin American politics and history, Pati Jinich is a [...] (also 4/9 1:30am, 4/30 10pm)

8:00PM Christopher Kimball's Milk Street Television "Lasagna Bolognese" (R)
Lynn Clark makes Tagliatelle alla Bolognese, a rich and creamy meat sauce without the cream. (also 4/9 12:30am)

8:30PM How To Cook Well With Rory Oconnell
Ciara Whelan explores the oldest makers of the iconic Irish Claddagh ring and visits Kylemore Abbey. (also 4/9 12am)

9:00PM Annabel Langbein: The Free Range Cook "Life's A Picnic" (R)
Sausage, Tomato and Olive Pissaladiere and Pork and Cilantro Spring Rolls are served. (also 4/9 2am)

9:30PM Cook's Country "Spring Feast" (R)
Test cook Christie Morrison makes host Julia Collin Davison a show-stopping Slow-Roasted Fresh Ham. (also 4/9 2:30am)

10:00PM Rick Steves' Europe "Assisi And Italian Country Charm" (R)
Rick explores ancient wine cellars in the Italian countryside and the amazing basilica of Assisi. (also 4/9 5am)

10:30PM Joseph Rosendo's Travelscope "Passage Through Chile's Tierra Del Fuego Around Ca" (R)
Joseph circumnavigates the tip of South America, finds elephant seals and visits Isla Del Horno.
11:00PM  **Weekends With Yankee** "Arts And The Sea" (R)
The oldest acapella group in the United States and the Salem Punto Art Museum are highlighted.

11:30PM  **Cook's Country** "Reimagining Italian-American Classics" (R)
Test cook Bryan Roof makes host Julia Collin Davison a regional favorite - Detroit-style pizza.

12:00AM  **How To Cook Well With Rory Oconnell**

12:30AM  **Christopher Kimball's Milk Street Television** "Lasagna Bolognese" (R)

1:00AM  **Kitchen Queens: New Orleans** "Asian Traditions" (R)

1:30AM  **Pati's Mexican Table** (R) (also 4/30 10pm)

2:00AM  **Annabel Langbein: The Free Range Cook** "Life's A Picnic" (R)

2:30AM  **Cook's Country** "Spring Feast" (R)

3:00AM  **Baking With Julia** (also 4/11 12am)

3:30AM  **New Scandinavian Cooking** "Fire In The Belly" (R) (also 4/12 12am)

4:00AM  **Craftsman's Legacy** "The Tool Chest Makers" (R)

4:30AM  **Woodsmith Shop** "Carpenter's Toolbox"

5:00AM  **Rick Steves' Europe** "Assisi And Italian Country Charm" (R)

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

**Friday | April 9**

6:30PM  **How To Cook Well With Rory Oconnell**
Host Ciara Whelan learns how to forage for wild foods at the foot of the Blackstairs Mountains. (also 4/9 8:30pm, 4/10 2:30am)

7:00PM  **Simply Ming** "Ken Oringer" (R)
Ken Oringer makes Thai sausage with oyster aioli and Ming prepares butter poached oysters.

7:30PM  **Cook's Country** "Regional Italian American Favorites" (R)
Test cook Bryan Roof makes a New York classic, Prosciutto Bread. Drop Meatballs are served.

8:00PM  **America's Test Kitchen From Cook's Illustrated** "Italian Seafood Suppers" (R)
Bridget and Julia uncover the secrets to making perfect linguine allo scoglio. (also 4/10 2am, 4/12 11:30pm, 4/28 3:30pm)

8:30PM  **How To Cook Well With Rory Oconnell**
Host Ciara Whelan learns how to forage for wild foods at the foot of the Blackstairs Mountains. (also 4/10 2:30am)

9:00PM  **Jacques Pepin: Heart & Soul** "Gloria's Favorites" (R)
Smoked Salmon and Pork Kidneys with Mushroom and Vermouth Sauce are prepared. (also 4/10 10am, 4/11 12pm, 4/11 9pm, 4/12 2am)

9:30PM  **Jacques Pepin: Heart & Soul** "Cuisine De Ma Cherie" (R)
A tasty herbed omelet with shrimp and cilantro rice with a stew of calamari are prepared. (also 4/10 10:30am, 4/11 12:30pm, 4/11 9:30pm, 4/12 2:30am)

10:00PM  **Jacques Pepin: Heart & Soul** "Menu Memories" (R)
Salmon scaloppini with sorrel sauce and a hearty dish of lamb breast navarin are served. (also 4/10 11am, 4/12 9pm,
4/13 2am)

10:30PM Jacques Pepin: Heart & Soul "All In The Family" (R)
Parisian Potage and Poulet a la Creme paired with a pureed side of Rice Soubise are made (also 4/10 11:30am, 4/12 9:30pm, 4/13 2:30am)

11:00PM Jacques Pepin: Heart & Soul "Cooking From Le Pelican" (R)
Country-style Eggs and Swiss Chard Gratin and Braised Veal Breast with Pearl Onions are served. (also 4/10 12pm, 4/13 9pm, 4/14 2am)

11:30PM Jacques Pepin: Heart & Soul "Taste Bud Temptations"
Tuna Tartare with Bagel Chips and Radishes, Tuna Mascarpone Cream and a Spanish Tortilla are made. (also 4/10 12:30pm, 4/13 9:30pm, 4/14 2:30am)

12:00AM Jacques Pepin: Heart & Soul "Catch O' The Day" (R) (also 4/10 1pm, 4/11 3pm, 4/14 9pm, 4/15 2am)

12:30AM Jacques Pepin: Heart & Soul "Sweet Endings With Shorey" (R) (also 4/10 1:30pm, 4/11 3:30pm, 4/14 9:30pm, 4/15 2:30am)

1:00AM Jacques Pepin: Heart & Soul "Heirloom Favorites" (R) (also 4/10 2pm, 4/11 4pm, 4/16 2am)

1:30AM Jacques Pepin: Heart & Soul "Global Gastronomy" (R) (also 4/10 2:30pm, 4/11 4:30pm, 4/15 9:30pm, 4/16 2:30am)

2:00AM America's Test Kitchen From Cook's Illustrated "Italian Seafood Suppers" (R) (also 4/12 11:30pm, 4/28 3:30pm)

2:30AM How To Cook Well With Rory Oconnell

3:00AM Kevin Belton's New Orleans Celebrations "Beignet Fest" (R) (also 4/11 1am)

3:30AM America's Test Kitchen From Cook's Illustrated "Spicing Up The Grill" (R) (also 4/12 1am)

4:00AM This Old House "Return To Dorchester" (also 4/10 8:30am, 4/10 3pm)

4:30AM Ask This Old House "Power Washing, Deck Lights" (also 4/10 8am, 4/10 3:30pm)

5:00AM Rick Steves' Europe "Siena And Tuscany's Wine Country" (R)

5:30AM Best Of The Joy Of Painting "Golden Rays Of Sunlight" (R) (also 4/10 9pm, 4/11 2am)

Saturday | April 10

6:00AM Classical Stretch: By Essentrics "Knee Strengthening" (R) (also 4/11 8am)

6:30AM Yoga In Practice "Allow Yourself To Soar" (R)

7:00AM Fons & Porter's Love Of Quilting "Pops Of Poinsettia" (R)

7:30AM Landscapes Through Time With David Dunlop "J.m.w. Turner's Visions Of Veni" (R)

8:00AM Ask This Old House "Power Washing, Deck Lights" (also 4/10 3:30pm)

8:30AM This Old House "Return To Dorchester" (also 4/10 3pm)

9:00AM P. Allen Smith's Garden Home "When Kids Takeover" (R) (also 4/24 5pm)

9:30AM Growing a Greener World "Container Gardening Anywhere: What To Know Before" (R)

10:00AM Jacques Pepin: Heart & Soul "Gloria's Favorites" (R) (also 4/11 12pm, 4/11 9pm, 4/12 2am)
10:30AM  **Jacques Pepin: Heart & Soul** "Cuisine De Ma Cherie" (R) (also 4/11 12:30pm, 4/11 9:30pm, 4/12 2:30am)

11:00AM  **Jacques Pepin: Heart & Soul** "Menu Memories" (R) (also 4/12 9pm, 4/13 2am)

11:30AM  **Jacques Pepin: Heart & Soul** "All In The Family" (R) (also 4/12 9:30pm, 4/13 2:30am)

12:00PM  **Jacques Pepin: Heart & Soul** "Cooking From Le Pelican" (R) (also 4/13 9pm, 4/14 2am)

12:30PM  **Jacques Pepin: Heart & Soul** "Taste Bud Temptations" (also 4/13 9:30pm, 4/14 2:30am)

   1:00PM  **Jacques Pepin: Heart & Soul** "Catch O' The Day" (R)
   Grilled Striped Bass with Olive topping and Linguine with Clam Sauce are served. (also 4/11 3pm, 4/14 9pm, 4/15 2am)

   1:30PM  **Jacques Pepin: Heart & Soul** "Sweet Endings With Shorey" (R)
   Peaches martyr and rhubarb-honey coupe with creamy yogurt sauce and more are served. (also 4/11 3:30pm, 4/14 9:30pm, 4/15 2:30am)

   2:00PM  **Jacques Pepin: Heart & Soul** "Heirloom Favorites" (R)
   A tutorial on how to skin a salami and ricotta quenelles, poached to perfection are featured. (also 4/11 4pm, 4/16 2am)

   2:30PM  **Jacques Pepin: Heart & Soul** "Global Gastronomy" (R)
   Japanese-inspired Broiled Salmon with Miso Glaze is followed by a colorful feast of Chirashi Sushi. (also 4/11 4:30pm, 4/15 9:30pm, 4/16 2:30am)

   3:00PM  **This Old House** "Return To Dorchester"
   The renovation of a triple decker house in the Boston neighborhood of Dorchester is showcased.

   3:30PM  **Ask This Old House** "Power Washing, Deck Lights"
   Tom explains how different sanders work and how to sand well. Heath installs deck railing lights.

   4:00PM  **America's Test Kitchen From Cook's Illustrated** "Diner-Style Favorites With A Twist" (R)
   Julia and Bridget uncover the secrets to making the ultimate Italian-style turkey meatballs. (also 4/26 3:30pm)

   4:30PM  **Cook's Country** "Beef, Dressed Up" (R)
   Spice-Crusted Steaks and Grilled Bacon Burgers with Caramelized Onion are served.

   5:00PM  **P. Allen Smith's Garden Home** "Charming Charleston" (R)
   Explore the food and fellowship of one of America's oldest cities, Charleston, South Carolina.

   5:30PM  **P. Allen Smith's Garden To Table** "Bunches Of Blueberries" (R)
   Allen goes to Oregon to sample blueberry dishes and visits a plant where they harvest blueberries.

   6:00PM  **Rick Steves' Europe** "West England" (R)
   Quaint Cotswold villages and dramatic prehistoric stone circles of Stonehenge are explored.

   6:30PM  **How To Cook Well With Rory O'Connell**
   Host Ciara Whelan listens to tales of emigration on board the Dunbrody Famine ship.

   7:00PM  **Kitchen Queens: New Orleans** "Off The Hook" (R)
   Grilled Redfish, Crispy Skinned Red Snapper and Cast Iron Seared Gulf Fish are served.

   7:30PM  **Pati's Mexican Table** (R)
   PATI'S MEXICAN TABLE brings authentic Mexican flavors, colors, textures and warmth into American kitchens. A former policy analyst focused on Latin American politics and history, Pati Jinich is a ...
4/11 8pm, 4/12 3am)

8:30PM **Eating In With Lidia** "Craving Fresh" (R)
Lidia reveals how to mix and balance seasonal flavors from your own garden to create new recipes. (also 4/11 3:30am, 4/11 8:30pm, 4/12 3:30am, 4/12 8:30pm)

9:00PM **Best Of The Joy Of Painting** "Golden Rays Of Sunlight" (R)
Bob Ross creates a shadowy forest and delightfully twinkling sunbeams piercing the darkness. (also 4/11 2am)

9:30PM **Best Of The Joy Of Painting** "Wooded Stream Oval" (R)
Watch and learn as Bob Ross unfolds a beautifully soft wooded scene with gently rippling brook. (also 4/11 2:30am)

10:00PM **The Legacy List With Matt Paxton** "Haul In The Family / Manheim, Pa"
Chris and Jean dig through two storage units of family belongings dating back five generations. (also 4/11 4am)

11:00PM **Taste Of Louisiana With Chef John Folse & Company** "Coastal Erosion - Louisiana Coast" (R)
Sauteed speckled trout is served with a spicy garlic and orange vinaigrette.

11:30PM **Baking With Julia**
Wheat Flour Dough Pita Bread and Eastern Mediterranean Lamb and Tomato Bread are prepared.

12:00AM **Baking With Julia**

12:30AM **Kevin Belton's New Orleans Celebrations** "Oktoberfest" (R)

1:00AM **Kevin Belton's New Orleans Celebrations** "Beignet Fest" (R)

1:30AM **Food Over 50** "The Breakfast Club" (R) (also 4/11 5am)

2:00AM **Best Of The Joy Of Painting** "Golden Rays Of Sunlight" (R)

2:30AM **Best Of The Joy Of Painting** "Wooded Stream Oval" (R)

3:00AM **Eating In With Lidia** "Back To Basics" (R) (also 4/11 8pm, 4/12 3am)

3:30AM **Eating In With Lidia** "Craving Fresh" (R) (also 4/11 8:30pm, 4/12 3:30am, 4/12 8:30pm)

4:00AM **The Legacy List With Matt Paxton** "Haul In The Family / Manheim, Pa"

5:00AM **Food Over 50** "The Breakfast Club" (R)

5:30AM **The Jazzy Vegetarian** "Sunday Brunch" (R)

**Sunday | April 11**

6:00AM **Classical Stretch: The Esmonde Technique** "Power Up Your Legs" (R) (also 4/11 8:30am)

6:30AM **Classical Stretch: By Essentrics** "Spine Mobility" (R) (also 4/17 6am, 4/18 8am)

7:00AM **It's Sew Easy** "Lace Details" (R)

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

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

8:30AM **Classical Stretch: The Esmonde Technique** "Power Up Your Legs" (R)

9:00AM **Food Over 50** "Art Of The Salad" (R) (also 4/12 5am, 4/18 1:30am, 4/18 5am)

9:30AM **The Jazzy Vegetarian** "Quick Casserole Dinner" (R) (also 4/12 1:30am, 4/12 5:30am, 4/18 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) (also 4/17 1am, 4/17 2pm, 4/18 4pm, 4/22 9pm, 4/23 2am)

11:30AM  **Garden Smart**

12:00PM  **Jacques Pepin: Heart & Soul** "Gloria's Favorites" (R) (also 4/11 9pm, 4/12 2am)

12:30PM  **Jacques Pepin: Heart & Soul** "Cuisine De Ma Cherie" (R) (also 4/11 9:30pm, 4/12 2:30am)

1:00PM  **Suze Orman's Ultimate Retirement Guide** (R)
The personal finance expert provides essential advice on planning for and thriving in retirement.

3:00PM  **Jacques Pepin: Heart & Soul** "Catch O' The Day" (R)
Grilled Striped Bass with Olive topping and Linguine with Clam Sauce are served. (also 4/14 9pm, 4/15 2am)

3:30PM  **Jacques Pepin: Heart & Soul** "Sweet Endings With Shorey" (R)
Peaches marty and rhubarb-honey couple with creamy yogurt sauce and more are served. (also 4/14 9:30pm, 4/15 2:30am)

4:00PM  **Jacques Pepin: Heart & Soul** "Heirloom Favorites" (R)
A tutorial on how to skin a salami and ricotta quenelles, poached to perfection are featured. (also 4/16 2am)

4:30PM  **Jacques Pepin: Heart & Soul** "Global Gastronomy" (R)
Japanese-inspired Broiled Salmon with Miso Glaze is followed by a colorful feast of Chirashi Sushi. (also 4/15 9:30pm, 4/16 2:30am)

5:00PM  **How To Cook Well With Rory Oconnell** "County Sligo"
Ciara Whelan navigates the wild waters of Strandhill beach and chills out in a seaweed bath.

5:30PM  **Simply Ming** "Akhtar Nawab" (R)
Chef Akhtar Nawab makes a hearty mushroom Bolognese with homemade ligurian corzetti pasta.

6:00PM  **Moveable Feast With Relish** (R)
Come along for a mouthwatering ride and catch the spirit of pop-up cooking with Moveable Feast. Co-hosted by Australia's top celebrity chef Curtis Stone and stand-up comedian and chef Alex ...

6:30PM  **Lidia's Kitchen** "Memories Of The Mountains" (R)
A hearty Minestrone soup with Pesto, delicious Stuffed Cabbage and Italian "gelato" are served.

7:00PM  **Sara's Weeknight Meals** "Sunday Supper" (R)
A hearty roast duck with a side of duck fat popovers and deviled bones are served.

7:30PM  **100 Days, Drinks, Dishes And Destinations** "Reno/Tahoe, California And Nevada" (R)
Leslie finds the hottest food spots in Reno and takes a step back in time to visit a historic city.

8:00PM  **Eating In With Lidia** "Back To Basics" (R)
Hear the stories behind great pantry-inspired recipes that Lidia's family has been eating for years. (also 4/12 3am)

8:30PM  **Eating In With Lidia** "Craving Fresh" (R)
Lidia reveals how to mix and balance seasonal flavors from your own garden to create new recipes. (also 4/12 3:30am, 4/12 8:30pm)

9:00PM  **Jacques Pepin: Heart & Soul** "Gloria's Favorites" (R)
Smoked Salmon and Pork Kidneys with Mushroom and Vermouth Sauce are prepared. (also 4/12 2am)

9:30PM  **Jacques Pepin: Heart & Soul** "Cuisine De Ma Cherie" (R)
A tasty herbed omelet with shrimp and cilantro rice with a stew of calamari are prepared. (also 4/12 2:30am)

10:00PM  **The Legacy List With Matt Paxton** "Viva La Downsizing / Richmond, Va"
Empty nesters clean out their garage and attic filled with memorabilia from their Mexican restaurant. (also 4/12 4am)

11:00PM  **Annabel Langbein: The Free Range Cook** "Paella Party" (R)
Recipes include Onion and Herb Frittata, Birdseed Bar and Aromatic Steamed Mussels.

11:30PM  **New Scandinavian Cooking** "Costal Express" (R)
Andreas makes reindeer burgers, king crab cocktail and Arctic char with lamb-flavored potato gratin.

12:00AM  **New Scandinavian Cooking** "Fire In The Belly" (R)

12:30AM  **America's Test Kitchen From Cook's Illustrated** "Grilled Steak And Fruit Tart" (R)

1:00AM  **America's Test Kitchen From Cook's Illustrated** "Spicing Up The Grill" (R)

1:30AM  **The Jazzy Vegetarian** "Quick Casserole Dinner" (R) (also 4/12 5:30am, 4/18 5:30am)

2:00AM  **Jacques Pepin: Heart & Soul** "Gloria's Favorites" (R)

2:30AM  **Jacques Pepin: Heart & Soul** "Cuisine De Ma Cherie" (R)

3:00AM  **Eating In With Lidia** "Back To Basics" (R)

3:30AM  **Eating In With Lidia** "Craving Fresh" (R) (also 4/12 8:30pm)

4:00AM  **The Legacy List With Matt Paxton** "Viva La Downsizing / Richmond, Va"

5:00AM  **Food Over 50** "Art Of The Salad" (R) (also 4/18 1:30am, 4/18 5am)

5:30AM  **The Jazzy Vegetarian** "Quick Casserole Dinner" (R) (also 4/18 5:30am)

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### Monday | April 12

6:30PM  **How To Cook Well With Rory Oconnell**
Incredible paintings at Russborough House and a hike in Glendalough National Park are featured. (also 4/13 12am, 4/18 5pm)

7:00PM  **Simply Ming** "Joanne Chang" (R)
Joanne Chang makes a passion fruit and raspberry Pavlova and Ming makes a delectable isle flottante. (also 4/13 1am, 4/18 5:30pm)

7:30PM  **Cook's Country** "Aloha State Favorites" (R)
Hawaiian-Style Fried Chicken and Hawaiian Macaroni Salad, an Aloha State favorite, are served. (also 4/13 1:30am)

8:00PM  **America's Test Kitchen From Cook's Illustrated** "Mexican Dinner Party" (R)
The ultimate tamales with red chicken chili are prepared and chorizo and potato tacos are made. (also 4/13 12:30am, 4/14 11:30pm, 4/17 4pm, 4/30 3:30pm)

8:30PM  **Eating In With Lidia** "Craving Fresh" (R)
Lidia reveals how to mix and balance seasonal flavors from your own garden to create new recipes.

9:00PM  **Jacques Pepin: Heart & Soul** "Menu Memories" (R)
Salmon scaloppini with sorrel sauce and a hearty dish of lamb breast navarin are served. (also 4/13 2am)

9:30PM  **Jacques Pepin: Heart & Soul** "All In The Family" (R)
Parisian Potage and Poulet a la Creme paired with a pureed side of Rice Soubise are made (also 4/13 2:30am)

10:00PM  **Rick Steves' Europe** "Southeast England" (R)
Rick travels from Canterbury to Dover and visits the beachy resort of Brighton. (also 4/13 5am)

10:30PM **Beyond Your Backyard** "The Outer Banks" (R)
Erik explores the northern end of this popular destination on North Carolina’s Atlantic coast.

11:00PM **Born To Explore With Richard Wiese** "Labrador: Remote Canada"
Host Richard Wiese examines glaciers and explores the health of local waters in Labrador, Canada.

11:30PM **America's Test Kitchen From Cook's Illustrated** "Italian Seafood Suppers" (R)
Bridget and Julia uncover the secrets to making perfect linguine allo scoglio. (also 4/28 3:30pm)

12:00AM **How To Cook Well With Rory Oconnell** (R) (also 4/18 5pm)

12:30AM **America's Test Kitchen From Cook's Illustrated** "Mexican Dinner Party" (R) (also 4/14 11:30pm, 4/17 4pm, 4/30 3:30pm)

1:00AM **Simply Ming** "Joanne Chang" (R) (also 4/18 5:30pm)

1:30AM **Cook's Country** "Aloha State Favorites" (R)

2:00AM **Jacques Pepin: Heart & Soul** "Menu Memories" (R)

2:30AM **Jacques Pepin: Heart & Soul** "All In The Family" (R)

3:00AM **Taste Of Louisiana With Chef John Folse & Compa** "Fishing Tournaments - Grand Isle, La" (R) (also 4/17 11pm)

3:30AM **Annabel Langbein: The Free Range Cook** "Italian Inspiration" (R) (also 4/18 11pm)

4:00AM **This Old House** "3 Decker Heaven" (also 4/16 8am, 4/16 2pm, 4/17 4am, 4/17 8:30am, 4/17 3pm)

4:30AM **Ask This Old House** "Move Baseboard, Cooler Bench" (also 4/16 8:30am, 4/16 2:30pm, 4/17 4:30am, 4/17 8am, 4/17 3:30pm)

5:00AM **Rick Steves' Europe** "Southeast England" (R)

5:30AM **Best Of The Joy Of Painting** "The Magic Of Fall" (R) (also 4/17 9:30pm, 4/18 2:30am)

**Tuesday | April 13**

6:30PM **How To Cook Well With Rory Oconnell** (R)
Host Ciara Whelan visits the world renowned Nicholas Mosse pottery and Nowlan Park stadium, (also 4/13 8:30pm, 4/14 12am)

7:00PM **Sara's Weeknight Meals** "Upside Down Day" (R)
Savory waffles Benedict and spaghetti with bacon, eggs and toasted bread crumbs are made. (also 4/14 1am)

7:30PM **100 Days, Drinks, Dishes And Destinations** "Chinatown, San Francisco, California" (R)
Chef Martin Yan shows Leslie around and reveals hidden gems in San Francisco's Chinatown. (also 4/14 1:30am)

8:00PM **Christopher Kimball's Milk Street Television** "French Showstopper Desserts" (R)
The flourless chocolate cake Bete Noire is made and a French Almond-Rum Cake is served. (also 4/14 12:30am)

8:30PM **How To Cook Well With Rory Oconnell** (R)
Host Ciara Whelan visits the world renowned Nicholas Mosse pottery and Nowlan Park stadium, (also 4/14 12am)

9:00PM **Jacques Pepin: Heart & Soul** "Cooking From Le Pelican" (R)
Country-style Eggs and Swiss Chard Gratin and Braised Veal Breast with Pearl Onions are served. (also 4/14 2am)

9:30PM **Jacques Pepin: Heart & Soul** "Taste Bud Temptations"
Tuna Tartare with Bagel Chips and Radishes, Tuna Mascarpone Cream and a Spanish Tortilla are made. (also 4/14 2:30am)

10:00PM  **Rick Steves’ Europe** “England’s Cornwall” (R)
Rick explores a world of flowers springing from towering hedges and visits Dartmoor National Park. (also 4/14 5am)

10:30PM  **Joseph Rosendo's Travelscope** "The Many Faces Of Los Cabos, Mexico" (R)
Fun-and-sun experiences in Cabo San Lucas, San Jose del Cabo and the Sea of Cortez are highlighted.

11:00PM  **Weekends With Yankee** "Walk On The Wild Side" (R)
Richard Wiese takes us on a tour of the Mystic Aquarium where he gets to be trainer for a day.

11:30PM  **Cook's Country** "Southern Specialties" (R)
Tennessee Pulled Turkey Sandwiches are cooked up and Eastern North Carolina Fish Stew is made.

12:00AM  **How To Cook Well With Rory Oconnell** (R)

12:30AM  **Christopher Kimball's Milk Street Television** "French Showstopper Desserts" (R)

1:00AM  **Sara's Weeknight Meals** "Upside Down Day" (R)

1:30AM  **100 Days, Drinks, Dishes And Destinations** "Chinatown, San Francisco, California" (R)

2:00AM  **Jacques Pepin: Heart & Soul** "Cooking From Le Pelican" (R)

2:30AM  **Jacques Pepin: Heart & Soul** "Taste Bud Temptations"

3:00AM  **Baking With Julia** (also 4/17 11:30pm)

3:30AM  **New Scandinavian Cooking** "Captain Haddock" (R) (also 4/18 11:30pm)

4:00AM  **Garage With Steve Butler** "Burgener Tool Box" (R)

4:30AM  **Woodsmith Shop** "Paneled Storage Chests"

5:00AM  **Rick Steves' Europe** "England’s Cornwall" (R)

5:30AM  **Best Of The Joy Of Painting** "Glacier Lake" (R)

**Wednesday | April 14**

6:30PM  **How To Cook Well With Rory Oconnell** "County Dublin" (R)
A tour of Dublin's skyline from the rooftop of Croke Park and a visit to Dublin Castle are featured. (also 4/14 8:30pm, 4/15 12am)

7:00PM  **Julie Taboulie's Lebanese Kitchen** "It's Taboulie Time" (R)
Queen Salata, lamb kabobs lahem mishwee and Lebanese-style French fries batata maqlieh are served. (also 4/15 1am)

7:30PM  **Cook’s Country** "Chicken And Cornbread" (R)
Cast Iron Baked Chicken and Blueberry Cornbread with Honey Butter are prepared. (also 4/15 1:30am, 4/17 4:30pm)

8:00PM  **Lidia's Kitchen** "Growing Up Italian" (R)
Shrimp and Mixed Bean Salad and Roasted Garlic Crostini and Papperdelle with Mushrooms are served. (also 4/15 12:30am, 4/18 6:30pm)

8:30PM  **How To Cook Well With Rory Oconnell** "County Dublin" (R)
A tour of Dublin's skyline from the rooftop of Croke Park and a visit to Dublin Castle are featured. (also 4/15 12am)
9:00PM  **Jacques Pepin: Heart & Soul** "Catch O' The Day" (R)
Grilled Striped Bass with Olive topping and Linguine with Clam Sauce are served. (also 4/15 2am)

9:30PM  **Jacques Pepin: Heart & Soul** "Sweet Endings With Shorey" (R)
Peaches marly and rhubarb-honey coupe with creamy yogurt sauce and more are served. (also 4/15 2:30am)

10:00PM  **Rick Steves' Europe** "The Heart Of England" (R)
Rick Steves visits Winston Churchill's birthplace at Blenheim Palace and polishes his pub etiquette. (also 4/15 5am)

10:30PM  **Curious Traveler** "Curious Yorkshire" (R)
Find out why country estates are named Castles and Abbeys and how The Shambles got its name.

11:00PM  **Dream Of Italy** "Tuscany" (R)
True Chianti wine is made at Castello di Ama and the olive harvest at Pormanino is visited.

11:30PM  **America's Test Kitchen From Cook's Illustrated** "Mexican Dinner Party" (R)
The ultimate tamales with red chicken chili are prepared and chorizo and potato tacos are made. (also 4/17 4pm, 4/30 3:30pm)

12:00AM  **How To Cook Well With Rory Oconnell** "County Dublin" (R)

12:30AM  **Lidia's Kitchen** "Growing Up Italian" (R) (also 4/18 6:30pm)

1:00AM  **Julie Taboulie's Lebanese Kitchen** "It's Taboulie Time" (R)

1:30AM  **Cook's Country** "Chicken And Cornbread" (R) (also 4/17 4:30pm)

2:00AM  **Jacques Pepin: Heart & Soul** "Catch O' The Day" (R)

2:30AM  **Jacques Pepin: Heart & Soul** "Sweet Endings With Shorey" (R)

3:00AM  **Kevin Belton's New Orleans Celebrations** "Neighborhood Fest" (R) (also 4/18 12:30am)

3:30AM  **America's Test Kitchen From Cook's Illustrated** "Pork Chops And Corn Fritters, Perfected" (R) (also 4/19 12:30am)

4:00AM  **American Woodshop** "Wooden Puzzles" (R)

4:30AM  **Classic Woodworking** "Tilt Top Table" (R)

5:00AM  **Rick Steves' Europe** "The Heart Of England" (R)

5:30AM  **Best Of The Joy Of Painting** "The Old Weathered Barn" (R)

**Thursday | April 15**

6:30PM  **How To Cook Well With Rory Oconnell**
Host Ciara Whelan travels county by county to reveal the best of Ireland: from the broad golden shores of Sligo and the rolling green hills of Antrim to the misty mountaintops of Kerry and the ... (also 4/16 12am)

7:00PM  **Kitchen Queens: New Orleans** "Classic Crab Dishes" (R)
Delicious dishes include Beer Battered Crab Beignets, Saute Crab Fingers and Creole Gumbo. (also 4/16 1am)

7:30PM  **Pati's Mexican Table** (R)
PATI'S MEXICAN TABLE brings authentic Mexican flavors, colors, textures and warmth into American kitchens. A former policy analyst focused on Latin American politics and history, Pati Jinich is a ... (also 4/16 1:30am)

8:00PM  **Classical Rewind (My Music)**
The greatest composers of all time and the origins of their music are explored.
9:30PM **Jacques Pepin: Heart & Soul** "Global Gastronomy" (R)
Japanese-inspired Broiled Salmon with Miso Glaze is followed by a colorful feast of Chirashi Sushi. (also 4/16 2:30am)

10:00PM **Rick Steves' Europe** "Lisbon" (R)
Rick explores Lisbon, Portugal and strolls the city's back lanes and the reinvigorated waterfront. (also 4/16 5am)

10:30PM **Joseph Rosendo's Travelscope** "Hong Kong - A City Of Festivals" (R)
The annual Dragon Boat Festival, traditional rice dumplings and Lamma Island are showcased.

11:00PM **Weekends With Yankee** "Treasures From The Earth" (R)
A table is built by hand using sustainably sourced wood at Shackleton Thomas Furniture and Pottery.

11:30PM **Cook's Country** "Tri-State Treats" (R)
Hosts Julia Collin Davison and Bridget Lancaster make the ultimate New Jersey Crumb Buns.

12:00AM **How To Cook Well With Rory O'Connell**

12:30AM **Christopher Kimball's Milk Street Television** "Weeknight Mexican" (R)

1:00AM **Kitchen Queens: New Orleans** "Classic Crab Dishes" (R)

1:30AM **Pati's Mexican Table** (R)

2:00AM **Jacques Pepin: Heart & Soul** "Heirloom Favorites" (R)

2:30AM **Jacques Pepin: Heart & Soul** "Global Gastronomy" (R)

3:00AM **Baking With Julia** (also 4/18 12am)

3:30AM **New Scandinavian Cooking** "Rain And Rainbows" (R) (also 4/19 12am)

4:00AM **Garage With Steve Butler** "Foosball" (R)

4:30AM **Woodsmith Shop** "Bird House & Feeder"

5:00AM **Rick Steves' Europe** "Lisbon" (R)

5:30AM **Best Of The Joy Of Painting** "Deep Forest Falls" (R)

**Friday | April 16**

6:30PM **How To Cook Well With Rory O'Connell** "County Cork"
Host Ciara Whelan travels county by county to reveal the best of Ireland: from the broad golden shores of Sligo and the rolling green hills of Antrim to the misty mountaintops of Kerry and the ... (also 4/16 8:30pm, 4/17 2:30am)

7:00PM **Simply Ming** "Jay Hajj" (R)
Boston chef Jay Hajj swings by to cook up some savory tastes from the Middle East.

7:30PM **Cook's Country** "The Perfect Cake" (R)
Test cook Christie Morrison and Julia Collin Davison make a showstopping Blueberry Jam Cake. (also 4/24 12am, 4/24 1pm, 4/25 3pm, 4/28 9pm, 4/29 2am)

8:00PM **America's Test Kitchen From Cook's Illustrated** "Mediterranean Sweets" (R)
Test cook Dan Souza makes Bridget the ultimate olive oil cake. Foolproof Bbakkla is highlighted. (also 4/17 2am, 4/19 11:30pm)

8:30PM **How To Cook Well With Rory O'Connell** "County Cork"
Host Ciara Whelan travels county by county to reveal the best of Ireland: from the broad golden shores of Sligo and the rolling green hills of Antrim to the misty mountaintops of Kerry and the ... (also 4/17 2:30am)
9:00PM **Urban Conversion** "Seeing The Forest Through The Trees" (R)
Rodman and Gina go into the forest and gain a better appreciation for sustainably harvesting trees. (also 4/17 10am, 4/18 12pm, 4/18 9pm, 4/19 2am)

9:30PM **P. Allen Smith's Garden Home** "Farm School" (R)
Explore how modern farmers are teaching the next generation the principles of sustainable farming. (also 4/17 10:30am, 4/18 12:30pm, 4/18 9:30pm, 4/19 2:30am)

10:00PM **Make Your Mark** "Hip-Cycle" (R)
Two chairs to bench and upholstery, marble glass fusing and belt guitar strap are made. (also 4/17 11am, 4/18 1pm, 4/19 9pm, 4/20 2am)

10:30PM **Motown Memories (My Music)(Pfp)** (R) (also 4/17 11:30am, 4/18 1:30pm, 4/19 9:30pm, 4/20 2:30am)

11:00PM **P. Allen Smith's Garden Home** "All Natural" (R)
Become closer to earth using natural ingredients and inspirations from the environment. (also 4/17 12pm, 4/18 2pm, 4/20 9pm, 4/21 2am)

11:30PM **Start Up** "Grassroots Ranch / Tulsa, Ok" (R)
Grassroots Ranch in Tulsa, Oklahoma provides all-natural foods using sustainable farming methods. (also 4/17 12:30pm, 4/18 2:30pm, 4/20 9:30pm, 4/21 2:30am)

12:00AM **Urban Conversion** "Upcycled Art And Fashion" (R) (also 4/17 1pm, 4/18 3pm, 4/21 9pm, 4/22 2am)

12:30AM **It's Sew Easy** "Seasonal Upcycle" (R) (also 4/17 1:30pm, 4/18 3:30pm, 4/21 9:30pm, 4/22 2:30am)

1:00AM **P. Allen Smith's Garden Home** "Upcycle Your Life" (R) (also 4/17 2pm, 4/18 4pm, 4/22 9pm, 4/23 2am)

1:30AM **Urban Conversion** "Let It Rot!" (R) (also 4/17 2:30pm, 4/18 4:30pm, 4/22 9:30pm, 4/23 2:30am)

2:00AM **America's Test Kitchen From Cook's Illustrated** "Mediterranean Sweets" (R) (also 4/19 11:30pm)

2:30AM **How To Cook Well With Rory Oconnell** "County Cork"

3:00AM **Kevin Belton's New Orleans Celebrations** "Shrimp Fest" (R) (also 4/18 1am)

3:30AM **America's Test Kitchen From Cook's Illustrated** "Chinese Classics" (R) (also 4/19 1am)

4:00AM **This Old House** "3 Decker Heaven" (also 4/17 8:30am, 4/17 3pm)

4:30AM **Ask This Old House** "Move Baseboard, Cooler Bench" (also 4/17 8am, 4/17 3:30pm)

5:00AM **Rick Steves' Europe** "Portugal's Heartland" (R)

5:30AM **Best Of The Joy Of Painting** "Winter's Grace" (R) (also 4/19 9pm, 4/18 2am)

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**Saturday | April 17**

6:00AM **Classical Stretch: By Essentrics** "Spine Mobility" (R) (also 4/18 8am)

6:30AM **Yoga In Practice** "Become An Able Vessel" (R)

7:00AM **Fons & Porter's Love Of Quilting** "Sharing Traditions" (R)

7:30AM **Landscapes Through Time With David Dunlop** "Francesco Guardi's Venice" (R)

8:00AM **Ask This Old House** "Move Baseboard, Cooler Bench" (also 4/17 3:30pm)

8:30AM **This Old House** "3 Decker Heaven" (also 4/17 3pm)
9:00AM  P. Allen Smith's Garden Home "It's Tulip Time" (R)

9:30AM  Growing a Greener World "Creating Paradise Through A Shared Passion For Gar" (R)

10:00AM  Urban Conversion "Seeing The Forest Through The Trees" (R) (also 4/18 12pm, 4/18 9pm, 4/19 2am)

10:30AM  P. Allen Smith's Garden Home "Farm School" (R) (also 4/18 12:30pm, 4/18 9:30pm, 4/19 2:30am)

11:00AM  Make Your Mark "Hip-Cycle" (R) (also 4/18 1pm, 4/19 9pm, 4/20 2am)

11:30AM  Motown Memories (My Music)(PfP) (R) (also 4/18 1:30pm, 4/19 9:30pm, 4/20 2:30am)

12:00PM  P. Allen Smith's Garden Home "All Natural" (R) (also 4/18 2pm, 4/20 9pm, 4/21 2am)

12:30PM  Start Up "Grassroots Ranch / Tulsa, Ok" (R) (also 4/18 2:30pm, 4/20 9:30pm, 4/21 2:30am)

1:00PM  Urban Conversion "Upcycled Art And Fashion" (R)
Rodman and Gina visit PalletFest, a festival that puts upcycled art and fashion on display. (also 4/18 3pm, 4/21 9pm, 4/22 2am)

1:30PM  It's Sew Easy "Seasonal Upcycle" (R)
Create your own upcycle wardrobe. The show opens with Angela Wolf and adding the finishing details to the trench coat: top stitching and hem. Then it's time to upcycle ties with your T's for a ... (also 4/18 3:30pm, 4/21 9:30pm, 4/22 2:30am)

2:00PM  P. Allen Smith's Garden Home "Upcycle Your Life" (R)
P. Allen Smith's unique and clever take on turning trash into treasure is showcased. (also 4/18 4pm, 4/22 9pm, 4/23 2am)

2:30PM  Urban Conversion "Let It Rot!" (R)
Rodman and Gina Schley explore the composition of soil, starting with hunting for wild mushrooms. (also 4/18 4:30pm, 4/22 9:30pm, 4/23 2:30am)

3:00PM  This Old House "3 Decker Heaven"
Kevin finds Ron Peik’s team removing asbestos. Plumber Ronnette Taylor tackles the dormant pipes.

3:30PM  Ask This Old House "Move Baseboard, Cooler Bench"
Richard moves baseboard heat from one side of a room to another and an outdoor bench is built.

4:00PM  America's Test Kitchen From Cook's Illustrated "Mexican Dinner Party" (R)
The ultimate tamales with red chicken chili are prepared and chorizo and potato tacos are made. (also 4/30 3:30pm)

4:30PM  Cook's Country "Chicken And Cornbread" (R)
Cast Iron Baked Chicken and Blueberry Cornbread with Honey Butter are prepared.

5:00PM  P. Allen Smith's Garden Home "Oils All Around" (R)
P. Allen Smith explores the many uses of oils, from the basic to the exotic.

5:30PM  P. Allen Smith's Garden To Table "Tomato Festival" (R)
Chef Josh Smith makes a tasty tomato gazpacho and explains how to properly cook heritage poultry.

6:00PM  Rick Steves' Europe "Travel Skills: Cruising" (R)
Setting sail on the Mediterranean, Rick explores the ins and outs and pros and cons of cruising.

6:30PM  How To Cook Well With Rory Oconnell "County Longford"
Host Ciara Whelan travels county by county to reveal the best of Ireland: from the broad golden shores of Sligo and the rolling green hills of Antrim to the misty mountaintops of Kerry and the ...

7:00PM  Kitchen Queens: New Orleans "World Cuisine" (R)
Garlic Saute Bok Choy, Wild Mushroom and Potato Pierogies and a Muffuletta are served.
7:30PM **Pati's Mexican Table** (R)
Pati's MEXICAN TABLE brings authentic Mexican flavors, colors, textures and warmth into American kitchens. A former policy analyst focused on Latin American politics and history, Pati Jinich is a ...

8:00PM **Somewhere South** "American As Hand Pie"
Vivian's crash course in mass producing hand pies inspires her to revisit applejacks of her youth. (also 4/18 3am)

9:00PM **Best Of The Joy Of Painting** "Winter's Grace" (R)
Bob Ross creates a cold snow-blanketed wintertime landscape scene in this fantastic painting. (also 4/18 2am)

9:30PM **Best Of The Joy Of Painting** "The Magic Of Fall" (R)
Walk along an old fence into the autumn country as Bob Ross creates a majestic shade tree. (also 4/18 2:30am)

10:00PM **The Legacy List With Matt Paxton** "You Gotta Have Art / Coventry, Ct"
A man converts an old farmhouse and barn filled with his late father's artwork into a memorial. (also 4/18 4am)

11:00PM **Taste Of Louisiana With Chef John Folse & Compa** "Fishing Tournaments - Grand Isle, La" (R)
A pan-roasted grouper with Caribbean sofrito, amberjack smoked king mackerel are showcased.

11:30PM **Baking With Julia**
Markus Farbinger makes a Viennese Pastry flavored with an espresso batter & layered with merengue.

12:00AM **Baking With Julia**

12:30AM **Kevin Belton's New Orleans Celebrations** "Neighborhood Fest" (R)

1:00AM **Kevin Belton's New Orleans Celebrations** "Shrimp Fest" (R)

1:30AM **Food Over 50** "Art Of The Salad" (R) (also 4/18 5am)

2:00AM **Best Of The Joy Of Painting** "Winter's Grace" (R)

2:30AM **Best Of The Joy Of Painting** "The Magic Of Fall" (R)

3:00AM **Somewhere South** "American As Hand Pie"

4:00AM **The Legacy List With Matt Paxton** "You Gotta Have Art / Coventry, Ct"

5:00AM **Food Over 50** "Art Of The Salad" (R)

5:30AM **The Jazzy Vegetarian** "Quick Casserole Dinner" (R)

**Sunday | April 18**

6:00AM **Classical Stretch: The Esmonde Technique** "Triceps And Arms" (R) (also 4/18 8:30am)

6:30AM **Classical Stretch: By Essentrics** "Back Pain Relief" (R) (also 4/24 6am, 4/25 8am)

7:00AM **It's Sew Easy** "It's Cold Outside" (R)

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

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

8:30AM **Classical Stretch: The Esmonde Technique** "Triceps And Arms" (R)

9:00AM **Food Over 50** "Eating Outdoors" (R) (also 4/19 5am, 4/25 1:30am, 4/25 5am)

9:30AM **The Jazzy Vegetarian** "Tofu Surprise" (R) (also 4/19 1:30am, 4/19 5:30am, 4/25 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 **Urban Conversion** "Seeing The Forest Through The Trees" (R) (also 4/18 9pm, 4/19 2am)

12:30PM  **P. Allen Smith's Garden Home** "Farm School" (R) (also 4/18 9:30pm, 4/19 2:30am)

  1:00PM  **Make Your Mark** "Hip-Cycle" (R)
Two chairs to bench and upholstery, marble glass fusing and belt guitar strap are made. (also 4/19 9pm, 4/20 2am)

  1:30PM  **Motown Memories (My Music)(Pfp) (R)** (also 4/19 9:30pm, 4/20 2:30am)

  2:00PM  **P. Allen Smith's Garden Home** "All Natural" (R)
Become closer to earth using natural ingredients and inspirations from the environment. (also 4/20 9pm, 4/21 2am)

  2:30PM  **Start Up** "Grassroots Ranch / Tulsa, Ok" (R)
Grassroots Ranch in Tulsa, Oklahoma provides all-natural foods using sustainable farming methods. (also 4/20 9:30pm, 4/21 2:30am)

  3:00PM  **Urban Conversion** "Upcycled Art And Fashion" (R)
Rodman and Gina visit PalletFest, a festival that puts upcycled art and fashion on display. (also 4/21 9pm, 4/22 2am)

  3:30PM  **It's Sew Easy** "Seasonal Upcycle" (R)
Create your own upcycle wardrobe. The show opens with Angela Wolf and adding the finishing details to the trench coat: top stitching and hem. Then it’s time to upcycle ties with your T's for a ... (also 4/21 9:30pm, 4/22 2:30am)

  4:00PM  **P. Allen Smith's Garden Home** "Upcycle Your Life" (R)
P. Allen Smith's unique and clever take on turning trash into treasure is showcased. (also 4/22 9pm, 4/23 2am)

  4:30PM  **Urban Conversion** "Let It Rot!" (R)
Rodman and Gina Schley explore the composition of soil, starting with hunting for wild mushrooms. (also 4/22 9:30pm, 4/23 2:30am)

  5:00PM  **How To Cook Well With Rory Oconnell (R)**
Incredible paintings at Russborough House and a hike in Glendalough National Park are featured.

  5:30PM  **Simply Ming** "Joanne Chang" (R)
Joanne Chang makes a passion fruit and raspberry Pavlova and Ming makes a delectable isle flottante.

  6:00PM  **Moveable Feast With Relish (R)**
Come along for a mouthwatering ride and catch the spirit of pop-up cooking with Moveable Feast. Co-hosted by Australia's top celebrity chef Curtis Stone and stand-up comedian and chef Alex ...

  6:30PM  **Lidia's Kitchen** "Growing Up Italian" (R)
Shrimp and Mixed Bean Salad and Roasted Garlic Crostini and Papperdelle with Mushrooms are served.

  7:00PM  **Sara's Weeknight Meals** "Build A Better Burge" (R)
Sara's turkey spinach burger is a light but succulent version of the American standard.

  7:30PM  **100 Days, Drinks, Dishes And Destinations** "Vienna, Austria" (R)
Dramatic architecture, cozy coffee houses, local hangouts and a sunny beach are explored in Vienna.

  8:00PM  **Somewhere South** "Porridge For The Soul"
Vivian prepares porridge and learns about African American contributions to Southern cuisine. (also 4/19 3am)
9:00PM **Urban Conversion** "Seeing The Forest Through The Trees" (R)
Rodman and Gina go into the forest and gain a better appreciation for sustainably harvesting trees. (also 4/19 2am)

9:30PM **P. Allen Smith's Garden Home** "Farm School" (R)
Explore how modern farmers are teaching the next generation the principles of sustainable farming. (also 4/19 2:30am)

10:00PM **The Legacy List With Matt Paxton** "We Are Family / Dorchester, Ma"
A woman clears out a house overflowing with mementos that tell her family’s long history of activism. (also 4/19 4am)

11:00PM **Annabel Langbein: The Free Range Cook** "Italian Inspiration" (R)
Choconut Slice, Balsamic Glaze and Beet, Fennel and Goat Cheese Salad are prepared.

11:30PM **New Scandinavian Cooking** "Captain Haddock" (R)
Andreas makes haddock "envelopes" stuffed with carrots, saffron, cabbage and prosciutto.

12:00AM **New Scandinavian Cooking** "Rain And Rainbows" (R)

12:30AM **America's Test Kitchen From Cook's Illustrated** "Pork Chops And Corn Fritters, Perfected" (R)

1:00AM **America's Test Kitchen From Cook's Illustrated** "Chinese Classics" (R)

1:30AM **The Jazzy Vegetarian** "Tofu Surprise" (R) (also 4/19 5:30am, 4/25 5:30am)

2:00AM **Urban Conversion** "Seeing The Forest Through The Trees" (R)

2:30AM **P. Allen Smith's Garden Home** "Farm School" (R)

3:00AM **Somewhere South** "Porridge For The Soul"

4:00AM **The Legacy List With Matt Paxton** "We Are Family / Dorchester, Ma"

5:00AM **Food Over 50** "Eating Outdoors" (R) (also 4/25 1:30am, 4/25 5am)

5:30AM **The Jazzy Vegetarian** "Tofu Surprise" (R) (also 4/25 5:30am)

**Monday | April 19**

6:30PM **How To Cook Well With Rory O'connell** (R)
Mussel and Wild Garlic Omelette and Chermoula Meatballs with Roasted Red Onions are prepared. (also 4/19 8:30pm, 4/20 12am, 4/25 5pm)

7:00PM **Simply Ming** "On The Road - Cologne" (R)
Austrian blutwurst with potatoes and a spicy sausage fried rice are served in Cologne, Germany. (also 4/20 1am, 4/25 5:30pm)

7:30PM **Cook’s Country** "Roast Beef And Potatoes" (R)
Test cook Natalie Estrada reveals the secrets to making a foolproof Classic Roast Beef Tenderloin. (also 4/20 1:30am)

8:00PM **America's Test Kitchen From Cook's Illustrated** "Weeknight Japanese Suppers" (R)
Julia and Bridget uncover the secrets to a Japanese favorite: crispy pan-fried chicken cutlets. (also 4/20 12:30am, 4/21 11:30pm, 4/24 4pm)

8:30PM **How To Cook Well With Rory O'connell** (R)
Mussel and Wild Garlic Omelette and Chermoula Meatballs with Roasted Red Onions are prepared. (also 4/20 12am, 4/25 5pm)

9:00PM **Make Your Mark** "Hip-Cycle" (R)
Two chairs to bench and upholstery, marble glass fusing and belt guitar strap are made. (also 4/20 2am)
9:30PM Motown Memories (My Music)(Pfp) (R) (also 4/20 2:30am)

10:00PM 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. (also 4/20 5am)

10:30PM Beyond Your Backyard "Muskogee, Ok" (R)
Erik visits this quaint Oklahoma town to learn about the history of the Girl Scouts and much more.

11:00PM Born To Explore With Richard Wiese "Hawaii: From Sea To Seal"
Explorer Richard Wiese seeks to unravel the mysteries of the island paradise of Hawaii.

11:30PM America's Test Kitchen From Cook's Illustrated "Mediterranean Sweets" (R)
Test cook Dan Souza makes Bridget the ultimate olive oil cake. Foolproof Bbaklava is highlighted.

12:00AM How To Cook Well With Rory O'connell (R) (also 4/25 5pm)

12:30AM America's Test Kitchen From Cook's Illustrated "Weeknight Japanese Suppers" (R) (also 4/21 11:30pm, 4/24 4pm)

    1:00AM Simply Ming "On The Road - Cologne" (R) (also 4/25 5:30pm)

    1:30AM Cook's Country "Roast Beef And Potatoes" (R)

    2:00AM Make Your Mark "Hip-Cycle" (R)

    2:30AM Motown Memories (My Music)(Pfp) (R)

    3:00AM Taste Of Louisiana With Chef John Folse & Compa "Garfish/Caviar - Bayou Dularge, La" (R) (also 4/24 11pm)

    3:30AM Annabel Langbein: The Free Range Cook "Cooking For A Crowd" (R) (also 4/25 11pm)

    4:00AM This Old House "House Fire Reclamation" (also 4/23 8am, 4/23 2pm, 4/24 4am, 4/24 8:30am, 4/24 3pm)

    4:30AM Ask This Old House "Flickering Lights, Brick Stairs" (also 4/23 8:30am, 4/23 2:30pm, 4/24 4:30am, 4/24 8am, 4/24 3:30pm)

    5:00AM Rick Steves' Europe "Greek Islands: Santorini, Mykonos, And Rhodes" (R)

    5:30AM Best Of The Joy Of Painting "Splendor Of Autumn" (R) (also 4/24 9:30pm, 4/25 2:30am)

Tuesday | April 20

    6:30PM How To Cook Well With Rory O'connell (R)
Chilled Cucumber and Grape Soup and Fried Spiced Chicken with Tomato Aioli are served. (also 4/20 8:30pm, 4/21 12am)

    7:00PM Sara's Weeknight Meals "Farm To Table" (R)
Sara's tea rubbed duck salad with Roquefort and pear dressing hits every note. (also 4/21 1am)

    7:30PM 100 Days, Drinks, Dishes And Destinations "Calistoga, California" (R)
Ancient hot springs and volcanic rock define modern vineyards and a new way to dine in Calistoga. (also 4/21 1:30am)

    8:00PM Christopher Kimball's Milk Street Television "Vegetable Makeovers"
Persian Jeweled Rice is prepared and Roasted Cauliflower with Tahini and Lemon is served. (also 4/21 12:30am)

    8:30PM How To Cook Well With Rory O'connell (R)
Chilled Cucumber and Grape Soup and Fried Spiced Chicken with Tomato Aioli are served. (also 4/21 12am)

9:00PM  **P. Allen Smith's Garden Home** "All Natural" (R)
Become closer to earth using natural ingredients and inspirations from the environment. (also 4/21 2am)

9:30PM  **Start Up** "Grassroots Ranch / Tulsa, Ok" (R)
Grassroots Ranch in Tulsa, Oklahoma provides all-natural foods using sustainable farming methods. (also 4/21 2:30am)

10:00PM  **Rick Steves' Europe** "European Festivals I" (R)
Siena's Palio horse race, the Scottish Highland Games and Carnevale in Venice are highlighted. (also 4/21 5am)

10:30PM  **Joseph Rosendo's Travelscope** "Nicaragua - Culturally Rich And Naturally Beautiful" (R)
Volcanic landscapes, teeming rivers, untrammeled rainforests and abundant wildlife are discovered.

11:00PM  **Weekends With Yankee** "To The Top" (R)
Rock climbing in Rumney, New Hampshire and a triple-layer parsnip and cranberry cake are featured.

11:30PM  **Cook's Country** "Holiday Roast And Potatoes" (R)
A classic recipe for Boneless Rib Roast is streamlined with Yorkshire Pudding and Jus.

12:00AM  **How To Cook Well With Rory O'Connell** (R)

12:30AM  **Christopher Kimball's Milk Street Television** "Vegetable Makeovers"

1:00AM  **Sara's Weeknight Meals** "Farm To Table" (R)

1:30AM  **100 Days, Drinks, Dishes And Destinations** "Calistoga, California" (R)

2:00AM  **P. Allen Smith's Garden Home** "All Natural" (R)

2:30AM  **Start Up** "Grassroots Ranch / Tulsa, Ok" (R)

3:00AM  **Baking With Julia** (also 4/24 11:30pm)

3:30AM  **New Scandinavian Cooking** "Packed To Go" (R) (also 4/25 11:30pm)

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

4:30AM  **Woodsmith Shop** "Turned Tool Handles"

5:00AM  **Rick Steves' Europe** "European Festivals I" (R)

5:30AM  **Best Of The Joy Of Painting** "Tranquil Seas" (R)

**Wednesday | April 21**

6:30PM  **How To Cook Well With Rory O'Connell** (R)
Tuna Sashimi with Crisped Radishes and Spring Onion and Macroom Buffalo Ricotta Tart are served. (also 4/21 8:30pm, 4/22 12am)

7:00PM  **Julie Taboulie's Lebanese Kitchen** "Meet Me At The Market" (R)
Julie visits the farmer's market and makes makhboush, a Lebanese-style summertime squash stew. (also 4/22 1am)

7:30PM  **Cook's Country** "Pork And Pie" (R)
Monroe County-Style Pork Chops and Coconut Cream Pie are served. (also 4/22 1:30am, 4/24 4:30pm)

8:00PM  **Lidia's Kitchen** "Storytime With Grandma" (R)
Corn and Zucchini Minestra, Fried Risotto and Beef and Root Vegetables Braised in Red Wine. (also 4/22 12:30am, 4/25 6:30pm)
8:30PM **How To Cook Well With Rory O'connell** (R)
Tuna Sashimi with Crisped Radishes and Spring Onion and Macroom Buffalo Ricotta Tart are served. (also 4/22 12am)

9:00PM **Urban Conversion** "Upcycled Art And Fashion" (R)
Rodman and Gina visit PalletFest, a festival that puts upcycled art and fashion on display. (also 4/22 2am)

9:30PM **It's Sew Easy** "Seasonal Upcycle" (R)
Create your own upcycle wardrobe. The show opens with Angela Wolf and adding the finishing details to the trench coat: top stitching and hem. Then it's time to upcycle ties with your T's for a ... (also 4/22 2:30am)

10:00PM **Rick Steves' Europe** "European Festivals II" (R)
Rick dances with Spaniards at Sevilla's April Fair, celebrates Bastille Day in Paris and more. (also 4/22 5am)

10:30PM **Curious Traveler** "Curious Salzburg" (R)
Discover why is there a giant church complex, the DomQuartier, in this tiny Alpine town.

11:00PM **Dream Of Italy** "Rome" (R)
Alessandro Volpetti takes Kathy on a tour of the new Testaccio market and his family deli Volpetti.

11:30PM **America's Test Kitchen From Cook's Illustrated** "Weeknight Japanese Suppers" (R)
Julia and Bridget uncover the secrets to a Japanese favorite: crispy pan-fried chicken cutlets. (also 4/24 4pm)

12:00AM **How To Cook Well With Rory O'connell** (R)

12:30AM **Lidia's Kitchen** "Storytime With Grandma" (R) (also 4/25 6:30pm)

1:00AM **Julie Taboulie's Lebanese Kitchen** "Meet Me At The Market" (R)

1:30AM **Cook's Country** "Pork And Pie" (R) (also 4/24 4:30pm)

2:00AM **Urban Conversion** "Upcycled Art And Fashion" (R)

2:30AM **It's Sew Easy** "Seasonal Upcycle" (R)

3:00AM **Kevin Belton's New Orleans Celebrations** "Italian Fest" (R) (also 4/25 12:30am)

3:30AM **America's Test Kitchen From Cook's Illustrated** "Summer Cookout" (R) (also 4/26 12:30am)

4:00AM **American Woodshop** "Pallet Works" (R)

4:30AM **Classic Woodworking** "Table Lamp" (R)

5:00AM **Rick Steves' Europe** "European Festivals II" (R)

5:30AM **Best Of The Joy Of Painting** "Mountain Serenity" (R)

**Thursday | April 22**

6:30PM **How To Cook Well With Rory O'connell** (R)
Roasted Almond Hummus with Roasted Carrots and Ham Hocks with Mustard and Chive Cream are served. (also 4/22 8:30pm, 4/23 12am)

7:00PM **Kitchen Queens: New Orleans** "South Of The Border" (R)
Salsa Verde, Pierna de Cerdo and Oaxacan Mole with Braised Duck Tamal are prepared. (also 4/23 1am)

7:30PM **Pati's Mexican Table** (R)
PATI'S MEXICAN TABLE brings authentic Mexican flavors, colors, textures and warmth into American kitchens. A former policy analyst focused on Latin American politics and history, Pati Jinich is a ... (also 4/23 1:30am)
8:00PM Christopher Kimball's Milk Street Television "Middle East Favorites" (R)
Pearl Couscous with Chicken and Chickpeas and Garlicky Spiced Chicken and Potato Traybake are made. (also 4/23 12:30am)

8:30PM How To Cook Well With Rory O'Connell (R)
Roasted Almond Hummus with Roasted Carrots and Ham Hocks with Mustard and Chive Cream are served. (also 4/23 12am)

9:00PM P. Allen Smith's Garden Home "Upcycle Your Life" (R)
P. Allen Smith's unique and clever take on turning trash into treasure is showcased. (also 4/23 2am)

9:30PM Urban Conversion "Let It Rot!" (R)
Rodman and Gina Schley explore the composition of soil, starting with hunting for wild mushrooms. (also 4/23 2:30am)

10:00PM 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 4/23 5am)

10:30PM Joseph Rosendo's Travelscope "Berlin And Western Poland - Over The Borderline" (R)
Beautiful structures and historic traditions are explored in the German-Polish border region.

11:00PM Weekends With Yankee "Adventurous Spirit" (R)
Chef David Vargas brings his Mexican heritage to his restaurant, Vida Cantina, in New Hampshire.

11:30PM Cook's Country "Pub-Style Seafood" (R)
Test cook Ashley Moore makes Bridget Lancaster perfect Fish and Chips. Shrimp Burgers are served.

12:00AM How To Cook Well With Rory O'Connell (R)

12:30AM Christopher Kimball's Milk Street Television "Middle East Favorites" (R)

1:00AM Kitchen Queens: New Orleans "South Of The Border" (R)

1:30AM Pati's Mexican Table (R)

2:00AM P. Allen Smith's Garden Home "Upcycle Your Life" (R)

2:30AM Urban Conversion "Let It Rot!" (R)

3:00AM Baking With Julia (also 4/25 12am)

3:30AM New Scandinavian Cooking "The Sweetest Cheese" (R) (also 4/26 12am)

4:00AM Garage With Steve Butler "Cafe Table" (R)

4:30AM Woodsmith Shop "Roll-Around Tool Cabinet"

5:00AM Rick Steves' Europe "The Best Of Sicily" (R)

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

Friday | April 23

6:30PM How To Cook Well With Rory O'Connell (R)
Smoked Mackerel Tonnato with Heritage Tomatoes and Roast Leg of Spring Lamb are served. (also 4/23 8:30pm, 4/24 2:30am)

7:00PM Simply Ming "On The Road - Amsterdam" (R)
Gingered mango-pineapple galette and a traditional Indonesian speck cake are prepared in Amsterdam.
7:30PM  **Cook's Country** "Holiday Feast" (R)
Test cook Ashley Moore makes a Crumb-Crusted Rack of Lamb that is perfect for the holidays.

8:00PM  **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 4/24 2am, 4/26 11:30pm)

8:30PM  **How To Cook Well With Rory O'connell** (R)
Smoked Mackerel Tonnato with Heritage Tomatoes and Roast Leg of Spring Lamb are served. (also 4/24 2:30am)

9:00PM  **Cook's Country** "Spaghetti House Classics" (R)
Test cook Christie Morrison makes host Julia Collin Davison the perfect hearty beef lasagna. (also 4/24 10am, 4/25 12pm, 4/25 9pm, 4/26 2am)

9:30PM  **America's Test Kitchen From Cook's Illustrated** "Savory And Sweet Italian" (R)
Test cook Dan Souza makes host Bridget Lancaster the best Meat Ravioli with Quick Tomato Sauce. (also 4/24 10:30am, 4/25 12:30pm, 4/25 9:30pm, 4/26 2:30am)

10:00PM  **Cook's Country** "Tex-Mex Favorites" (R)
Julia Collin Davison and Bridget Lancaster make a lone star state classic - flank steak in adobo. (also 4/24 11am, 4/25 1pm, 4/26 9pm, 4/27 2am)

10:30PM  **America's Test Kitchen From Cook's Illustrated** "Mexican Fare" (R)
Crispy Tacos are served and Roasted Poblano and Black Bean Enchiladas are prepared. (also 4/24 11:30am, 4/25 1:30pm, 4/26 9:30pm, 4/27 2:30am)

11:00PM  **Cook's Country** "Ultimate Comfort Foods" (R)
Julia Collin Davison and Bridget Lancaster revive a traditional recipe for Wellesley Fudge Cake. (also 4/24 12pm, 4/25 2pm, 4/26 9pm, 4/28 2am)

11:30PM  **America's Test Kitchen From Cook's Illustrated** "Childhood Favorites, Grown Up" (R)
In this episode, Elle Simone shows host Bridget Lancaster a new way to make Classic Sloppy Joes. Equipment expert Adam Ried reviews kitchen sponges, and science expert Dan Souza explains why cookie ... (also 4/24 12:30pm, 4/25 2:30pm, 4/27 9:30pm, 4/28 2:30am)

12:00AM  **Cook's Country** "The Perfect Cake" (R) (also 4/24 1pm, 4/25 3pm, 4/28 9pm, 4/29 2am)

12:30AM  **America's Test Kitchen From Cook's Illustrated** "The Perfect Cake" (R) (also 4/24 1:30pm, 4/25 3:30pm, 4/28 9:30pm, 4/29 2:30am)

1:00AM  **Cook's Country** "New Recipes For The Grill" (R) (also 4/24 2pm, 4/25 4pm, 4/29 9pm, 4/30 2am)

1:30AM  **America's Test Kitchen From Cook's Illustrated** "New Flavors On The Grill" (R) (also 4/24 2:30pm, 4/25 4:30pm, 4/29 9:30pm, 4/30 2:30am)

2:00AM  **America's Test Kitchen From Cook's Illustrated** "Brunch At Home" (R) (also 4/26 11:30pm)

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

3:00AM  **Kevin Belton's New Orleans Celebrations** "Cajun Fest" (R) (also 4/25 1am)

3:30AM  **America's Test Kitchen From Cook's Illustrated** "To Meat Or Not To Meat (Sauce)" (R) (also 4/26 1am)

4:00AM  **This Old House** "House Fire Reclamation" (also 4/24 8:30am, 4/24 3pm)

4:30AM  **Ask This Old House** "Flickering Lights, Brick Stairs" (also 4/24 8am, 4/24 3:30pm)

5:00AM  **Rick Steves' Europe** "Sicilian Delights" (R)

5:30AM  **Best Of The Joy Of Painting** "Babbling Brook" (R) (also 4/24 9pm, 4/25 2am)
Saturday | April 24

6:00AM Classical Stretch: By Essentrics "Back Pain Relief" (R) (also 4/25 8am)

6:30AM Yoga In Practice "The Inner Fire Of Transformation" (R)

7:00AM Fons & Porter's Love Of Quilting "Mother's Choice" (R)

7:30AM Landscapes Through Time With David Dunlop "John Singer Sargent's Venice" (R)

8:00AM Ask This Old House "Flickering Lights, Brick Stairs" (also 4/24 3:30pm)

8:30AM This Old House "House Fire Reclamation" (also 4/24 3pm)

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

9:30AM Growing a Greener World "Making More Plants By Propagating Your Garden" (R)

10:00AM Cook's Country "Spaghetti House Classics" (R) (also 4/25 12pm, 4/25 9pm, 4/26 2am)

10:30AM America's Test Kitchen From Cook's Illustrated "Savory And Sweet Italian" (R) (also 4/25 12:30pm, 4/25 9:30pm, 4/26 2:30am)

11:00AM Cook's Country "Tex-Mex Favorites" (R) (also 4/25 1pm, 4/26 9pm, 4/27 2am)

11:30AM America's Test Kitchen From Cook's Illustrated "Mexican Fare" (R) (also 4/25 1:30pm, 4/26 9:30pm, 4/27 2:30am)

12:00PM Cook's Country "Ultimate Comfort Foods" (R) (also 4/25 2pm, 4/27 9pm, 4/28 2am)

12:30PM America's Test Kitchen From Cook's Illustrated "Childhood Favorites, Grown Up" (R) (also 4/25 2:30pm, 4/27 9:30pm, 4/28 2:30am)

1:00PM Cook's Country "The Perfect Cake" (R)
Test cook Christie Morrison and Julia Collin Davison make a showstopping Blueberry Jam Cake. (also 4/25 3pm, 4/28 9pm, 4/29 2am)

1:30PM 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 4/25 3:30pm, 4/28 9:30pm, 4/29 2:30am)

2:00PM 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 4/25 4pm, 4/29 9pm, 4/30 2am)

2:30PM America's Test Kitchen From Cook's Illustrated "New Flavors On The Grill" (R)
The secrets to making the ultimate Vietnamese Grilled Pork Patties on the grill are showcased. (also 4/25 4:30pm, 4/29 9:30pm, 4/30 2:30am)

3:00PM This Old House "House Fire Reclamation"
The back porches on the triple decker are brought to code and new vinyl gets installed on the house.

3:30PM Ask This Old House "Flickering Lights, Brick Stairs"
Jenn travels to Orlando to upgrade a homeowner's irrigation system with a smart one.

4:00PM America's Test Kitchen From Cook's Illustrated "Weeknight Japanese Suppers" (R)
Julia and Bridget uncover the secrets to a Japanese favorite: crispy pan-fried chicken cutlets.

4:30PM Cook's Country "Pork And Pie" (R)
Monroe County-Style Pork Chops and Coconut Cream Pie are served.
5:00PM  **P. Allen Smith's Garden Home** "When Kids Takeover" (R)
P. Allen Smith learns how many kids it takes to host a show when he lets the little ones take over.

5:30PM **P. Allen Smith's Garden To Table** "Orchard Fruit" (R)
Allen decorates a festive fall table using apples and pays a visit to an expert on peaches.

6:00PM **Rick Steves' Europe** "Scotland's Highlands" (R)
Rick visits the "Weeping Glen" of Glencoe, bustling Inverness and the battlefield at Culloden.

6:30PM **How To Cook Well With Rory O'connell** (R)
Salad of beets, Roast Wild Salmon with Lettuce Leaves and Pea Tendrils are prepared.

7:00PM **Kitchen Queens: New Orleans** "Down Home" (R)
Jalapeno and Sweet Corn Hushpuppies, Deep-Fried Chicken Wings and Apple Pie Bread Pudding are made.

7:30PM **Pati's Mexican Table** (R)
**PATI'S MEXICAN TABLE** brings authentic Mexican flavors, colors, textures and warmth into American kitchens. A former policy analyst focused on Latin American politics and history, Pati Jinich is a ...

8:00PM **Somewhere South** "Dumpling Dilemma"
Vivian visits the Mississippi Delta and farther south to learn that not all dumplings are the same. (also 4/25 3am)

9:00PM **Best Of The Joy Of Painting** "Babbling Brook" (R)
Gentle trickles and splashes of a happy stream pierce the silence in this great oval painting. (also 4/25 2am)

9:30PM **Best Of The Joy Of Painting** "Splendor Of Autumn" (R)
Shades of lavender and golden, warm fall colors unite in this painting of a late summer's day. (also 4/25 2:30am)

10:00PM **The Legacy List With Matt Paxton** "Don't Go In The Basement / Morristown, Nj"
A homeowner sorts through her basement filled with her father's collection of fossils and artifacts. (also 4/25 4am)

11:00PM **Taste Of Louisiana With Chef John Folse & Compa** "Garfish/Caviar - Bayou Dularge, La" (R)
John learns about the Houma's fishing culture and techniques for making alligator gar tasso.

11:30PM **Baking With Julia**
Cooking teacher Marion Cunningham makes delicious muffins, scones, Irish soda bread and popovers.

12:00AM **Baking With Julia**

12:30AM **Kevin Belton's New Orleans Celebrations** "Italian Fest" (R)

1:00AM **Kevin Belton's New Orleans Celebrations** "Cajun Fest" (R)

1:30AM **Food Over 50** "Eating Outdoors" (R) (also 4/25 5am)

2:00AM **Best Of The Joy Of Painting** "Babbling Brook" (R)

2:30AM **Best Of The Joy Of Painting** "Splendor Of Autumn" (R)

3:00AM **Somewhere South** "Dumpling Dilemma"

4:00AM **The Legacy List With Matt Paxton** "Don't Go In The Basement / Morristown, Nj"

5:00AM **Food Over 50** "Eating Outdoors" (R)

5:30AM **The Jazzy Vegetarian** "Tofu Surprise" (R)

**Sunday | April 25**
6:00AM Classical Stretch: The Esmonde Technique "Stress Release Workout" (R) (also 4/25 8:30am)

6:30AM Classical Stretch: By Essentrics "Hip And Leg Flexibility" (R)

7:00AM It's Sew Easy "Spring Is In The Air" (R)

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

8:00AM Classical Stretch: By Essentrics "Back Pain Relief" (R)

8:30AM Classical Stretch: The Esmonde Technique "Stress Release Workout" (R)

9:00AM Food Over 50 "Heat Vs. Flavor" (R) (also 4/26 5am)

9:30AM The Jazzy Vegetarian "Burger Deluxe" (R) (also 4/26 1:30am, 4/26 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 Cook's Country "Spaghetti House Classics" (R) (also 4/25 9pm, 4/26 2am)

12:30PM America's Test Kitchen From Cook's Illustrated "Savory And Sweet Italian" (R) (also 4/25 9:30pm, 4/26 2:30am)

1:00PM Cook's Country "Tex-Mex Favorites" (R)
Julia Collin Davison and Bridget Lancaster make a lone star state classic - flank steak in adobo. (also 4/26 9pm, 4/27 2am)

1:30PM America's Test Kitchen From Cook's Illustrated "Mexican Fare" (R)
Crispy Tacos are served and Roasted Poblano and Black Bean Enchiladas are prepared. (also 4/26 9:30pm, 4/27 2:30am)

2:00PM Cook's Country "Ultimate Comfort Foods" (R)
Julia Collin Davison and Bridget Lancaster revive a traditional recipe for Wellesley Fudge Cake. (also 4/27 9pm, 4/28 2am)

2:30PM America's Test Kitchen From Cook's Illustrated "Childhood Favorites, Grown Up" (R)
In this episode, Elle Simone shows host Bridget Lancaster a new way to make Classic Sloppy Joes. Equipment expert Adam Ried reviews kitchen sponges, and science expert Dan Souza explains why cookie ... (also 4/27 9:30pm, 4/28 2:30am)

3:00PM Cook's Country "The Perfect Cake" (R)
Test cook Christie Morrison and Julia Collin Davison make a showstopping Blueberry Jam Cake. (also 4/28 9pm, 4/29 2am)

3:30PM 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 4/28 9:30pm, 4/29 2:30am)

4:00PM 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 4/29 9pm, 4/30 2am)

4:30PM America's Test Kitchen From Cook's Illustrated "New Flavors On The Grill" (R)
The secrets to making the ultimate Vietnamese Grilled Pork Patties on the grill are showcased. (also 4/29 9:30pm, 4/30 2:30am)
5:00PM **How To Cook Well With Rory O'connell** (R)
Mussel and Wild Garlic Omelette and Chermoula Meatballs with Roasted Red Onions are prepared.

5:30PM **Simply Ming** "On The Road - Cologne" (R)
Austrian blutwurst with potatoes and a spicy sausage fried rice are served in Cologne, Germany.

6:00PM **Moveable Feast With Relish** (R)
Come along for a mouthwatering ride and catch the spirit of pop-up cooking with Moveable Feast. Co-hosted by Australia's top celebrity chef Curtis Stone and stand-up comedian and chef Alex ...

6:30PM **Lidia's Kitchen** "Storytime With Grandma" (R)
Corn and Zucchini Minestra, Fried Risotto and Beef and Root Vegetables Braised in Red Wine.

7:00PM **Sara's Weeknight Meals** "Chicken Comfort" (R)
Fried chicken is served. Sara presents a cozy winter chicken chili to warm your bones.

7:30PM **100 Days, Drinks, Dishes And Destinations** "Undiscovered Danube, Europe" (R)
Small towns hug the Danube on its journey through Austria, Germany and Slovakia to the Black Sea.

8:00PM **Somewhere South** "What A Pickle"
Vivian lectures on chow chow, a Southern relish, at Asheville's first ever Chow Chow Festival. (also 4/26 3am)

9:00PM **Cook's Country** "Spaghetti House Classics" (R)
Test cook Christie Morrison makes host Julia Collin Davison the perfect hearty beef lasagna. (also 4/26 2am)

9:30PM **America's Test Kitchen From Cook's Illustrated** "Savory And Sweet Italian" (R)
Test cook Dan Souza makes host Bridget Lancaster the best Meat Ravioli with Quick Tomato Sauce. (also 4/26 2:30am)

10:00PM **The Legacy List With Matt Paxton** "A Whale Of A Time / East Hampton, Ny"
A homeowner cleans out a house filled with vintage furniture, antiques and old whaling equipment. (also 4/26 4am)

11:00PM **Annabel Langbein: The Free Range Cook** "Cooking For A Crowd" (R)
Vegetable Samosas, Minty Yogurt Dipping Sauce and Salt-crusted Fish are served.

11:30PM **New Scandinavian Cooking** "Packed To Go" (R)
Andreas shares his favorite bread recipe and creates a healthy liver pate and a honey crusted ham.

12:00AM **New Scandinavian Cooking** "The Sweetest Cheese" (R)

Monday | April 26

https://t.vermontpbs.org/schedule/tools/textListings-mono.php?channel=2&month=1
7:00PM Simply Ming "On The Road - Strasbourg" (R)
A choucroute royale garnie with salted bacon and pork liver is prepared in Strasbourg, France. (also 4/27 1am)

7:30PM Cook's Country "A Trip To The Big Easy" (R)
Test cook Bryan Roof and Julia Collin Davison prepare a New Orleans classic, Shrimp Po' Boys. (also 4/27 1:30am)

8:00PM America's Test Kitchen From Cook's Illustrated "Simple Chinese Staples" (R)
The secrets to a Chinese staple, three cup chicken, are revealed. Smashed cucumbers are prepared. (also 4/27 12:30am, 4/28 11:30pm)

8:30PM How To Cook Well With Rory O'Connell
Macroom Buffalo Mozzarella with Courgette and Candied Lemon and Marjoram are served. (also 4/27 12am)

9:00PM Cook's Country "Tex-Mex Favorites" (R)
Julia Collin Davison and Bridget Lancaster make a lone star state classic - flank steak in adobo. (also 4/27 2am)

9:30PM America's Test Kitchen From Cook's Illustrated "Mexican Fare" (R)
Crispy Tacos are served and Roasted Poblano and Black Bean Enchiladas are prepared. (also 4/27 2:30am)

10:00PM 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. (also 4/27 5am)

10:30PM Beyond Your Backyard "St Augustine, Fl" (R)
Erik visits Florida's Historic Coast, goes to a centuries old military fort and explores the area!

11:00PM Born To Explore With Richard Wiese "Canada: Horned Dinosaurs"
Richard Wiese travels to Alberta, Canada in search of a new breed of dinosaur, the Pachyrhinosaurus.

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.

12:00AM How To Cook Well With Rory O'Connell

12:30AM America's Test Kitchen From Cook's Illustrated "Simple Chinese Staples" (R) (also 4/28 11:30pm)

1:00AM Simply Ming "On The Road - Strasbourg" (R)

1:30AM Cook's Country "A Trip To The Big Easy" (R)

2:00AM Cook's Country "Tex-Mex Favorites" (R)

2:30AM America's Test Kitchen From Cook's Illustrated "Mexican Fare" (R)

3:00AM Taste Of Louisiana With Chef John Folse & Compa "Turtles - Lake Verret, La" (R)

3:30AM Annabel Langbein: The Free Range Cook "The Perfect Roast" (R)

4:00AM This Old House "Urban Oasis" (also 4/30 8am, 4/30 2pm)

4:30AM Ask This Old House "Spring Projects: Paint, Prune, Spigots" (also 4/30 8:30am, 4/30 2:30pm)

5:00AM Rick Steves' Europe "Scotland's Islands" (R)

5:30AM Best Of The Joy Of Painting "Woodgrain View" (R)

Tuesday | April 27

6:30PM How To Cook Well With Rory O'Connell
Potato Aoili with Quail Eggs and Radishes and Roasted Aubergine with Ricotta are served. (also 4/27 8:30pm, 4/28
12am)

7:00PM  **Sara's Weeknight Meals** "Louisiana Style" (R)
Sara's easy duck creole and a traditional boil with rice and plenty of spice are showcased. (also 4/28 1am)

7:30PM  **100 Days, Drinks, Dishes And Destinations** "Asheville, North Carolina" (R)
The Biltmore, outside of Asheville, North Carolina, houses the most visited winery in the country. (also 4/28 1:30am)

8:00PM  **Christopher Kimball's Milk Street Television** "Vietnamese Every Day"
Vietnamese Caramel Chicken, Vietnamese Scallion Sauce and Vietnamese Chicken Curry are prepared. (also 4/28 12:30am)

8:30PM  **How To Cook Well With Rory O'connell**
Potato Aoili with Quail Eggs and Radishes and Roasted Aubergine with Ricotta are served. (also 4/28 12am)

9:00PM  **Cook's Country** "Ultimate Comfort Foods" (R)
Julia Collin Davison and Bridget Lancaster revive a traditional recipe for Wellesley Fudge Cake. (also 4/28 2am)

9:30PM  **America's Test Kitchen From Cook's Illustrated** "Childhood Favorites, Grown Up" (R)
In this episode, Elle Simone shows host Bridget Lancaster a new way to make Classic Sloppy Joes. Equipment expert Adam Ried reviews kitchen sponges, and science expert Dan Souza explains why cookie ... (also 4/28 2:30am)

10:00PM  **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 4/28 5am)

10:30PM  **Joseph Rosendo's Travelscope** "Zermatt, Switzerland - Under The Shadow Of The Mat" (R)
Switzerland's natural majesty at the foot of the iconic mountain the Matterhorn is highlighted.

11:00PM  **Weekends With Yankee** "Handmade In New England" (R)
A vineyard in Barnard, Vermont and the restored Mayflower II in Mystic, Connecticut are visited.

11:30PM  **Cook's Country** "Bbq Brisket And Fritters" (R)
Test cook Bryan Roof makes host Julia Collin Davison a tender and delicious Texas Barbecue Brisket.

12:00AM  **How To Cook Well With Rory O'connell**

12:30AM  **Christopher Kimball's Milk Street Television** "Vietnamese Every Day"

1:00AM  **Sara's Weeknight Meals** "Louisiana Style" (R)

1:30AM  **100 Days, Drinks, Dishes And Destinations** "Asheville, North Carolina" (R)

2:00AM  **Cook's Country** "Ultimate Comfort Foods" (R)

2:30AM  **America's Test Kitchen From Cook's Illustrated** "Childhood Favorites, Grown Up" (R)

3:00AM  **Baking With Julia**

3:30AM  **New Scandinavian Cooking** "Close To Home" (R)

4:00AM  **Garage With Steve Butler** "Work Bench" (R)

4:30AM  **Woodsmith Shop** (R)

5:00AM  **Rick Steves' Europe** "Glasgow And Scottish Passions" (R)

5:30AM  **Best Of The Joy Of Painting** "Winter's Peace" (R)

Wednesday | April 28

https://r.vermontpbs.org/schedule/tools/textListings-mono.php?channel=2&month=1
6:30PM  **How To Cook Well With Rory O'connell**  
Hot Smoked Salmon with Labneh and Grilled Plaice with Roast Chicken Sauce are prepared. (also 4/28 8:30pm, 4/29 12am)

7:00PM  **Julie Tabouli's Lebanese Kitchen**  "Eggplant Extravaganza" (R)  
Julie makes batenjen mishwee, a fire-roasted eggplant spread, and a main meal of sheikh el' mahshi. (also 4/29 1am)

7:30PM  **Cook's Country**  "Comfort Food Done Right" (R)  
Double-Crust Chicken Pot Pie and delicious First Lady specialty, Cowboy Cookies, are served. (also 4/29 1:30am)

8:00PM  **Lidia's Kitchen**  "My Italian American" (R)  
Bolognese Sauce, Asparagus Salad and a lighter version of Chicken Pizzaiola are prepared. (also 4/29 12:30am)

8:30PM  **How To Cook Well With Rory O'connell**  
Hot Smoked Salmon with Labneh and Grilled Plaice with Roast Chicken Sauce are prepared. (also 4/29 12am)

9:00PM  **Cook's Country**  "The Perfect Cake" (R)  
Test cook Christie Morrison and Julia Collin Davison make a showstopping Blueberry Jam Cake. (also 4/29 2am)

9:30PM  **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 4/29 2:30am)

10:00PM  **Rick Steves' Europe**  "Austrian And Italian Alps" (R)  
A remote farm, a Tirolean village festival and a hike in the rugged Dolomite Mountains are featured. (also 4/29 5am)

10:30PM  **Curious Traveler**  "Curious San Miguel De Allende" (R)  
Discover how this UNESCO town in Mexico got such a curious name and much more interesting facts.

11:00PM  **Dream Of Italy**  "Umbria" (R)  
The rich treasures of the Umbria region, including the Perugina Chocolate School, are highlighted.

11:30PM  **America's Test Kitchen From Cook's Illustrated**  "Simple Chinese Staples" (R)  
The secrets to a Chinese staple, three cup chicken, are revealed. Smashed cucumbers are prepared.

12:00AM  **How To Cook Well With Rory O'connell**

12:30AM  **Lidia's Kitchen**  "My Italian American" (R)

1:00AM  **Julie Tabouli's Lebanese Kitchen**  "Eggplant Extravaganza" (R)

1:30AM  **Cook's Country**  "Comfort Food Done Right" (R)

2:00AM  **Cook's Country**  "The Perfect Cake" (R)

2:30AM  **America's Test Kitchen From Cook's Illustrated**  "The Perfect Cake" (R)

3:00AM  **Kevin Belton's New Orleans Celebrations**  "Latin Fest" (R)

3:30AM  **America's Test Kitchen From Cook's Illustrated**  "Elegant Desserts" (R)

4:00AM  **American Woodshop**  "The Folk Art Rooster" (R)

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

5:00AM  **Rick Steves' Europe**  "Austrian And Italian Alps" (R)

5:30AM  **Best Of The Joy Of Painting**  "Wilderness Trail" (R)
Thursday | April 29

6:30PM  **How To Cook Well With Rory O'connell**
Roast Aubergines with Sorrel and Date dressing and Mackerel Cakes with Spiced Tomato oil are made. (also 4/29 8:30pm, 4/30 12am)

7:00PM  **Kitchen Queens: New Orleans** "Seafood Medley" (R)
Shucked Oysters, Curry Brown Butter Scallops over Bourbon Sweet Potato Mash and Lobster Roll. (also 4/30 1am)

7:30PM  **Pati's Mexican Table** (R)
PATI'S MEXICAN TABLE brings authentic Mexican flavors, colors, textures and warmth into American kitchens. A former policy analyst focused on Latin American politics and history, Pati Jinich is a ... (also 4/30 1:30am)

8:00PM  **Christopher Kimball's Milk Street Television** "All-New Italian"
Roman Braised Beef with Tomato and Cloves and Bucatini with Cherry Tomato Sauce are served. (also 4/30 12:30am)

8:30PM  **How To Cook Well With Rory O'connell**
Roast Aubergines with Sorrel and Date dressing and Mackerel Cakes with Spiced Tomato oil are made. (also 4/30 12am)

9:00PM  **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 4/30 2am)

9:30PM  **America's Test Kitchen From Cook's Illustrated** "New Flavors On The Grill" (R)
The secrets to making the ultimate Vietnamese Grilled Pork Patties on the grill are showcased. (also 4/30 2:30am)

10:00PM  **Rick Steves' Europe** "Swiss Alps" (R)
Savor Switzerland's jaw-dropping alpine beauty and the rich and resilient culture of its people. (also 4/30 5am)

10:30PM  **Joseph Rosendo's Travelscope** "Montreal, Quebec, Canada - Bonjour, Montreal" (R)
Extraordinary markets, festivals and the scores of cultural neighborhoods in Montreal are explored.

11:00PM  **Weekends With Yankee** "Ocean Treasures" (R)
Richard Wiese travels to Provincetown, Massachusetts to meet with a maritime treasure hunter.

11:30PM  **Cook's Country** "Italian Comfort Food Classics" (R)
Test cook Bryan Roof prepares Chicago Thin-Crust Pizza with Homemade Italian Sausage.

12:00AM  **How To Cook Well With Rory O'connell**

12:30AM  **Christopher Kimball's Milk Street Television** "All-New Italian"

1:00AM  **Kitchen Queens: New Orleans** "Seafood Medley" (R)

1:30AM  **Pati's Mexican Table** (R)

2:00AM  **Cook's Country** "New Recipes For The Grill" (R)

2:30AM  **America's Test Kitchen From Cook's Illustrated** "New Flavors On The Grill" (R)

3:00AM  **Baking With Julia**

3:30AM  **New Scandinavian Cooking** "Back To The Roots" (R)

4:00AM  **Garage With Steve Butler** "Castle Sand Box" (R)

4:30AM  **Woodsmith Shop** (R)

5:00AM  **Rick Steves' Europe** "Swiss Alps" (R)
5:30AM **Best Of The Joy Of Painting** "A Copper Winter" (R)

Friday | April 30

6:30PM **How To Cook Well With Rory O'connell**
Cucumber and Elderflower Granita and Salt Hake with Roast Peppers and Basil are prepared. (also 4/30 8:30pm)

7:00PM **Simply Ming** "On The Road - Amsterdam II" (R)
Simply Ming goes On the Road to Europe to enjoy culinary experiences along the Rhine River.

7:30PM **Cook's Country** "Regional Seafood Specialties" (R)
Test cook Bryan Roof makes host Julia Collin Davison a regional specialty, Monterey Bay Cioppino.

8:00PM **America's Test Kitchen From Cook's Illustrated** "Vibrant Mediterranean Cooking" (R)
Dan Souza makes Bridget foolproof swordfish skewers with tomato-scallion caponata on the grill.

8:30PM **How To Cook Well With Rory O'connell**
Cucumber and Elderflower Granita and Salt Hake with Roast Peppers and Basil are prepared.

9:00PM **Pati's Mexican Table** "Chachi's Champoton Kitchen" (R)
Pati heads to the coastal city of Champoton and prepares Pollo Pibil and pan de cazon.

9:30PM **Pati's Mexican Table** "From Pueblo To City" (R)
Delicious dishes include meatballs in guajillo sauce and arroz con chepil.

10:00PM **Pati's Mexican Table** (R)
PATI'S MEXICAN TABLE brings authentic Mexican flavors, colors, textures and warmth into American kitchens. A former policy analyst focused on Latin American politics and history, Pati Jinich is a...

10:30PM **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.

11:00PM **Pati's Mexican Table** "Tijuana's Culinary Revolution" (R)
Pati visits Tijuana to meet with fresh talent taking part in Baja's exciting culinary movement.

11:30PM **Pati's Mexican Table** "One Day In Oaxaca" (R)
Tasajo torta with smokey guacamole and nopalitos salad with pickled chipotle are served.