



The Ream Report

The latest on all things Kitchens, Bathrooms, Bedrooms, Home Living and Appliances from Ream Interiors...



Off to the pumpkin patch!

Fresh, crisp mornings are fast approaching and we're loving it! We've got our pumpkin picking dates in the diary and our sweets for the "trick or treaters" stocked up and ready to go!

Are you ready to cosy up this autumn? Maybe a new living room with an inset fire or a kitchen with a boiling water tap to make those hot chocolates is on the cards? Our designers can't wait to help! Give us a call on 01634 799 910, or email us at design@ream.co.uk to speak with one of our designers.

Scan me to contact us!



OCTOBER 2022

In This Issue

INTERIOR OF THE MONTH-

Mr & Mrs Wright's seasonally fitting stylish handleless kitchen with a pop of green.

AEG'S PERFECT PUMPKIN SOUP-

Don't let those pumpkins go to waste with this delicious pumpkin soup with blue cheese choux buns!

EX-DISPLAY OFFERS-

Ex-display interior furniture, ready to be installed in your home at a fraction of the price.

WHAT'S HOT IN THE SHOWROOM?

A brand new kitchen display with showstopping gold accents.

VOL. 116

Interior Of The Month!

Mr & Mrs Wright

With a new extension providing a wonderful blank canvas, our clients needed a stylish yet highly practical kitchen to accommodate the whole family, including their daughter, who loves arts and crafts. An easy-to-clean and sophisticated gloss handleless kitchen was a perfect choice.

A central kitchen island offers the ideal spot for family breakfast time as well as providing a space for exciting new art projects. The clean and minimal white cabinets bring a distinctively stylish edge to the design, while a dark green wall and matching splashbacks add impressive depth and elegant character. This spacious, stylish, and incredibly practical kitchen has transformed Mr & Mrs Wright's family life, and they haven't looked back since.





“The Wright’s were such a lovely family to work with. I’m so pleased to have been part of a project which has had such a positive impact on their family life.”
Lucy, designer.

Fancy your project being featured?

We would love to showcase your projects in our next issue. Simply send your images and project details over to marketing@ream.co.uk, or contact us to arrange a *free* professional photoshoot.

Every entry which is sent in and featured will be given a brand new set of AEG pans! We look forward to seeing all your fabulous transformations.

What's Hot In The Showroom?

New kitchen display!

As a trending colour, we knew we had to incorporate a gorgeous green into our new kitchen display. We also knew we just had to pair it with this beautiful quartz worktop. It's one of our client's absolute favourites. We decided to complete the design with bold gold accents, including the sink, tap and handles.

"We wanted something that was different from all our other displays. This cardamom kitchen with gold accessories was exactly what the showroom needed"
-Lucy, Sales Manager



THE INITIAL DESIGN

It's great to look back on the initial design and see how everything comes together. We always love looking back at the CAD drawings to see how our design has come to life.



GOING FOR GOLD

To switch things up, we decided to add this beautiful gold Caple sink with a matching tap. The gold complements the worktop and door colour perfectly.



A MARBLE MASTERPIECE

This stunning worktop is a favourite of both ours and our clients. The sparkles are picked up perfectly in the light and the colours running through are outstanding!



ANTIQUE MIRRORED SPLASHBACK

The antique gold mirror is a really special addition to this display. Adding a mirrored splashback not only makes the room look and feel bigger but also gives the design a luxurious quality.



TIEING IT ALL TOGETHER

Finishing off the design with gold handles ties all of the details in nicely. Looking at the details in the design is something our designers pride themselves on. Ensuring everything is cohesive is really important.

Designer Discussions

Your monthly feature from our expert designers

5 Essentials For Your New Bathroom!

When deciding to have a new bathroom, the layout and chosen products have to be carefully considered to suit both the user and space available. The bathroom can be the one room in the house where we can relax, de-stress and engage in some 'me time' in a lovely hot bath.



When considering the essentials for planning a bathroom, your budget will determine the quality of products and design features you can choose. If you are looking to live in the property for the longer term you might want to consider spending a bit more on good quality products that will stand the test of time.

Baths

Baths come in many shapes, sizes, strengths and prices. If you are either replacing an existing bath or considering introducing one, there are several options to choose from when it comes to materials.

Acrylic, steel, cast iron, stone and Cian solid surface are all viable options, to name but a few. The size of your bathroom or proposed position will determine the actual size that it will fit. If choosing an acrylic bath, a Carronite or Armour Plus bath will be stronger with more rigidity than a standard bath.

Brassware

It is important to purchase taps and showers that are suitable for your home's system. A low-pressure system (often fed by a hot water cylinder in the airing cupboard and a cold water tank in the loft) will give you less choice unless you have a pump installed to boost the pressure.





Heating

Adequate heating is important not only for comfort but for other purposes such as airing wet towels. Hardware options vary from standard, white radiators to more modern or traditional styles, colours and sizes. Underfloor heating may be an alternative consideration. The BTU output required for the size of your room will determine the size and style of your preferred heating.

Storage

It's important to consider storage in your bathroom. Room to tuck away all of those toiletries balanced on the wash basin or the windowsill can be a real gamechanger in a small space. Depending on available space, there are numerous options for storage in your bathroom. A basin with a unit underneath is always a popular choice, and either a cupboard or drawers can work in these handy storage features. A mirrored wall cabinet may be just as beneficial, which combines the need for storage with a practical mirror. Freestanding units are also available if you have a space you want to fill.

Lighting

All lighting in bathrooms has to conform to regulations with regards to the zoning protection required for electrical equipment. But aside from that, good lighting with either a central light or downlights is essential to elevate your bathroom's status in the family home. Additional lighting in the form of plinth or recess lighting can create an ambient feel and have the extra function of acting as a safety feature for nighttime use. Additional lighting can also be added by fitting an illuminated mirror or mirror cabinet – many have the useful addition of a charging socket for toothbrushes or shavers.

For more design advice give us a call on 01634 799 910, where a member of our expert team will be on hand to answer any questions!

By Gayle
Bathroom Designer
REAM INTERIORS



Cook it with **AEG**



Don't let those pumpkins go to waste with this delicious pumpkin soup with blue cheese choux buns!

- Prep time: 15-20 mins
- Cooking time: 90 mins
- Serves: 4



ingredients

Blue cheese choux puffs

- 50g butter
- 125g water
- 75g plain flour
- 1/4 tsp salt
- 1/2 tsp sugar
- 1 egg yolk
- 2 whole [50g] eggs
- 1 egg, extra (for adjustment and egg wash)
- 100g Gorgonzola
- 100ml pouring cream

Pumpkin soup

- 1kg ripe Pumpkin
- 1 onion, coarsely chopped
- 2 garlic cloves, coarsely chopped
- 200g salted butter
- 1 tsp salt
- 1/2 tsp freshly ground white pepper
- 1/4 tsp freshly grated nutmeg
- 100ml white wine
- 750ml Vegetable stock

directions

Blue cheese choux puffs

- Preheat the oven to 200°C
- Whisk the egg yolk and two whole eggs together in a medium saucepan, bring the butter and water to the boil.
- Add in the plain flour, sugar and salt using a wooden spoon, stir vigorously until the flour thickens and the dough is coming away from the sides of the pan.
- Transfer the mix to a mixer with a paddle attachment.
- On a medium speed, beat for 30 secs to release some of the heat, slowly add the egg mix in a thin stream. The mix should be smooth and glossy with a slight elasticity. If mix is too dry, add slightly more egg.
- Transfer the mix to a piping bag with a 1cm star nozzle
- Pipe the paste into balls, approximately 2cm in diameter. Leave space between each to allow for the choux to rise. Gently dab egg wash on to each and bake for 10 mins or until golden brown and dry inside

directions

Pumpkin soup

- Cut the pumpkin into large wedges. Once cut, carefully remove the seeds followed by the skin. Then cut the pieces of pumpkin into 2cm cubes
- Heat a heavy-based saucepan over moderate heat. Place the butter into the saucepan then add the onion and garlic to the butter until translucent
- Add the salt, pepper and nutmeg into the saucepan. Then add the pumpkin and cook until it starts to turn golden
- Add the wine to the mixture and cook until reduced to a syrup consistency
- Add the vegetable stock and reduce the heat to a low simmer.
- Cook for 45 mins or until the pumpkin is very soft
- For safety, allow the soup to cool a little then transfer it in batches to a high-speed blender
- Pass through a very fine sieve and season with extra salt to taste



Chef Tip: Freeze the soup to warm up and use on future rainy days!



To serve

- Blue cheese choux puffs
- Blend or whisk gorgonzola and cream together
- Fill the Choux puffs with a small piping nozzle through the base of the puff

Scan me to watch a how-to video



Ex-Display Offers

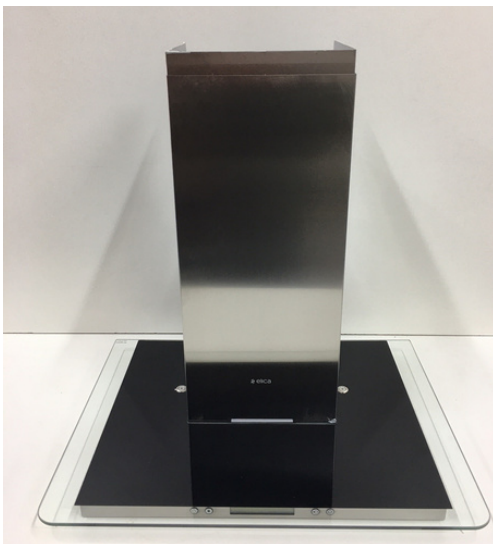
Prices too good to miss!

Discover some of our gorgeous ex-display products, ready to be installed in your home at a fraction of the price...

Due to the ever-evolving market that we operate in, we change our in-store displays regularly so we can continue to show the most up-to-date trends and products possible. Therefore, we're able to offer a wide range of ex-display products with huge savings compared to the full retail price.



**Back-Lit Bathroom Mirror -
800mm wide
WAS: £358.00
NOW: £190.00**



Elica Quartz 60cm Extractor

Product details:

60cm wide, ex-display.

More information can be found on our website.

Price

WAS: £480.00 NOW: £120.00

NEFF B27CR22N1B Pyrolytic S/S Oven

Product details:

NEFF self-cleaning oven.

595 x 596 x 548 mm

More information can be found on our website.

Price

WAS: £1050.00 NOW: £500.00



For more fantastic bargains visit our website ream.co.uk/ex-display.

BOSCH SMD6ZCX60G Fully Integrated Dishwasher

Product details:

13 place settings

Cutlery holder tray type

Noise level 44dB (human voice is 60dB)

H81.5 x W60 x D55cm

More information can be found on our website.

Price

WAS: £1200.00 NOW: £967.00



AEG KDK911423M Sous Vide Drawer

Product details:

AEG integrated vacuum sealer drawer.

72x408x276

More information can be found on our website.

Price

WAS: £1800.00 NOW: £1000.00



Roca Dama Bathroom Suite

Product details:

Pan Close Coupled Compact – ECO, Shell cistern – 4.5/3 litre push button – ECO, Seat Soft Close Compact, 550 x 460mm Basin 1TH, L90 Basin mixer top handle with smooth body, Click-clack waste

More information can be found on our website.

Price

WAS: £1539.50 NOW: £499.00



For more fantastic bargains visit our website ream.co.uk/ex-display.

Meet The Team!



“

I'm the definition of a perfectionist! From procedures to holiday forms I really do ensure every i is dotted and every t is crossed. I'm also an avid Marvel fan, so you can be sure I'll give you the low down on them all!

-Kelly, Admin Manager.

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Well, that went down a treat...

September's cookery demonstration afternoon here at the Ream Interiors showroom was a real highlight of the month.

Our partners at AEG, led by a talented chef, took over one of our fully-working display kitchens to cook up a storm in front of a number of our guests who spent the time enjoying delicacies cooked exclusively with our AEG appliances.



To find out more about the next AEG cookery demonstration, please give us a call here in the showroom!

In November's Report...

- Designer Discussion: Essentials for a family-friendly kitchen
 - What's hot in the showroom? Our new AEG ovens!
- Neff's firework night treat: Dark chocolate cinnamon rolls
 - More fantastic ex-display offers
- Meet our Workshop Operative, Him!