



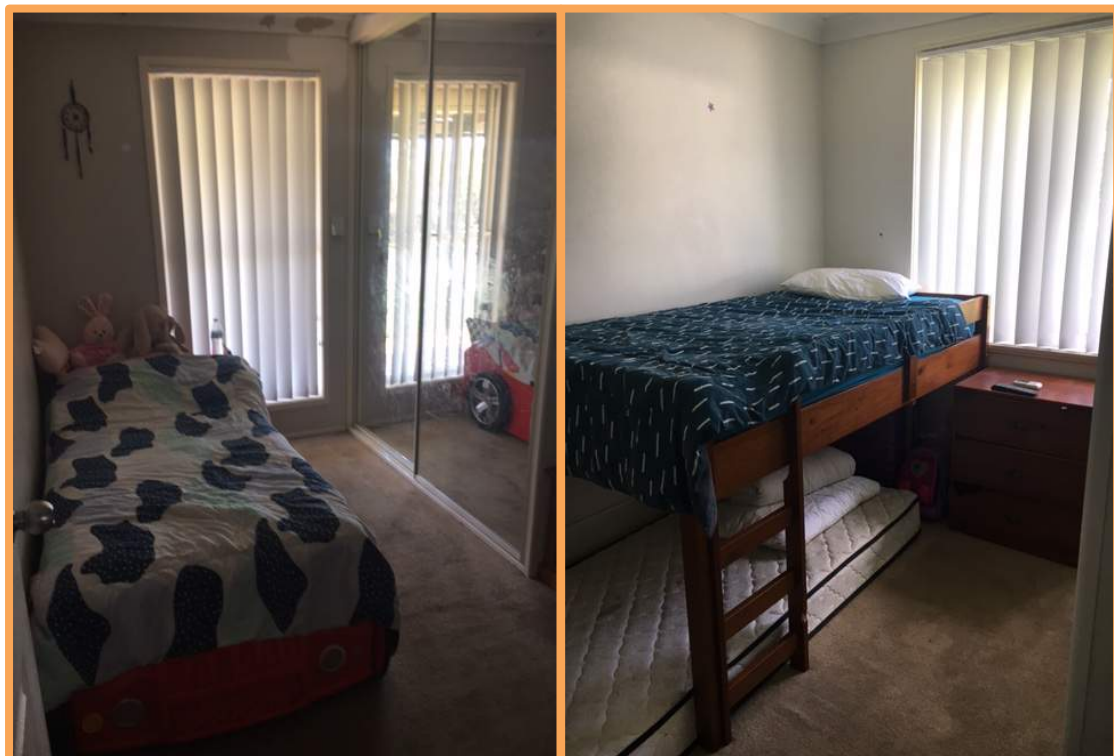
## Series 8, Episode 11

### RENOVATION WITH BARRY DU BOIS

#### Take Home Barry – Twins Bedroom Makeover

Adam and Tara are busy working parents with two children – six-year old twins Zac and Ruby-Lee. Zac and Ruby-Lee are both asthmatic and suffer from allergies so Tara and Adam are really keen to make some simple changes to the kids' bedrooms to try to help their health improve. But because they are both so time-poor during the week, they're unsure how much DIY they will be able to get through in a single weekend. Luckily they have bumped into Barry at Bunnings! Together with Barry's help they will tackle three things in the bedrooms – ripping up the carpet and installing new floating floorboards, patching the holes in the walls and repainting both rooms.

#### BEFORE



# LIVING ROOM FACT SHEET

AFTER











# THE LIVING ROOM FACT SHEET

## PRODUCTS AVAILABLE AT BUNNINGS



IMAGE	PRODUCT	PRICE	ITEM #
	90 x 210cm Basic Indoor Roller Blind - White	\$10.90	0044687
	120 x 210cm Basic Indoor Roller Blind - White	\$13.90	0044689
	Monarch 3L Sugar Soap with Mould Remover	\$9.90	0076996
	Gyprock 1.5kg DIY Rapid Plaster Repair Kit	\$25.50	0730662
	Monarch 270mm Comfort Grip Roller Frame	\$11.74	1560517
	Monarch 270mm Walls And Ceilings Roller Cover	\$13.24	1660033

# THE LIVING ROOM FACT SHEET

IMAGE	PRODUCT	PRICE	ITEM #
	Monarch 63mm Walls Doors And Trims Paint Brush	\$21.98	1660272
	Monarch 75mm Walls Doors And Trims Paint Brush	\$26.50	1660274
	Monarch 38mm All Purpose Synthetic Sash Paint Brush	\$7.71	1660612
	Monarch 4L Metal Paint Pot	\$9.31	1661933
	Monarch 250g Mini White Gap Filler	\$2.07	1662111
	Monarch 100mm Paint Tray	\$3.01	1662146
	Monarch 270mm Paint Deep Well Tray	\$16.90	1662538

# THE LIVING ROOM FACT SHEET

IMAGE	PRODUCT	PRICE	ITEM #
	Monarch Razorback 100mm Mini Roller Kit	\$14.48	1662796
	Monarch Pro Renovator Twin Brush Tub	\$3.04	1670254
	Poly Wall Repair Kit	\$12.20	1710160
	Arlec 120cm White Columbus Ceiling Fan With LED Light and Remote Control	\$173.50	4370957
	QEP Gold Laminate Floating Floor Underlay	\$55.50	6650149
	Egger 7mm 2.48sqm Cappuccino Laminate Flooring	\$35.95	6690334
	Roberts 3.3m Pewter Hammered Cover Strip Trim	\$26.25	6822822



# LIVING ROOM FACT SHEET

IMAGE	PRODUCT	PRICE	ITEM #
	Woodhouse 23 x 23mm 5.4m FJ LOSP H3 Primed Pine Quad Moulding	\$20.60	8470498
	Ryobi One+ 18V Brushless Circular Saw – Skin Only	\$249	6210766
	Ryobi One+ 18V Crown Stapler – Skin Only	\$199	6210550

## PAINTS AVAILABLE FROM TAUBMANS



LOCATION	PRODUCT	COLOUR	FINISH
Zac's Room	Endure 8 in 1	Flemish Blue	Matt
Ruby-Lee's Room	Endure 8 in 1	Scotch Lilac	Matt
Doors & Trims	Endure	Crisp White	Semi Gloss
Ceilings	Easycoat	Flat White	Matt
Undercoat	3 in 1	White	-



## WEBLINKS

For further information on the materials and products used for this renovation,  
click on the links below.



[www.bunnings.com.au](http://www.bunnings.com.au)



[www.ryobi.com.au](http://www.ryobi.com.au)



[www.taubmans.com.au](http://www.taubmans.com.au)





## TRAVEL WITH CHRIS BROWN

### Finke Desert Race

Chris travels to Alice Springs on the Queen's Birthday long weekend with aspirations to be the Finke King of the Desert. On a trusty postie bike, Chris attempts to take on one of the biggest annual sporting events in the Northern Territory, one with a reputation for being one of the most difficult off road courses in one of the most remote places in the world. Can Chris take out the Finke Crown for 2019?

### WEBLINKS

<https://finkedesertrace.com.au>

<https://www.desertedge.com.au>





## FOOD WITH MIGUEL MAESTRE

### Wonder Pie Challenge

Miguel heads to Wonderpop & Deli to challenge Raymond Capaldi, one of Melbourne's most decorated chefs, to a gourmet pie cook off. Which pie will Raymond's Wonder Pie loving customers like when they're put to a blind taste test?

### MIGUEL'S PAELLA PIE

**Prep time: 15 minutes plus chilling time**

**Cooking time: 15-20 minutes plus time taken to cook paella**

**Serves: 6**

#### Ingredients

##### Shortcrust Pastry

300g plain flour, extra for dusting

Pinch of table salt

150g unsalted butter, cut into 1cm dice and chilled, plus extra for greasing

2-3 tbsp chilled water

12g (3 x 4g sachets) squid ink, dissolved in chilled water above

Olive oil, to brush

##### Filling

Freshly cooked paella (We used [Paella a la Maestre Chicken & Chorizo Paella](#))

Aioli and lemon wedges to serve



## Method

1. Pre-chill food processor bowl & blade 1hr before making dough. When ready to make pastry remove bowl from fridge. Place flour, butter and salt in food processor bowl.
2. Using the pulse setting, pulse until mixture resembles breadcrumbs. Avoid overworking or pastry will become soft and hard to work with.
3. Slowly add the squid ink water a little at a time until mixture comes together in a ball. Transfer to a chilled bowl and knead to a smooth dough.
4. Flatten dough into a round disc and cover in plastic wrap. Chill in fridge for at least 30 minutes.
5. Grease 6 individual pie tins (or use non-stick pie tins). We used 3cm depth, 10.5cm rim, 7cm base.
6. Roll out pastry on a floured workbench to 3mm thickness. Upturn pie tin & cut out a circle of pastry 2cm larger than the edges of the tin. Gently press pastry into tin.
7. Repeat with remaining pastry and pie tins, putting into the fridge to chill for 30 minutes as soon as they're prepared.
8. Meanwhile cook paella.
9. Preheat oven to 180C. Line tart cases with baking paper and fill with baking beads or rice. Bake for 10 minutes, remove weights and paper and bake for a further 10 minutes or until cooked through and dry to touch.
10. Remove pies from tins and brush lightly with olive oil. Add a teaspoon of aioli to the bottom of each pie case. Fill with warm paella rice. Serve with a wedge of lemon.