



December Schedule

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

Morning	
6 a.m.	"Down in Biloxi," by Rockin' Ray Fournier (4 min)
6:04 a.m.	Inside BTV
6:10 a.m.	Infrastructure report (5 min)
6:15 a.m.	Shuckers Insider
6:30 a.m.	Biloxi Public Schools (15 min)
6:45 a.m.	Biloxi VA Today (15 min)
7 a.m.	"Biloxi Cooks!" at Cora's at the White House Hotel
7:30 a.m.	Storytime with Gumbo Kelly (15 min)
7:45 a.m.	Keesler Update (15 min)
8 a.m.	Special Presentation: "A few moments with Irene Schwan," followed by replays of Christmas parades
9 a.m.	City Council meetings and other bonus public affairs programming (2 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!" at Cora's at the White House Hotel
1:30 p.m.	Storytime with Gumbo Kelly (15 min)
1:45 p.m.	Keesler Update (15 min)
2 p.m.	Special Presentation: "A few moments with Irene Schwan," followed by replays of Christmas parades
3 p.m.	City Council meetings and other bonus public affairs programming (2 hours)
Evening	
6 p.m.	"Down in Biloxi," by Rockin' Ray Fournier (4 min)
6:04 p.m.	Inside BTV
6:10 p.m.	Infrastructure report (5 min)
6:15 p.m.	Shuckers Insider
6:30 p.m.	Biloxi Public Schools (15 min)
6:45 p.m.	Biloxi VA Today (15 min)
7 p.m.	"Biloxi Cooks!" at Cora's at the White House Hotel
7:30 p.m.	Storytime with Gumbo Kelly (15 min)
7:45 p.m.	Keesler Update
8 p.m.	Special Presentation: "A few moments with Irene Schwan," followed by replays of Christmas parades
9 p.m.	City Council meetings and other bonus public affairs programming (2 hours)
Midnight	National Anthem by Ronny Broussard (2 min)



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

BTV takes a step back in time

This is your chance to meet Irene Schwan, a 103-year-old Biloxian who has seen a thing or two over the years. You'll hear about the hustle and bustle of downtown Biloxi back in the day and the key to living a long and healthy life. And you're not going to believe what Irene says was the biggest thing to happen in Biloxi's history.



"A few moments with Irene Schwan," followed by replays of the four city-sponsored Christmas parades taking place throughout the city, are the special presentations for BTV in December, airing daily at 8 a.m., 2 p.m., and 8 p.m.

Here's the lineup of parades, and look to see them on BTV a day or two afterward:

- Children's Walking Parade, Friday, Dec. 2 at 6 p.m. in Downtown
- Christmas boat parade, Saturday, Dec. 3 at 6 p.m. in Biloxi channel
- Ward 2 Christmas parade, Saturday, Dec. 17 at 2 p.m.
- Woolmarket Christmas parade, Saturday, Dec. 10 at 2 p.m.
- Ward 2 Christmas parade, Saturday, Dec. 18 at 2 p.m. in East Biloxi

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, its namesake, and the history of the iconic hotel in this replay of "Biloxi Cooks."



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 a large saucepan, toast mustard seeds and celery seeds until begin to pop (about 2-3 minutes).
3. Drain the liquid off the 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 an 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.

