



# November Schedule

Sparklight 56; Uverse 99 (follow prompts) or at [biloxi.ms.us/btv](http://biloxi.ms.us/btv)

Morning	
6 a.m.	"Down in Biloxi," by Rockin' Ray Fournier (4 min)
6:04 a.m.	Inside BTV (6 min)
6:10 a.m.	Infrastructure report (5 min)
6:15 a.m.	"History of Biloxi" (15 min)
6:30 a.m.	Biloxi Public Schools (15 min)
6:45 a.m.	Biloxi VA Today (15 min)
7 a.m.	"Biloxi Cooks!" (30 min)
7:30 a.m.	Storytime with Gumbo Kelly (15 min)
7:45 a.m.	Keesler update (15 min)
8 a.m.	Special presentation: "Social Change in a Democracy" (30 min)
9 a.m.	City Council meetings and other bonus public affairs programming (3 hours)
Afternoon	
Noon	A vintage vignette: "America's Riviera," B&W, 1950s travelogue (9 min)
12:10 p.m.	A vintage vignette: "America's Riviera," 1960s travelogue (14 min)
12:25 p.m.	Biloxi Public Schools (15 min)
12:45 p.m.	Biloxi VA Today (15 min)
1 p.m.	"Biloxi Cooks!" (30 min)
1:30 p.m.	Storytime with Gumbo Kelly (15 min)
1:45 p.m.	Keesler update (15 min)
2 p.m.	Special presentation: "Social Change in a Democracy" (30 min)
3 p.m.	City Council meetings and other bonus public affairs programming (3 hours)
Evening	
6 p.m.	"Down in Biloxi," by Rockin' Ray Fournier (4 min)
6:04 p.m.	Inside BTV (6 min)
6:10 p.m.	Infrastructure report (5 min)
6:15 p.m.	"History of Biloxi" (15 min)
6:30 p.m.	Biloxi Public Schools (15 min)
6:45 p.m.	Biloxi VA Today (15 min)
7 p.m.	"Biloxi Cooks!" (30 min)
7:30 p.m.	Storytime with Gumbo Kelly (15 min)
7:45 p.m.	Keesler update (15 min)
8 p.m.	Special presentation: "Social Change in a Democracy" (30 min)
9 p.m.	City Council meetings and other bonus public affairs programming (3 hours)
Midnight	National Anthem by Ronny Broussard (2 min)



You can view individual programs on the city's YouTube channel.

## 'Democracy' shines this month on BTV



"Sometimes we're accused of having a fondness for history here in Biloxi, especially on BTV," William Sackett intones on BTV this month. "We're guilty as charged. We love our colorful history and we share it here regularly to educate, to inspire, to entertain."

Sackett's voiceover introduces this month's special presentation on BTV, yet another offering of the 1950s-era "Social Change in a Democracy." The black-and-white program, filmed in Biloxi, airs at 8 a.m., 8 p.m. and 2 p.m. each day in November on BTV.

"All this month, as we celebrate Veterans Day, the 11th day of the eleventh month, we salute all of our veterans," Sackett says in his introduction. "We often hear that they fought for our freedom. But have we ever thought of just how important those freedoms are to our everyday life.

"And so, this dear friends, is your chance to once again see one of our cherished documentaries, yes, 'Social Change in a Democracy' is back on BTV for the month of November.

"It's about our form of government. It's about how we speak as a community. It's about how we solve problems. It's about the freedom we enjoy in our beloved republic. And it's all set in Biloxi, 1951."

## Cora's is cooking on BTV

"Biloxi Cooks" checks out the board of fare at Cora's, the restaurant inside the White House Hotel in Biloxi. You'll also learn about the restaurant and its namesake, as well as the history of the iconic hotel.

See "Biloxi Cooks" daily at 7 a.m., 7 p.m. and 1 in the afternoon.

## This month's recipe: Chow Chow

*Cora's Restaurant, White House Hotel*

### Ingredients:

- 3 cup diced bell peppers
- 2 cup grated cabbage
- 2 cup diced onions
- 1 cup diced green tomato
- 1 each jalapeño, minced
- 1 TB kosher salt
- 1 tsp mustard seeds
- 1/2 tsp celery seeds
- 2/3 cup sugar
- 1/4 cup apple cider vinegar
- 1 cup water
- 1/2 tsp crushed red pepper
- 1/2 tsp ground mustard
- 1/4 tsp ginger
- 1/4 tsp turmeric

### Instructions:

1. In a mixing bowl, combine peppers, cabbage, onions, green tomatoes, jalapeno, and kosher salt. Cover with plastic and place in cooler overnight.
2. In large saucepan, toast mustard seeds and celery seeds until begin to pop (about 2-3 minutes).
3. Drain liquid off vegetable mixture and add to toasted seeds pan.
4. Add remaining ingredients and bring to a boil. Reduce to a simmer, stirring occasionally for 18-20 minutes. The chow chow mixture should be aromatic and still brightly colored. The cabbage and peppers should still have a bit of crunchiness...not totally softened.
5. Remove from heat and allow to cool. Store chow chow in air-tight container in the cooler.

Unlike a chow chow for canning, this is a "quick-pickled" version designed to maintain the color and some amount of crunchiness in the vegetables. At Cora's, we serve this chow chow atop Blackened Tuna, but it also pairs well with vegetables. It even works well as a topping for hot dogs.