



'BOOZE TRAVELER' EPISODIC DESCRIPTIONS (5 of 16)

New Episodes Every Monday at 10:00 p.m. ET/PT

Episodes listed alphabetically

"Finland: Sisu, Sauna, And The Midnight Sun"

Host Jack Maxwell learns that once booze starts flowing, the famously reserved and introverted Finns let their inner Vikings roar to life. Whether he's shredding with the air guitar champion of the world, herding reindeer in Lapland, slogging through a game of swamp soccer or broiling in a mobile sauna with three naked Finns, he is determined to find the method to Finland's drinking madness. He'll taste lonkero, the gin and juice cocktail in a can invented in the 1950s by the government to fuel up athletes; terva snapsi, a liqueur made of pine tar; isokari sours flavored with sea buckthorn, a cross between cranberry juice and battery acid, but packed with Vitamin C; and laku, a do-it-yourself mix of vodka, licorice and salt.

"Greece: The Morning After" *Season Two Premiere* **Airs Monday, September 28, 2015 at 10:00 p.m. ET/PT**

Maxwell steps into ancient history as he explores Greece, a nation that's using its traditions to help navigate itself through an uncertain time. While traveling this Mediterranean landscape, he participates in a mountainside sheep blessing; crashes a bachelor party fueled by ouzo, the country's national drink; enjoys a traditional honey wine, enormelo; and meets three innovative Athenians who have used three classic Greek liquors to create a new spirit.

"Hungary: Aliens, Soviets, and Gypsies"

Maxwell jumpstarts his journey through Hungary with shots of pálinka, a typical rural wake up call of 100-proof homemade fruit brandy. He drives to Budapest's Jewish Quarter where ruin pubs – abandoned buildings transformed into trendy pubs and bars – serve him keseru mez, a triple-hopped, unfiltered and unpasteurized lager, and aurora borealis, a vodka mixed with raspberry syrup that is carbonated. Maxwell also uncovers Hungary's best-kept liquor secret: zwack unicum, a herbal liqueur that uses 40 herbs and spices, a little 80-proof alcohol and was a secret remedy for Emperor Joseph II.

"Sicily: A Family Thing"

Maxwell is welcomed into Sicily by long-lost relatives with open arms and cream coffee liqueur. To learn about the drinks of his ancestors, he tastes an old family recipe from Sicily's most famous car racer, which inspired campari; explores the streets of Palermo with a glass of Sicilian pleasure, a citrus-based cocktail; is introduced to a local who started the grassroots revolutionary movement against Sicilian Mafia; and joins a group of fishermen on the dock in the port town of Porticello for grappa, a spirit that keeps them warm while out on the water in the cold night.

"Tanzania: Increase Happy"

Maxwell travels to Tanzania, a true melting pot of cultures and tribes all trying to adapt to the ever-increasing globalization. He starts with fresh cow blood from the Maasai tribe, to increase physical strength and mental abilities, and enasisho olotork, a honey wine that is a key part of their ceremonial rituals. In Dar es Salaam, he roams the chaotic streets for konyagi, Tanzania's most popular drink among the working class. Maxwell ventures toward Mt. Kilimanjaro where he shares gourds of mbege, a banana beer, with the Chagga tribe's village chief. On a Zanzibar beach – where "hakuna matata" is the local motto – he tries tembo, a naturally alcoholic nectar in coconut trees.

****Additional locations to be featured include ARGENTINA, BRAZIL, GUATEMALA, HAWAII, HONG KONG, INDIA, NEW ZEALAND, PHILIPPINES, SAVANNAH, Ga., SCOTLAND AND TEXAS. (Episode descriptions forthcoming)**

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