

LIVING ROOM FACT SHEET

Series 8, Episode 30

RENOVATING FOR PROFIT WITH CHERIE BARBER

Lake Illawarra Holiday Home

Cherie Barber helps homeowner Jess get her property ready for her very first short-term rental property. For some time, Jess had been tinkering around with the idea of turning her property into a full-time short-term rental, to capitalise on her beachside location and holiday rental opportunities. But, with her property looking dated, and no experience in managing short-term rentals, Jess lacked the knowledge and confidence to do it herself. She called in renovation expert & Airbnb Super host Cherie, to help get her home guest ready with the aim of holiday rental bookings rolling in.





KEY JOBS

Cherie's renovation strategy was to cosmetically refresh Jess's dated 2-bedroom, 1 bathroom, 2 story townhouse first then furnish it on a budget. All elements of the renovation and property styling were done in such a way to attract guests and get cut-through online for Jess to attract as many bookings as possible.

The scope of works for this renovation included:

- Internal painting where needed.
- Removal of existing carpet upstairs & replace with new.
- Removal & replacement of numerous light fixtures within the property.
- Install new window furnishings (1 blind & curtains to 3 windows).
- Install new shelving.
- Add new towel rack to bathroom.
- Update electrical distribution board as non-compliant (unplanned work).
- Furnish property throughout, working to a limited budget (including reusing some of Jess's existing furniture).

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FINANCIALS

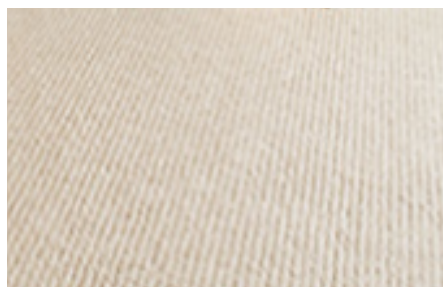
PROPERTY VALUATION

Property Value (Before Renovation):	\$ 440,000.00
Renovation Spend Total:	\$ 12,398.00
Renovation Timeframe:	4 days
Property Breakeven Point:	\$ 452,398.00
Property Value (After Renovation)	\$ 470,000.00
Net Profit Margin:	\$ 17,602.00

LABOUR COSTS	
Carpentry Labour	\$ 396.00
Painting Labour	\$ 2,400.00
Electrical Labour (inc Electrical distribution board upgrade)	\$ 1,045.00
TOTAL LABOUR	\$ 3,841.00
New Carpet	\$2,800.00
Taubmans Paint (supplied free. Normal retail value)	\$ 360.00
Artwork Prints	\$708.00
2 nd Hand Sofa from Gumtree	\$200.00
2 nd Hand Bunks (2 Sets) from Gumtree	\$160.00
Other Furniture & Styling Items (most from Ikea)	\$ 3,426.00
Miscellaneous Hardware Items	\$903.00
TOTAL FIXTURES & FITTINGS	\$ 8,557.00
TOTAL RENOVATION COST:	\$ 12,398.00

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KEY PRODUCTS



CARPET

Style: Sensations
Colour: Fragrance

Supplier: Choices Flooring
21 Princes Highway
Albion Park Rail NSW 2527
www.choicesflooring.com.au
Phone: (02) 4257 1877



FLEXISTORAGE FLOATING SHELF - OAK

900 x 200 x 16
Bunnings Code: 0025650

Supplier: Bunnings
Supplier: www.bunnings.com.au



INTERNAL LIGHTING

Brand: Verve
Style: Apollo White Round LED Spotlight
Bunnings Code: 7072186
Supplier: www.bunnings.com.au



PAINT COLOUR SCHEMES

TAUBMANS PAINTS USED

Internal Walls: Taubmans Endure Interior
Acrylic Low Sheen
Colour: "Princess Bling"

**Internal Feature Wall:
Lounge Room** Taubmans Endure Interior
Acrylic Low Sheen
Colour: "Fuzzy Yellow"

For more information visit: www.taubmans.com.au or www.whiteknight.com.au

LABOUR & TRADES PEOPLE

This renovation was completed in 3 days by a team of approximately 9 people (as required) which included: Cherie Barber, Carpenter Mick, 3 Painters, John McEwan Electrical (Phone: 0416 287 984) & home owner Jess. Special thanks to Michelle & Lisa at Choices Flooring (Albion Park Rail) & John McEwan Electrical in Lake Illawarra for assisting with supplies at short notice.

WEBLINKS

For further information on the products & materials used in this renovation, visit the following websites. Most general hardware items for this renovation were purchased from Bunnings.



www.bunnings.com.au



www.taubmans.com.au



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ABOUT CHERIE BARBER



Cherie Barber is a highly respected professional renovator, Australian & international TV renovator, leading educator, public speaker, author & mum to 13-year-old, Milan.

Cherie did her first renovation in 1991 (aged 21), has now personally renovated 124 properties to date and broken numerous suburb records in the process. In 2009, she established Renovating For Profit, a company that offers online property courses that teach everyday people, how to do cosmetic & structural renovations for a profit. She believes once you have the right knowledge, anyone can do it! Cherie is in her 8th season on The Living Room.

Cherie Barber: Renovating For Profit

Phone: (02) 9555 5010

Website: www.renovatingforprofit.com.au

Facebook: www.facebook.com/renoforprofit Instagram: www.instagram.com/renoforprofit





PET STUDIO WITH CHRIS BROWN AND BACHELORETTE ANGIE KENT

Brand new Bachelorette and former Gogglebox and I'm A Celeb personality, Angie Kent joins the team on the couch for a chat about all things Bachelor. As Angie is known as a passionate advocate for rescue dogs, Dr. Chris puts together a friendly quiz, challenging Angie to identify the dogs that make up some strange cross breed. For every incorrect answer, the team get to ask her a juicy Bachelorette question. Will Angie keep her new love under wraps?

FOOD WITH MIGUEL MAESTRE Paisley Park Gozleme

Getting your kids to eat vegetables is a daily struggle for many parents across Australia. Miguel heads to Sydney's Paisley Park Early Learning centre to show some budding chefs that veggies are nothing to be afraid of. If you employ the right tactics, you can get your kids eating healthy and nutritious food with no fuss. What's Miguel's big secret?

Miguel's Veggie Packed Gozleme

Prep time: 1 hour 10 mins

Cooking time: 5 mins

Total time: 1 hour 15 mins

Makes: 4

Ingredients

Dough





1 x 7g sachet instant dried yeast

1 tsp caster sugar

290ml luke-warm water

1 tsp salt

450g plain flour

1 tbsp Spanish paprika

80ml extra-virgin olive oil, plus extra for brushing

Filling

Half head of grated cauliflower

Half head of grated broccoli

1 medium carrot, grated

1 medium beetroot, grated

100g baby spinach

200g feta cheese

Lemon wedges (to serve)

Method

1. To make the dough, combine the yeast, sugar, salt and 90 ml of the water in a small bowl and mix to combine. Set aside for 10 minutes until it begins to bubble.
2. Combine the flour and 1 tablespoon of paprika in a large bowl and make a well in the centre. Add the yeast mixture, olive oil and the remaining water. Working from the centre, slowly mix to incorporate the flour, stirring until a rough dough starts to form. Turn out onto a lightly floured surface and knead for 10 minutes until smooth and elastic. Place the dough in a lightly oiled bowl and set aside, covered, for 45 minutes until doubled in size.
3. Meanwhile, heat a hot plate or large frying pan until medium.
4. Divide the dough into four and roll each piece into a rectangle about 20cm x 30cm. Sprinkle the grated vegetables along one half of each piece of dough. Crumble the

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feta over and top with spinach. Fold the dough in half and pinch the edges together to seal.

5. Brush each gözleme lightly with oil and cook for 3–4 minutes on a preheated hotplate, until golden on each side. Remove from heat, cut into quarters and serve with lemon wedges.

Miguel's Easiest Sweet Potato Hummus

Cooking time: 15 mins

Total time: 20 mins

Serves 4

Ingredients

500g sweet potato, peeled and chopped into chunks

1 tbsp tahini

3 small garlic cloves minced

1 tsp Spanish paprika, plus extra for seasoning

1/2 lemon zested and juiced

3 tbsp extra virgin olive oil, plus extra to drizzle

1/2 bunch chives finely chopped, to garnish

To Serve

Baby cucumbers, cut into wedges

Small dutch carrots

Little gem lettuce, cut into wedges

Method

1. To make the hummus, put the sweet potato in a medium saucepan filled with cold, salted water. Place on the stove, bring to the boil then cook for 15-20 min or until soft. Drain well then mash with a fork.



2. Once mashed, add the tahini, garlic, paprika, lemon zest and juice and mix well. Gradually stir in the olive oil, then garnish with chives and sesame seeds.
3. Serve with cucumber, carrot and lettuce wedges

Miguel's Zucchini Slice

Cooking time: 25 mins

Total time: 45 mins

Makes: 48 pieces

Ingredients

500g zucchini, coarsely grated (about 4)

2 tbs olive oil

1 red onion, finely chopped

200g rindless free-range bacon, finely chopped

5 eggs, whisked

1 cup wholemeal spelt flour

1 tsp baking powder

1 tbs flaxseeds

250g halloumi, coarsely grated

Method

1. Preheat oven to 170C fan-forced. Grease and line a 30cm x 20cm non-stick lamington tin (3cm deep.)
2. Grate zucchini into a bowl lined with paper towel and squeeze out excess moisture.



3. Heat oil in a medium frypan over medium-high heat. Add bacon and onion and cook, stirring until onion is soft.
4. Put the flour, baking powder, flaxseeds, zucchini, halloumi cheese and onion mixture in a large bowl. Add the whisked eggs, stir to combine. Season with salt and pepper, if using.
5. Spoon into prepared pan and smooth top.
6. Bake for 30 minutes or until cooked through. Cool in pan for 10 mins.
7. Invert onto a board. Cut into triangles to serve.

WEBLINKS

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



www.globalknives.com.au



www.masoncash.co.uk

