

JANUARY 2010 PREMIERE HIGHLIGHTS

***** DON'T MISS PLANET GREEN'S PREMIERE WEEK*****

EMERIL GREEN**

Monday, January 4 at 8:00 p.m. ET

Episode premiere 'Emeril's Culinary Adventure: Vermont'

Hardwick Vermont is a place where the community of farmers and small business owners band together, creating a locally based 21st century food system. Chef Emeril visits the town leaders of this movement to find out how each plays a key role in keeping it local, healthy and sustainable. We meet Tom Stearns from *High Mowing Seeds* who sells seeds to Pete Johnson of *Pete's Greens*. Pete's produce makes it to *Claire's*, an original CSR "community supported restaurant." Chef Emeril will visit Andy and Mateo Kehler of *Jasper Hill Cheeses* and Andrew Meyer of *Vermont Tofu*. Their unique approach to business reinforces their commitment to the community as well as making amazing products available across the country. Join Chef Emeril as he uncovers a Vermont that's more than leaf peppers and maple syrup.

BLOOD, SWEAT & TAKEAWAYS - SERIES PREMIERE**

Monday, January 4 at 10:00 p.m. ET

Episode premiere 'Tuna'

Six Britons with a penchant for fast food arrive in Indonesia to tackle the tuna industry in Bitung on the island of Sulawesi. Bitung's canneries supply over a billion cans of tuna a year to many British supermarkets and sandwich chains. The group must live with the tuna workers in basic communities, endure 90-degree heat in the canneries and struggle with the harsh realities of life on a traditional wooden tuna boat in the western Pacific. The extreme conditions affect them all in many different ways, as does the hand to mouth existence the workers must endure.

BIG CHEF TAKES ON LITTLE CHEF - SERIES PREMIERE**

Wednesday, January 6 at 8:00 p.m. ET

Episode premiere 'Little Chef, Big Challenge'

Little Chef has been an iconic British brand for decades, serving up no-nonsense fast food to the nation's hungry travelers. But 50 years down the road the chain is in trouble. Britain's palate has moved forward while its motorway cuisine is stuck in reverse. Enter Heston Blumenthal, one of the world's most well-known chefs and master of culinary arts. Can the creator of bacon and egg ice cream be the change the chain is looking for? He'll have to be. The company went bust in 2007 and needs a dramatic rebranding if its re-launch is going to last the distance. The heat is on for Heston.

LIVING WITH ED**

Wednesday, January 6 at 9:00 p.m. ET

Episode premiere 'Author, Author'

Now that Ed has finished his second book, he and Rachelle get set to take a bite out of “the big organic apple” aka New York City for a promotional book tour. No Begley trip is complete without Ed’s travel “eco survival kit,” that includes a metal briefcase containing a low-flow showerhead, a non-plastic water container, and three sizes of compact fluorescent light bulbs. Rachelle is dumbfounded by Ed’s eco-insanity. As Ed heads off to promote his book, he notices Rachelle scribbling on a note pad, which she reveals is the beginnings of HER book, at which Ed decides it’s best to withhold comment. As the day winds down, the Begleys take a tour of the “greenest” show on Broadway, *Wicked*, and Rachelle gets to live her dream of singing on a Broadway stage – although with no audience, that’s close enough for Rachelle.

CONVICTION KITCHEN - SERIES PREMIERE**

Wednesday, January 6 at 10:00 p.m. ET

Episode premiere – Episode 1

World-renowned Chef Marc Thuet and his wife Biana Zorich meet their motley crew of 24 ex-convicts and waste no time in putting them to the test. The first day of training sees tempers flare as death threats are made and two trainees walk away from the project. With only three weeks until opening night and no venue, the training is cuthroat as the couple tries to decide who will make the final 12.

RENOVATION NATION**

Thursday, January 7 at 6:00 p.m. ET

Episode premiere 'Arlington, MA'

Host Steve Thomas helps two Arlington, MA, families work on a large insulation project for their duplex. The upstairs neighbor is ultra eco-savvy, while the downstairs neighbor is skeptical. Will Steve be convinced that the super insulation project is cost-effective or will the upstairs neighbor be left in the cold? Later, Steve installs a weather station and ceiling fans at a Washington, DC, to regulate the temperature.

OPERATION WILD - SERIES PREMIERE**

Friday, January 8 at 10:00 p.m. ET

Episode premiere 'Lobster Fever'

The annual Lobster Mini-Season opens up Florida’s waters for a frenzied 48-hour period where tens of thousands of people put their lobster catching skills to the test and risk their lives for the ultimate prize. Florida Fish and Wildlife Conservation Commission Officers Clinton Bean and Erik Steinmetz are partnered up for the event and quickly find themselves on a mission to rescue two vacationing couples from a sinking vessel. Meanwhile, Officer Janette Fernandez must put both her investigative talent and her patience to the test when she comes across three commercial lobstermen who have caught more lobster than they are allowed by law. However, it’s not the violation that gets her fuming, it’s the violators themselves. It’s a busy day for Officer Fernandez when later she finds herself called to one of the unfortunate byproducts of ‘lobster fever’, becoming part of a team of law enforcement agencies trying to locate a missing scuba diver.

WORLD'S GREENEST HOMES - SEASON TWO PREMIERE**

Saturday, January 9 at 6:00 p.m. ET

Episode premiere 'Dome House'

World's Greenest Homes travels to New York to view a spectacular upstate retreat nestled on 28 wooded acres that features a green dome home with floor-to-ceiling windows, gourmet kitchen, and a spaceship-like exterior that rotates to make the most of the sun's rays. Then, it's off to Tunquen, Chile to see a family home with gracious, modern interiors, huge windows, and sprawling decks on three levels. This luxurious home is completely off the grid and offers breathtaking views of the ocean below. It took only six hours for this traditional-looking pre-fab home to be assembled in one of the most sought-after areas in the city. This home generates more power than it uses, blends perfectly into its beachside neighborhood, and features his and hers master suites, lakefront views, and a low-maintenance lawn.

WORLD'S GREENEST HOMES**

Saturday, January 9 at 6:30 p.m. ET

Episode premiere '5 House'

World's Greenest Homes travels to Minneapolis, MN where a 1,800 square foot home in the suburbs features the owners' own dumpster finds, a reclaimed gymnasium floor, huge picture windows, and a durable, future-proof design. Next, it's off to Boulder, CO where a three-bedroom, 2,900 square foot home is built from eco-friendly materials, and features a noise-proofing concrete wall, soaring ceilings and windows, open concept living areas, bright design flourishes, and an indoor fish pond. Finally, in Düsseldorf, Germany, nestled in the picturesque countryside, is an open concept green dream home that features outstanding minimalist design, solar panels and passive solar heat, as well as a dramatic floating staircase, a spa-like bathroom, a fish-filled reflecting pool, and dramatic views from the home's large windows and second-storey bridge.

REEL IMPACT: BIG RIVER MAN – U.S. PREMIERE**

Saturday, January 9 at 10:00 p.m. ET

In February 2007, a larger than life, horse-burger loving Slovenian in his fifties named Martin Strel attempted to become the first person to swim the entire length of the world's most dangerous river, the Amazon. A four-time world record-holding endurance swimmer, Strel, who previously swam the Mississippi, Danube, Paraná and Yangtze rivers, puts his life in jeopardy to highlight the impact of pollution on these important waterways. "The Fish Man" as he is called by local tribes, has braved blisters, sunburn, exotic stomach illnesses, piranhas, anacondas, crocodiles, and a parasitic fish in his tireless quest. *Big River Man* follows the eccentric and celebrated Strel as he navigates 3,375 miles of river over 66 days to prove, once and for all, that one man can make a difference.

***** NEW SERIES*****

BLOOD, SWEAT & TAKEAWAYS**

Monday at 10:00 p.m. ET

A group of six young fast food junkies spend a month finding out the truth about how their favorite foods are produced. During this shock therapy that embeds them with the workers responsible for making their favorite dishes, they'll have to live and work alongside poorly paid laborers carrying out the grimmest tasks while contending with appalling conditions. *Blood, Sweat & Takeaways* reveals the not so glamorous side of food production for the masses and how what we eat can affect others.

<p style="text-align: center;">Episode Premiere 'Prawns' Monday, December 11 10:00 PM (ET)</p>	<p>The group arrives in Kalimantan, Indonesia to live and work alongside workers in the prawn industry. Their new home is a shack in the jungle with no beds, television or running water. They soon learn dinner depends on what can be caught. Instead of fishing for prawns in the ocean, the Britons are surprised to find themselves waist deep in mud working on a prawn farm. For these six young consumers, biting into a prawn mayonnaise sandwich will never be the same again.</p>
<p style="text-align: center;">Episode Premiere 'Rice' Monday, January 18 10:00 PM (ET)</p>	<p>The group leaves Indonesia behind and heads to one of the poorest and most remote regions of Thailand to live and work in the rice growing communities. They take on their toughest challenge yet, as they must survive on only the typical rice worker's wages they earn. Can they handle the back-breaking working conditions of the 90 degree heat in the rice fields, with only one banana and a slice of bread to eat? Will they be able to do enough work to afford to pay the rent on their simple wooden shack or will they end up hungry and homeless, resorting to desperate measures just to survive?</p>
<p style="text-align: center;">Season Finale 'Chicken' Monday, January 25 10:00 PM (ET)</p>	<p>The group remains in Thailand, which is the world's largest exporter of chicken, sending 110,000 tons to the United Kingdom annually. For the first time a factory will allow consumers inside to see the operations up close. The group joins the 4,000 workers on the cutting room floor where they process 140,000 birds. To guarantee this lofty target each worker has stringent goals they must meet. The group is put to the test to see if they can keep up with the factory line where every employee is expected to separate 12 pieces of chicken a minute. That's 720 pieces every hour and over 5,000 pieces a day. Workers here can be on their feet for up to eight hours a day ... six days a week. For some in the group, they hit their breaking point.</p>

BIG CHEF TAKES ON LITTLE CHEF**

Wednesday at 8:00 p.m. ET

Little Chef has been a British institution for decades, but the restaurant chain has been on the verge of financial collapse for years. Enter Heston Blumenthal, an acclaimed three Michelin-starred chef. Can he make the British public fall in love with *Little Chef* all over again while reviving classic English food in the process? In ***Big Chef Takes On Little Chef***, Chef Blumenthal takes an extraordinary culinary challenge: he has six months to come up with a new menu and design to help put the old-fashioned chain of roadside cafes back on the map. He must forget fine dining and get a grip on the real cuisine ordinary people want to eat.

<p>Episode Premiere ‘An Olympic Challenge’ Wednesday, January 13 8:00 PM (ET)</p>	<p>In the second stage of Heston's, <i>Little Chef</i> mission he's revamping the chain's best-loved dish – the ‘Olympic Breakfast.’ It's not clear where the dish got its name but it's definitely a hit with the customers. And it brings in 50 percent of total sales! The revamped menu will take more cooking than the staff is used to so Heston wants to train a <i>Little Chef</i> assistant to help him.</p>
<p>Episode Premiere ‘A Compromising Position’ Wednesday, January 20 8:00 PM (ET)</p>	<p>From their first meeting Heston and <i>Little Chef</i> big boss, Ian, hasn't seen eye to eye with the chef concerned about the company's commitment. But with the clock ticking it's time to put aside their differences and get the menu on track.</p> <p>So far only the breakfast menu has received the Blumenthal touch, leaving just three weeks to complete the other dishes. Because of the scale of the operation, Heston's recipes must be put together by a large food company, which means every time he makes a change, the food company has to make a new dish. And Heston wants a lot of changes.</p>
<p>Season Finale ‘A Compromising Position’ Wednesday, January 27 8:00 PM (ET)</p>	<p>Six months after the critically acclaimed opening of a new <i>Little Chef</i> branch, Heston is back to find out if the restaurant he transformed is keeping up with his standards, check that profits are up, and, if so, whether Little Chef is planning to roll out his concept as a model for other restaurants. Heston is stunned when he is denied access to the kitchen by the regional manager and when he finally gets in he sees first hand that some of his dishes have been modified using cheaper ingredients! How will Little Chef's chief executive Ian Pegler explain? And, against all odds, has Heston changed the Little Chef new branch to the extent that it can win entry to <i>The Good Food Guide</i>?</p>

CONVICTION KITCHEN**

Wednesday at 10:00 p.m. ET

What do you get when you take one world-renowned chef, throw in 24 ex-cons with no culinary experience, and give them just three weeks to open a high-end restaurant from scratch?

Conviction Kitchen follows Marc Thuet, Executive Chef and his wife and business partner, Biana Zorich, as they put their reputations on the line with a high-stakes challenge that will push them – and their culinary protégés – to the limit. The training is ruthless, the hours are long, but the reward for 12 people in this motley crew of outcasts will be the second chance of a lifetime.

<p>Episode Premiere 'Two' Wednesday, January 13 10:00 PM (ET)</p>	<p>Before they choose their final 12, Marc and Biana give their new trainees their toughest challenge yet, leaving the group in charge of their restaurant for the night. The stakes are high... The pressure is on... And, with lost checks, personality conflicts, sudden food substitutions, and delayed service, the experiment proves to be a disaster. Frustrated, Marc and Biana have to decide who will make the final cut...</p>
<p>Episode Premiere 'Three' Wednesday, January 20 10:00 PM (ET)</p>	<p>With five days until the grand opening, everyone is under the gun as Marc and Biana and the 13 new recruits transform 'Bite Me' – the couple's existing restaurant – into 'Conviction'. While the kitchen, dining room, and even the participants get a makeover, money is stolen from the storeroom and after hours partying becomes a problem. With little time to go until opening, the new \$80,000 stove and pizza oven still haven't been delivered... Can they pull through as a team to make it all work?</p>
<p>Episode Premiere 'Four' Wednesday, January 27 10:00 PM (ET)</p>	<p>After opening weekend, the trainees' real work begins... Marc tries to teach discipline in the kitchen and unveils new uniforms and knives for his team. The search is on to find the in-house thief. Marc puts Scott in charge of the kitchen for an evening. One of North America's most influential food writers comes in for a meal.</p>

OPERATION WILD**

Friday at 10:00 p.m. ET

Whether it's rescuing distressed boaters, wrangling defiant alligators or hunting down nighttime poachers, it's never a typical day for the officers of the Florida Fish and Wildlife Conservation Commission (FWC). Using boats, helicopters, airboats or patrol vehicles, the men and women of the FWC protect Florida's people as well as the animals that live within a precious ecosystem. The FWC has jurisdiction throughout the state, and this highly trained, elite group handles calls from the unexpected to the unbelievable as well as everything in between, in an effort to keep one of our nation's last frontiers safe.

<p>Episode Premiere 'Don't Feed the Alligators' Friday, January 15 10:00 PM (ET)</p>	<p>It's the FWC's job to protect the safety and well-being of both the state's citizens and its vast resources. On the outskirts of the Everglades, Lt. Bingham demonstrates this first-hand when he puts himself and his team in danger to catch a group of people feeding alligators. Down on the shores of the Florida Keys, Officer Izsak races her 26-foot vessel to rescue a stranded couple from the ocean... and each other. Later, Officer Erik Steinmetz's routine boat patrol leads him to an unexpected emergency when he comes across a sick loggerhead sea turtle floating in the middle of the ocean. He races to shore through some of the most dangerous channels and shallows the Keys have to offer in order to get this endangered species some much needed medical attention.</p>
<p>Episode Premiere 'Pythons, Gators & Grizzlies, Oh, My!' Friday, January 22 10:00 PM (ET)</p>	<p>There are thousands of large captive animals in Florida and it's the FWC's job to monitor the care of them all. On his way to one of these captive animal calls Officer Bean unexpectedly gets called to rescue "man's best friend" from speeding cars and semi-trucks on the busy Alligator Alley freeway. Then upon arriving at his intended call, he comes face to-face with an animal he has only seen the in the movies, a 900-pound grizzly bear!</p>
<p>Episode Premiere 'Shots Fired!' Friday, January 29 10:00 PM (ET)</p>	<p>FWC officers face many of the same dangers that most police officers do, with one exception: the majority of people they deal with are armed; from fisherman with knives and spear guns, to hunters carrying handguns and rifles. So when one of their own officers is shot and nearly killed out in the field, everyone is on high alert.</p>

***** PLANET GREEN'S SPECIAL PROGRAMMING *****

FOCUS EARTH WITH BOB WOODRUFF**

Focus Earth: Climate Change and the Weather

Saturday, January 3 at 7pm (ET)

ABC News anchor Bob Woodruff hosts Planet Green's *Focus Earth With Bob Woodruff* featuring green news and topical items. This special covers Focus Earth investigates the controversy over climate change and its impact on extreme weather events. Including, hurricanes, drought and flooding.

*****DON'T MISS RETURNING SERIES PROGRAMMING*****

EMERIL GREEN**

Monday at 8pm (ET)

Emeril Green, hosted by Chef Emeril Lagasse, helps real people solve cooking problems by utilizing fresh and organic sources of food to promote a healthier lifestyle. Many of the meals prepared on the show support sustainable fare by choosing ingredients from local sources and fair trade options. Shot mainly on location at Whole Foods Market®, Lagasse works with everyday cooks who have real culinary challenges.

<p align="center">Episode Premiere 'Vermont Fresh' Monday, January 11 8:00 PM (ET)</p>	<p>Chef Jason Tostrup is the executive chef of the Weathersfield Inn in Southern Vermont. Everything that is served out of his kitchen is part of the Vermont Fresh Network, a foundation whose goal is to preserve the integrity of Vermont's rich agricultural history by connecting chefs with the food they use. Chef Emeril will be making a meal with Chef Jason using all Vermont-sourced products. Together, they'll recreate some favorites from Jason's menu like Green House Organic Salad with Local Prosciutto, Country Fried Quail, Buckwheat Gnocchi with Seasonal Veggies and for dessert, an Apple Cider Tart.</p>
<p align="center">Episode Premiere 'Long Trail' Monday, January 11 8:30 PM (ET)</p>	<p>Long Trail Brewing Company is an absolutely sustainable business; they are energy efficient, conserve water, harness heat that's wasted in most breweries, provide leftover mash to feed cows at a local dairy, use recycled materials whenever possible and only utilize vegetable inks for printing. Their family of beer is flavorful and dynamic and is not only fantastic when paired with food, it's excellent in food as well. Chef Emeril will be cooking with Chef Matt from the brewery, and together, they'll make a host of dishes. Get ready for Beer and Cheddar Soup, Beer and Five Spice Baked Chicken Wings, Pulled Pork Sandwiches and</p>

	Seasonal Pears poached in beer!
<p align="center">Episode Premiere 'Fall Harvest' Monday, January 18 8:00 PM (ET)</p>	<p>Cedar Circle Farm is a 50-acre certified organic farm on conserved land along the Connecticut River in East Thetford, Vermont. Cedar Circle is a CSA and uses alternative energy (drip irrigation, solar and horse power). It also serves as the basis for an educational center whose mission it is to train the next generation of farmers, raise public awareness about the importance of local organic agriculture, increase access of quality organic produce for low income people, and establish models for farm-appropriate alternative energy strategies. The managers of the farm, Will Allen and Kate Duesterberg will be joining Chef Emeril to cook farm fresh produce from their farm. On the menu: Cider Brined Turkey, Roasted Squash, Sautéed Kale and Pumpkin, and Hot Buttered Rum.</p>
<p align="center">Episode Premiere 'Willis' Cider House Rules' Monday, January 18 8:30 PM (ET)</p>	<p>Woods Cider is an old fashioned, small batch, family run business that is sustainable by virtue of their method of cider extraction. Willis Wood has been using the same cider press that his family purchased in 1882 and from it he creates a series of artisan products that are truly distinctive. Vermont is known for its maple syrup but Willis also makes cider jelly, boiled cider syrup and cinnamon cider syrup, which is a combination of cinnamon, maple syrup and boiled cider. Chef Emeril is a huge fan of Woods Cider Products so tonight he's cooking with the company's founder. Chef Emeril and Willis will make Pan Roasted Duck Breast with Woods Boiled Cider Sauce, Roasted Acorn Squash with Cider Braised Apples and Thyme, Roasted Celery Root with Maple Apple Butter, Apple Cake Soaked in Cinnamon Boiled Cider.</p>
<p align="center">Episode Premiere 'Who Are You Calling Chicken' Monday, January 25 8:00 PM (ET)</p>	<p>How many times have you looked into the refrigerator and thought, what am I going to do with this chicken? Well, Chef Emeril has got the answers that'll solve your chicken dilemmas. These sure fired recipes will keep your chicken moist and juicy! We'll start with a Buttermilk Marinated Chicken Breast, move on to a Spicy Chicken Chili, snack on a Chicken Paillard with Arugula and finish it off with Pan Roasted Chicken Thighs with Lemon and Garlic. And best of all, we'll learn about pasture raised chickens from Chef's friends at Day Spring Farm!</p>

LIVING WITH ED**

Wednesday at 9:00 p.m. ET

Living With Ed chronicles the day to day, eco-friendly adventures of actor Ed Begley, Jr. and his wife Rachelle, as they navigate life in Los Angeles with Ed always trying to leave the smallest possible carbon footprint in his wake. This season follows the dynamic couple as they embark on exploits including an unlikely trip to Vegas (yes, Ed in Vegas), a wedding anniversary getaway only Ed could organize and a major home renovation not to be missed. Other new features this season include an “On the Road with Ed” video diary and a host of new companion elements on PlanetGreen.com including original webisodes with Ed and Rachelle, blogs and special interactive events.

<p>Episode Premiere ‘Manners’ Wednesday, January 13 9:00 PM (ET)</p>	<p>Southern belles Rachelle and her friend Savannah are aghast at the vulgar display of table manners by Ed and Hayden at dinnertime and decide something must be done before Hayden takes on Ed’s habits. The next day, Rachelle catches Ed eating over the kitchen sink and it’s the last straw. She decides to strike a deal: Ed will lead by example with Hayden at meals if Rachelle learns how to cook for the family. Meanwhile, Ed upgrades all the lights in the Begley household to LED, and wills his old compact fluorescents to his green nemesis Bill Nye, who accepts them with suspicion. Rachelle keeps up her end of the bargain and makes a meal so spectacular Ed forgets his pledge and reverts back to his old behavior.</p>
<p>Episode Premiere ‘Shades of Green’ Wednesday, January 20 9:00 PM (ET)</p>	<p>Ed goes to the Water Woman Festival to give a speech and ends up communing with some hippies in the desert for a couple days. Meanwhile, Rachelle is stuck at home with Perry, an overzealous entrepreneur who is pitching a lot of green product ideas that haven’t quite caught on with the masses. Ed returns home just in time to put on a prototype for the “eco cuddly” made of hemp and likes it, but after 20 seconds changes his mind because it itches like crazy. Later, Ed and Rachelle, wearing a couple’s version of Perry’s “eco cuddly” design while watching television, see an infomercial for the “eco cuddly” with them superimposed on a couch enjoying the product.</p>
<p>Episode Premiere ‘Off the Grid’ Wednesday, January 27 9:00 PM (ET)</p>	<p>Rachelle begs Ed to come to an eco-gifting suite so she can harness his green star power to get free stuff. But Ed will have none of it, and drops Rachelle off by herself. Sure enough, Rachelle didn’t make a big haul in the gift department, and she blames Ed for it. Ed gets a post card for Three Rivers, an off-the-grid community in Oregon, and decides this is the</p>

	<p>perfect opportunity to go see it first-hand. The minute he arrives, Ed falls in love with the place, a quiet, beautiful community nestled in high-desert, and he tells Rachelle he has found their new retirement home. Rachelle isn't sold on moving so far away from civilization, but Ed doubles down by making an offer on a house in Three Rivers. Could the Begleys be leaving the house they've spent so many years making eco-friendly?</p>
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RENOVATION NATION**

Thursday at 6pm (ET) *New Day & Time*****

Emmy® Award winning host Steve Thomas takes viewers into the exciting world of eco friendly homes on the captivating second season of *Renovation Nation*. Once again, Steve visits renovation sites across the country and meets eco-sensitive homeowners who are making the choice to be environmentally aware. Steve leads the way as he introduces the audience to new and exciting sustainable building materials, technology, techniques and products for the home. Whether it's exploring the latest designs with homeowners to the most innovative technology, Steve brings out the best in home renovations while enjoying the forward-thinking people who are making them a reality.

<p>Episode Premiere 'St. Paul, MN: 'Double Trouble' Thursday, January 14 6:00 PM (ET)</p>	<p>Host Steve Thomas tries to help a St. Paul couple make eco-smart improvements to their home, but the Fates are against them. They'll try to build a porch out of FSC cedar, but they have the wrong wood! Steve then tries to install salvaged oak flooring in the dining room, but the floor's not level! Finally, they'll be able to install a rainwater catchment system made with wine barrels; that is, until the gutters start leaking. Later, Steve helps a green inventor test his sunshade device on an unsuspecting neighbor. After that, Steve will pitch in with local electrical workers as they install the first wind turbine in Detroit, MI.</p>
<p>Episode Premiere 'Baltimore, MD: 'Straw Bale Garage' Thursday, January 21 6:00 PM (ET)</p>	<p>Host Steve Thomas helps a car restoration enthusiast and his wife to build a garage using all-natural insulator-straw! Then, Steve helps revitalize a Detroit, MI, community by constructing the first eco-smart modular home in the neighborhood. Since it's built in a factory to reduce waste, all Steve and the crew needs to do is crane it into place, secure the two halves together and the homeowners are almost ready to move in. Later, Steve will help install a century old wood-burning stove in an 1871 former schoolhouse.</p>
<p>Episode Premiere 'Boulder, CO: 'Solar Hot Tub'</p>	<p>Today, Steve will help a Boulder, CO family fulfill their dream of an "Ahimsa Platz," or non-harm home, by installing a Faraday cage</p>

<p style="text-align: center;">Thursday, January 28 6:00 PM (ET)</p>	<p>to block out electromagnetic waves. He'll also help the family install a recycled hot tub that runs on solar power. Then, Steve helps the next generation of craftsmen learn a green collar job by deconstructing an old farmhouse in Fort Collins, CO. Later, Steve works on a wine cellar insulated with denim and a fitness room that's powered in part by an exercise bike.</p>
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WORLD'S GREENEST HOMES

Saturday at 6pm (ET)

From hi-spec super-homes fit for Hollywood to experimental eco-dwellings that belong in a sci-fi film, *World's Greenest Homes* features high concept, one-of-a-kind homes that are on the cutting edge of sustainable building technology. Take an exclusive tour of these homes from around the globe and see how to coexist with the environment without leaving a great impact or sacrificing comfort. Think it's impossible to be green and glam? Well, think again!

<p style="text-align: center;">Episode Premiere 'Arts & Crafts' Saturday, January 16 6:00 PM (ET)</p>	<p>World's Greenest Homes travels to New York to find a home nestled in an eco-friendly co-op community that is a 5,000-square-foot family home is powered by geo-thermal technology. Then, it's off to Seattle to find, perched atop the historic Cobb building, a luxurious and eco-friendly, 1,200-square-foot penthouse features salvaged woods and a dramatic deck offering spectacular city and harbor views. Finally, in Toronto there is a sophisticated three-bedroom green home that stands out from its suburban neighbors, and features exposed steel beams, radiant concrete floors, huge picture windows, and an edible front lawn.</p>
<p style="text-align: center;">Episode Premiere 'Hillcrest House' Saturday, January 16 6:30 PM (ET)</p>	<p>World's Greenest Homes travels to the United Kingdom to find a home located on a former horse field and capturing the essence of California living. This 4,000-square-foot, four-bedroom suburban gem features durable eco-friendly materials. Next, in Hong Kong where space is a luxury few can afford, an ultra-hip 330-square-foot one-of-a-kind apartment stands out with features like a futuristic sliding-wall system that creates up to 24 different room combinations. Finally, in San Francisco, nestled in the San Geronimo hills sits a three-bedroom, customized pre-fab home with stylish, eco-friendly interiors designed for maximum air flow, artfully-hidden solar panels, and a low-maintenance garden.</p>

<p align="center">Episode Premiere 'Haus W' Saturday, January 23 6:00 PM (ET)</p>	<p>World's Greenest Homes travels to Hamburg, Germany to find a 1,400 square foot, box-like home with a geo-thermal heating system, ecologically harvested wood panels, and a tiny carbon footprint. Next, in Auckland, New Zealand a 1,500-square-foot boasts a slick exterior made from ninety percent recycled steel and sheep's wool insulation. Finally, on the doorstep of the Swiss Alps is a 3,000-square-foot home with a translucent glass façade, and four-bedrooms, one of the first zero-emission homes in Europe.</p>
<p align="center">Episode Premiere 'Eco Deep House' Saturday, January 23 6:30 PM (ET)</p>	<p>World's Greenest Homes travels to Minnesota to a former 1940s bungalow that was transformed into a modern architectural gem featuring flexible, fun-loving design, two types of solar panels, a green roof, and a deck made from recycled milk jugs. Then, a home that is minutes from Hollywood, and built above an open, four-car garage. This perfectly ventilated 1,500-square-foot Culver City green home features a wall of massive windows and a front door made from rice straw. Finally, it's off to downtown Chicago, to see an award-winning, 3,000-square-foot, one-of-a-kind home with an enviable, inner-city terrace.</p>
<p align="center">Episode Premiere 'Pump House' Saturday, January 30 6:00 PM (ET)</p>	<p>World's Greenest Homes travels to an historic Lake Erie pump house that was transformed into a unique, eco-friendly family home featuring rustic stone interiors and picture windows. Next, it's a futuristic, cutting-edge green design that's a 2,100-square-foot upscale retreat in suburban Seattle with an impressive 14' front gate and a spa-like master bath. Finally, the first-ever straw bale home in Scottsdale, AZ combines the newest and oldest green technologies, and features 24" thick walls, and a cooling tower inspired by Middle Eastern architecture.</p>
<p align="center">Episode Premiere 'Lacemaker's' Saturday, January 30 6:30 PM (ET)</p>	<p>World's Greenest Homes travels to Nottingham, England, where an abandoned former warehouse was transformed into an imaginative, 2,000-square-foot eco-home that features 18th century brickwork, a large skylight and glass walkway plus a system that reuses and recycles the entire home's grey and brown water.</p> <p>Then, ancient Japanese customs and Western eco-architecture blend seamlessly in this unique 1,000 square foot home in Nagoya,</p>

	<p>Japan. Perched over a shallow reflecting pool, and built over a steep, 30-foot drop, the home features moving walls and windows and a wide-open living area. Finally, contemporary loft living meets the great outdoors in this 3,000-square-foot Dutch eco-home. With passive solar heating, an insulated green roof, and three walls of double-paned glass, the home is naturally cooled by two ponds and a waterfall.</p>
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HIGHLIGHTS NOTE:

Do you have questions about monthly highlights? Contact Janice Sample at 240-662-7504 or Janice_Sample@discovery.com

<p>*This document subject to change. *All series/specials are PG rated unless otherwise noted.</p>	<p>**Denotes Artwork available for download at www.press.discovery.com</p>
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