REAM INTERIORS

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The Ream Report

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



We're so egg-cited!

With the end of lent approaching, we can all enjoy our yummy Easter eggs and treats with family and friends in the (hopefully) warm weather!

The first bank holiday of the year is very much welcome this month, and what better way to spend it than in the garden planning your next home renovation! Our website is always here to fill you with inspiration and knowledge for your next project! ream.co.uk

If you would prefer to discuss your next project in person, please give us a call on 02033 880 617 or email us at design@ream.co.uk. Scan me to

contact us!

In This Issue

INTERIOR OF THE MONTH-

AEG'S EASTER SALE

20% on selected cookware and

EX-DISPLAY OFFERS-

WHAT'S HOT IN THE SHOWROOM?

Interior Of The Month!

Mr & Mrs Kennedy

Living in an old vicarage with a wealth of original features, we knew our Chatham clients would be looking for something to complement their traditional home. The amazing garden views and high ceilings gave us a great starting point upon which to base our fresh and airy design.

A beautiful Belfast sink with a Blanco Culina tap establishes a wonderful focal point, drawing attention to the large window and stunning view. The radiant colour scheme brings plenty of natural light into the room while referencing the charming setting. Elegant Georgia shaker doors with curved handles strike a perfect balance between traditional simplicity and modern style. This spacious and timeless kitchen is simply a wonderful space to use and enjoy.













"The tall ceilings were a dream to work with. Using a muted colour palette helped everything feel bright and airy"

Paul Brooks, 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 that 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! Laminate vs Natural Stone



Your kitchen worktops must meet your requirements, both in terms of style and budget. Therefore, you'll need to weigh up the pros and cons of each material with your lifestyle and needs in mind. There are a few key factors you should consider when choosing a worktop, including, budget, maintenance, durability and style. Here are some things to think about when choosing between laminate and natural stone.

BUDGET

Laminate is generally less expensive than natural stone. However, natural stone tends to last longer if looked after well. Potentially having to replace a laminate worktop could affect the cost in the long run.



MAINTENANCE

Whilst natural stone worktops can be more robust compared to laminate, maintenance needs to be considered. The greatest disadvantage of natural stone worktops is their porosity, meaning they stain more easily than laminate. However, with regular sealing and proper maintenance, this can be avoided. Looking after both will require some work. With laminate, you must not leave the worktop wet or cut directly onto the surface, whereas natural stone worktops can chip and require immediate cleaning to avoid stains.



DURABILITY

Natural stone worktops generally last longer as they are solid. However, laminate is still a hard-wearing material and is a great alternative if you are looking to keep your costs down. With both worktops, you are advised to use trivets when placing hot objects on the surface. We also advise using a chopping board when cutting to reduce the chance of scratching the worktop.



STYLE

Laminate worktops can rival natural stone worktops in terms of style. We offer a range of marble, quartz and even wood effect laminates, all of which look and feel great! The main difference in style is that natural stone will be cool to the touch and will give more of a shine.



For more information about different types of worktops and which ones are best for you and your lifestyle, head over to our learning hub where our designer Lara has gone into further detail. Read the full article here https://www.ream.co.uk/learning-hub/a-guide-to-choosing-kitchen-worktops



Designer Discussions

Your monthly feature from our expert designers

Picking the right finishing touches for your kitchen!

Once you've chosen your kitchen colour and style, it is time to focus on the finer details of the room. Small accessories and other touches can make a big difference to the look and feel of your kitchen. Whether you choose to showcase your favourite mugs on a shelf, add statement lights over your island or hang up your nicest tea towels, there are many ways to elevate your room.







Well-chosen finishing touches can create a strong focal point within the kitchen and can really help put your own stamp on the room. Before heading to the shops it can be worth taking the time to create a small mood board of exactly how you would like your room to look. This will help you stay on track whilst out and ensure you end up with a cohesive room.

Think Textiles

Accessories such as tea towels, rugs, cushions and blinds can often be overlooked. If you're looking to make less of a statement, tea towels can add small pops of print or colour to the room, and the great thing about them is you can switch them up as much as you like as they are generally inexpensive and easy to store.

Having a rug in the kitchen can be risky and impractical for some. However, if your lifestyle allows, this is a great option to add colour or texture to the room.

Not only are blinds a great way to bring your newly styled kitchen together, but they also allow for privacy during the evenings, which can be a welcome addition if your kitchen looks onto the road or neighbouring houses.





Lighting The Way

The right lighting can change the tone and feel of a room completely. The kitchen generally needs to be well lit for food prep. However, some like the option to tone the lighting down for dinner parties.

Spotlights and under cabinet lights are great for adding functionality. However, pendant lighting over an island can create a great focal point while also offering nice mood lighting during mealtimes.

The Small Touches

Small additions such as showcasing your favourite mugs on a mug tree or popping your prettiest bowls on your exposed shelves are a great way to add colour and style to your room. Additionally many now choose to use their wooden chopping boards as a style statement, which works really well in modern and traditional interiors.

Showcasing colour with statement teapots, cookware and utensils can ensure the whole room is cohesive. Complementing sets are often sold together. They will help create harmony between your accessories and your room.

Hopefully, this has given you a good idea of where to when picking the right finishing touches for your kitchen! If you could use some more expert tips and advice, please give us a call on 02033 880 617. One of our designers will happily talk you through more ways to add the perfect final touches to your new room.

By Lara Kitchen Designer REAM INTERIORS





Cook it with AEG

Perfect as a nibble or served as a starter, prosciutto-wrapped asparagus

Prep time: 10-15 minsCooking time: 10 mins

• Serves 2-4









ingredients

- Bunch of green asparagus, trim off woody ends
- 50g unsalted butter
- Salt and freshly ground pepper
- Packet of prosciutto
- Splash of rapeseed oil
- 75g Parmesan cheese

Scan me to watch a how-to video



directions

- Lay the prepared asparagus in a sous vide bag, add a little butter and seasoning. Seal and cook on Sous Vide 75°C for up to 15 minutes depending upon the thickness of the asparagus. To test, squeeze the base of the asparagus spear it should give a little but still be firm.
- Remove the asparagus from the bag and wrap tightly with the
 prosciutto. Warm a saucepan on the induction hob to a medium
 heat and add a small amount of the rapeseed oil. Add the
 wrapped asparagus spears and cook until the prosciutto is
 lightly browned and crisped up.
- Remove from the heat and cut each spear in half if they are long.
 Sprinkle with Parmesan cheese and serve on slates with cocktail stick.



Chef Tip: Serve with a hollandaise sauce or dip in a warm, lemon-infused butter.

Cook it with AEG

The perfect Easter Sunday roast chicken

• Prep time: 5 mins

• Cooking time: 80-100 mins, 30 mins resting time

• Serves: approx 4









ingredients

- 1.5 1.9kg whole chicken
- Salt and pepper
- Olive oil
- Thyme
- 1 lemon
- 1 onion



Chef Tip: Take the wish bone out before you cook to make the breast easier to carve.

directions

- Drizzle olive oil over the chicken and season with salt, pepper and lemon zest
- 2. Peel the onion and cut the lemon and onion into quarters
- 3. Stuff the chicken with a few sprigs of thyme and the onion and lemon quarters
- 4. Set the oven to Low Humidity at 175°C. Place the Food Sensor into the thickest part of the chicken breast and plug into the oven. Set the Food Sensor to 74°C



Ex-Display Offers

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 that 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.





Bosch 60cm Box Chimney Cooker Hood

Product details:

Item code: DWB64BC50B. Small dent in the front, can be seen in the images on the website.

More information can be found on our website.

Price

WAS: £256.00 NOW: £100.00

Vanilla and Olivewood Gloss Kitchen

Product details:

Base units and wall units and appliances included.

Delivery and removal are not included.

Worktop is free, and not included in the price

More information can be found on our website.

Price

WAS: £10,070.00 NOW: £1450.00



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

Walk-in Shower Screen with Mirror Finish

Product details:

Cannes walk-in screen with mirror finish 1000mm H x2000mm W

More information can be found on our website.

Price

WAS: £680.00 NOW: £200.00





Walnut Breakfast Bar with Downleg

Product details:

Walnut seating breakfast bar with down leg: 100mm L x 600mm D x 80mm thick

More information can be found on our website.

Price

WAS: £3000.00 NOW: £149.00

Kitchen in Oak and Cornflower Blue

Product details:

Base units and wall units and appliances included.
Delivery and removal not included.
Worktop is free, and not included in price
More information can be found on our website.

Price

WAS: £15,000.00 NOW: £3999.00



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

The Red Nose Day Raffle!

On Friday 18th March we helped raise money for Comic Relief by hosting an amazing raffle for our staff!





a HUGE thank you to...



















M&B Newsagents



Total Raised £276!

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Meet The Team!



I'm extremely passionate about bathroom design. Something about creating a tranquil space for my clients to enjoy gives me great satisfaction! Almost as much as a BBQ on a summer's day which is something I'm famous for doing here at Ream!

-Ben, Bathroom Designer.

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AEG Easter Sale!

AEG are running an Easter sale until the 17th of April so be quick! Save up to 20% on a wide selection of cookware and accessories that can take your Easter treats from tasty to spectacular.

Head over to their website to grab yourselves some deals https://shop.aeg.co.uk/





In May's Report...

- Designer Discussion: Picking the right finishing touches to your bathroom
- $^{\circ}$ What's hot in the showroom? The top cookware and accessories for your AEG appliances
 - How to make the Spanish classic, paella!
 - More fantastic ex-display offers
 - Meet our Logistics Manager, Chris!





