



Series 8, Episode 16

TAKE HOME BARRY WITH BARRY DU BOIS

Picket Fence

Emma and Ben take Baz home to help sort out a big issue with their front yard – a missing section of fence. With three young children under the age of six they can't leave the kids unattended in the front yard. Not only is a gate missing but some of the pickets need replacing Kyal gives Emma all the tips needed to paint and replace pickets while Baz gets to work with Ben on building and putting on an adjustable gate so the family can access and use a large area at the front of their house.

Before




THE LIVING ROOM FACT SHEET

After






PRODUCTS AVAILABLE AT BUNNINGS






IMAGE	PRODUCT	PURPOSE	PRICE	ITEM #
	Woodhouse 90 x 42mm x 2.4m F7 FJ H3 LOSP Pine Primed Fascia	Picket Fence	\$27.21	0021265

LIVING ROOM FACT SHEET

IMAGE	PRODUCT	PURPOSE	PRICE	ITEM #
	Wilmaplex 65 x 19mm 2 1.2 Cypress Dar Unseasoned Osborne Picket	Picket Fence	\$2.98	0121131
	Firtress Gates 1300mm Horizontal and Diagonal Gate Rails – for E1650/E840	Picket Fence/Gate	\$59.70	0125715
	Fortress Gate s900mm Horizontal Gate Rails	Picket Gat/Fence	\$24.10	0125723
	Fortress Gates 840mm Gate Frame End	Picket Fence/Gate	\$90.70	0125757
	Bastion 20kg General Purpose Cement	Picket Fence	\$6.50	0760330

LIVING ROOM FACT SHEET

IMAGE	PRODUCT	PURPOSE	PRICE	ITEM #
	Sandleford White Heavy Duty Letterbox Post	Letterbox	\$24.90	3210118
	Sandleford White Economy Dune Post Mounted Letterbox	Letterbox	\$12.45	3210124
	18V ONE+ 18V Impact Driver Drill	Picket Fence/Gate	\$99	0023492

PAINTS AVAILABLE FROM TAUBMANS



LOCATION	PRODUCT	COLOUR	FINISH
Pickets	Endure Exterior	Snowy White	Gloss



WEBLINKS

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



www.bunnings.com.au



www.ryobi.com.au



www.taubmans.com.au





TRAVEL WITH CHRIS BROWN

Victorian Volcanoes

When we think volcanoes, the spurting lava peaks of Hawaii, Guatemala or Indonesia are probably what spring to most people's minds. However many don't realise that stretching over Victoria and South Australia lies the world's third largest volcanic plain – The Newer Volcanics Province. With over 400 volcanoes dotted throughout the area, and many still classified as active, the NVP is fast becoming an international mecca for volcanologists and geologists alike. What's more, it's stunning, with volcanic features such as maars, cones, caves and craters littering the landscape. Chris takes a road trip along the plain to explore the volcanoes and ask the question on everybody's mind: Should we be worried?

THANKS TO

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www.dcgrant.sa.gov.au

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www.mountelephant.com.au





FOOD WITH MIGUEL MAESTRE

Miguel meets one of Australia's most famous exports, TV chef and restaurateur, Curtis Stone, visiting Oz from his home in LA. His Los Angeles restaurant 'Maude' has been awarded his first ever Michelin star in the 2019 California Michelin Guide.

In 2016 Stone opened his second restaurant, 'Gwen', a butchery and restaurant described as 'primal elegance'. He meets up with Miguel to discuss his appearance in this season's MasterChef, as well as how to cook the perfect pork chop.

CURTIS STONE'S PORK CHOPS WITH CIDER-DIJON PAN SAUCE, ROASTED APPLES AND SWEET POTATOES

Serves: 4

Prep Time: 10 minutes

Cook Time: 20 minutes

Ingredients

450g sweet potato, peeled, quartered lengthwise, then cut crosswise into 3cm pieces

2 Pink Lady apples, each cut into 8 wedges

1 fennel bulb, cut into 8 wedges

2 sprigs rosemary, cut into 2.5cm pieces

4 tbs olive oil, divided

4 heritage breed bone-in pork loin chops (about 450g each; 2.5cm thick)

1 cup apple cider

1 tbs Dijon mustard

2 tbs unsalted butter



Method

1. Preheat oven to 230°C. Heat a large baking tray in oven.
2. In bowl, toss sweet potatoes, apples, fennel, rosemary, and 2 tbs oil. Season. Spread over hot baking tray. Roast, turning ingredients as needed, for 15 minutes, or until potatoes are brown and tender.
3. Meanwhile, season pork with salt and pepper. Heat a large ovenproof pan over medium-high heat. Add remaining oil, then pork and cook for about 3 minutes per side, or until golden. Transfer pork to vegetables and roast for a further 8 mins or until pork is until barely pink in center and vegetables are tender.
4. Pour off all but 1 tsp oil from pan. Return pan to medium-low heat, add cider, and bring to a simmer, scraping up brown bits. Whisk in mustard and simmer 2 minutes. Remove from heat, whisk in butter. Season sauce with salt and pepper. Drizzle over pork and serve.

TIPS

- **Bring pork to room temp:** Allow your pork to sit at room temperature for 30 to 45 minutes before cooking. Doing so takes the chill off the meat and promotes even cooking throughout the chops.
- **Be generous with the seasoning:** It's impossible to season the inside of a chop, so seasoning the outside is really important. It's also going to give you that gorgeous crust you're looking for. Season the chops generously on both sides.
- **Add olive oil, but don't overdo it:** You don't need a lot of oil. When grilling, I like to rub a little bit over the chops, but some people prefer to brush it over the grill to prevent sticking.



- **Let the cookware do the work:** For that caramelized crust, once you put the chop in a pan or on a grill, don't mess with it – it needs to stay in contact with the grill or pan for at least a minute until it's deep golden brown.
- **Place in oven to cook:** If your chops are quite thick, place the pan of seared chops into a hot oven to evenly cook them through.

WEBLINKS

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



www.chasseur.com.au



www.globalknives.com.au

WHOSE HOUSE WITH AMANDA KELLER Dog Agility

Dog agility is a sport that is open to all dogs, regardless of breed or age. It's a fantastic way for dogs to be mentally stimulated and build their bond with their owner. Plus it's great exercise for dogs and owners! Amanda and her dog Mini meet Frankie, an agility trainer at the NSW Dog Agility Club in Castle Hill to find out what the basics of training involve and see what can be achieved with a few years of practice.

WEBLINKS

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

