



Series 8, Episode 38

RENOVATE FOR PROFIT WITH CHERIE BARBER

Kitchen and Bathroom

In this episode, Cherie Barber helps homeowner's Sarah & Lincoln transform their kitchen & bathroom in 3 days, with only a small budget of \$8,000.

The average cost of a new kitchen in Australia is approximately \$25,000 and new bathrooms, \$15,000+. With no-where near this budget, this renovation sets out to make cost-effective improvements that won't result in a property overcapitalization in this location.

KEY JOBS

The scope of works for this renovation included:

Bathroom makeover

- Install new vanity, basin, tap fixtures, shower screen & bathroom mirror.
- Tile paint the bathroom walls white.
- Internal painting where needed.
- Install new bathroom lighting.

Kitchen makeover

- Install new benchtops.
- Install new kitchen oven, cooktop & rangehood.
- Install new sink and tap fixture.
- Install vinyl flooring.
- Internal paint where needed.
- Laminate paint kitchen cupboards.
- Tile paint kitchen walls.



FINANCIALS

PROPERTY VALUATION

Property Value (Before Renovation):	\$ 630,000.00
Renovation Spend Total:	\$ 8,050.88
Renovation Timeframe:	3 days
Property Breakeven Point:	\$ 638,050.88
Property Value (After Renovation)	\$ 670,000.00
Net Profit Margin:	\$ 31,949.12

LABOUR COSTS	
Carpentry Labour	\$ 858.00
Plumber Labour	\$ 1,086.00
Electrical Labour	\$ 649.00
TOTAL LABOUR	\$ 2,593.00
Bathroom Fixtures	\$2,085.71
Kitchen Fixtures & Electrical Goods	\$2,264.00
Lighting	\$284.86
Flooring	\$205.66
Custom Made Venetian Blinds	\$338.00
Miscellaneous Items	\$279.65
TOTAL FIXTURES & FITTINGS	\$ 5,457.88
TOTAL RENOVATION COST:	\$ 8,050.88

LIVING ROOM FACT SHEET

KEY PRODUCTS

	<p>KITCHEN BENCHTOPS</p> <p>Brand: Kaboodle Style: 2400 x 600 x 36mm Hevea Timber Benchtop Bunnings Code: 082263 Supplier: www.bunnings.com.au</p>
	<p>WHITE KNIGHT LAMINATE PAINT (USED IN KITCHEN)</p> <p>Colour: White</p> <p>Supplier: White Knight www.whiteknightpaints.com.au Phone: 131 686</p>
	<p>WHITE KNIGHT TILE PAINT (USED IN BATHROOM)</p> <p>Colour: White</p> <p>Supplier: White Knight www.whiteknightpaints.com.au Phone: 131 686</p>
	<p>BATHROOM VANITY CABINET</p> <p>Brand: Estilo Style: 1200mm Allana Gloss White Freestanding Vanity Bunnings Code: 4843942 Supplier: www.bunnings.com.au</p>

LIVING ROOM FACT SHEET



BATHROOM BASIN

Brand: Mondella

Style: Rumba White Rectangular Vitreous China Basin

Bunnings Code: 4822125

Supplier: www.bunnings.com.au



KITCHEN FLOORING

Brand: Senso Urban

Style: 914 x 152 x 2mm 2.20m2 Ceruse Blanc

Self Adhesive Vinyl Planks

Bunnings Code: 6600056

Supplier: www.bunnings.com.au



KITCHEN OVEN & COOKTOP PACKAGE

Brand: Bellini

**Style: 60cm Ceramic Cooktop and
60cm Stainless Steel Electric Oven Package**

Bunnings Code: 5103599

Supplier: www.bunnings.com.au



KITCHEN RANGEHOOD

Brand: Bellini

Style: 60cm Stainless Steel Slimline Rangehood

Bunnings Code: 5120216

Supplier: www.bunnings.com.au

LIVING ROOM FACT SHEET

	<p>BATHROOM LIGHTING</p> <p>Brand: IXL Style: Tastic Triumph 3 In 1 Bathroom Heat Fan Light Bunnings Code: 4442496 Supplier: www.bunnings.com.au</p>
	<p>BATHROOM TOWEL RAILS</p> <p>Brand: Mondella Style: 60cm Chrome Resonance Double Towel Bar Bunnings Code: 4822199 Supplier: www.bunnings.com.au</p>
	<p>KITCHEN SHELVES</p> <p>Brand: Flexi Storage Style: 600 x 240 x 38mm Oak Floating Shelf Bunnings Code: 2583899 Supplier: www.bunnings.com.au</p>
	<p>SINK TAPS (BOTH BATHROOM & KITCHEN)</p> <p>Brand: Mondella Style: ELS 4 Star 7.5L/Min Resonance Pin Lever Sink Mixer Bunnings Code: 5003164 Supplier: www.bunnings.com.au</p>



PAINT COLOUR SCHEMES

TAUBMANS PAINTS USED

Internal Walls: Bathroom & Kitchen	Taubmans Endure Interior Acrylic Low Sheen Colour: "Crisp White"
Internal Skirting & Architraves: Bathroom & Kitchen	Taubmans Endure Interior Acrylic Semi-Gloss Colour: "Crisp White"
Interior: Bathroom	White Knight Tile Paint Colour: "White"
Interior: Kitchen	White Knight Laminate Paint Colour: "White"
Interior: Kitchen Benchtop	White Knight Benchtop Protective Clear

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 6 people (as required) which included: Cherie Barber, Carpenter Mick, Electrician, Plumber & homeowner Sarah.

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



www.whiteknightpaints.com.au



LIVING ROOM FACT SHEET

TRAVEL WITH CHRIS BROWN

Bionic Snake Catcher

Each year in Australia, thousands of dogs and cats will be bitten by snakes, especially during the hot summer months. And as our cities spread further outwards, the number of snake encounters and attacks are on the increase.

Chris travels to the Adelaide Hills, joining The Bionic Snake catcher, Simon Hempel, on a callout to remove one of our most venomous animals from a home.

You can find Simon on his Facebook page: Adelaide Hills Snake Catcher

FOOD WITH MIGUEL MAESTRE

Smoked and Cured Salmon

Miguel delivers a Master-Class—or Maestre-Class—on preparing salmon for entertaining. He gives a “how to” on two delicious recipes: Hot Smoked Salmon and Beetroot Cured Salmon.

“I love entertaining at my house. If you’re cooking for a crowd, a side of salmon can be a great option—it needs little prep, cooks quickly and dresses up beautifully with sauces and garnishes.”

Hot Smoked Salmon with Celeriac Remoulade and Crisp Bread

Serves 6-8

Ingredients

- 1 lime, finely grated zest
- 1 lemon, finely grated zest
- 1 dried chilli, crumbled
- 3 sprigs each of rosemary, lemon thyme and marjoram, leaves picked & coarsely chopped
- 8 dill sprigs, to garnish
- ½ side skinless salmon (about 600g)
- 3 cups woodchips, such as mesquite or hickory, soaked in water for at least an hour, drained (see note)

LIVING ROOM FACT SHEET

Lemon leaves on branches

Olive oil to brush

Celeriac Remoulade

1 small celeriac bulb, peeled and julienned

1 Granny Smith apple, julienned

Splash olive oil

Splash sherry vinegar

Juice of half a lemon

2 tbs good quality Aioli

Spray oil

To Serve

Crisp bread, to serve

Dill sprigs and snow pea tendrils, to garnish

Method

1. Rub lemon and lime zest and hard herbs over salmon. Brush with oil, season to taste, place on a baking tray and set aside.
2. Preheat a coal-bedded kettle barbecue until coals turn white, and then add woodchips and lemon leaves around coals to smoke. When smoke appears, place salmon on an oiled rack. Cover and smoke, until cooked through (20-25 minutes). Remove from heat and set aside to cool. Fish can be served warm or refrigerated for up to 3 days and served chilled.
3. Meanwhile make the remoulade, in a large mixing bowl combine celeriac, apple, oil, sherry vinegar, lemon juice and aioli.
4. When cool enough to handle, coarsely flake flesh (discard bones and skin) and serve with celeriac remoulade and crisp bread.

TIPS: Smoking woodchips are available from select barbecue-supply shops and specialist online suppliers. Indirect grilling is cooking away from the heat using the top rack. It's important to have your coal base well established and glowing before adding woodchips.

Beetroot-Cured Salmon with Horseradish Crème Fraiche

Prep Time: 15 mins

Curing Time: 6 hours

Ingredients

1 side salmon, skin on and pin-boned

2 bunches dill

Blini, dill and chervil, to serve.





Salmon caviar, to serve

Curing mixture

500g caster sugar

500g sea salt flakes

2 long red chillies

2 star anise

5 limes juiced and zested

2 lemons juiced and zested

150ml fresh beetroot juice*

40ml light olive oil

2 small bunches dill

Horseradish crème fraîche

200g crème fraîche

50g finely grated fresh horseradish, or to taste (or wasabi paste, to taste)

Sea salt flakes and freshly ground black pepper, to season

Method

1. To make the curing mixture, put the chillies, star anise, lemon and lime zest and juice, beetroot juice, olive oil and dill in a food processor and pulse until chopped. (Make sure the lid is on very tightly or cover with a tea towel.) Put the salt and sugar in a large bowl. Add the beetroot mixture and stir to combine.
2. Spread half the curing mixture over the base of a large dish – big enough to hold salmon. Add the salmon, flesh-side down, and cover with remaining curing mixture. Cover with plastic wrap, then rest a smaller tray or chopping board on top of the salmon and weigh down. Chill for 6 hours or overnight to cure.
3. For the horseradish crème fraîche, combine ingredients in a bowl and season to taste with sea salt and pepper. Refrigerate until required.
4. When ready to serve, remove salmon from dish, and pat dry with paper towel or clean kitchen wipes. Using a sharp knife, thinly slice salmon on an angle, using the knife to release salmon from the skin.
5. Arrange salmon on a platter and serve with horseradish cream, blini and chervil.

NOTE: *Fresh beetroot juice can be purchased from Health food stores or your local café or juice bar.



WEBLINKS

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



www.masoncash.co.uk



www.cuisinart.com.au



www.globalknives.com.au

