

REAM
INTERIORS

EST. 1979

The Ream Report

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



Rockin' around the Christmas tree...

As the year draws to a close, we would like to take this opportunity to say a huge thank you for your continued support! We're already excited about all the fantastic projects we can help with next year.

After a different Christmas last year compared to what many of us are used to, we now have fun festivities and celebrations with friends and family to look forward to. How exciting!

From everyone at Ream, we wish you a very merry Christmas and a happy New Year!

Scan me to
contact us!



In This Issue

INTERIOR OF THE MONTH-
Mr Round & Ms Frecker's classic but bold bathroom transformation featuring beautiful Belgravia finishings.

'TIS THE SEASON FOR GIVING-
Help our designer Paul raise money for the Evelina charity by sponsoring his Santa bike ride!

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?
Kitchen islands and how they can work for you.

Interior Of The Month!

Mr Round & Ms Frecker

Our wonderful clients Mr Round and Ms Frecker were excited to create a bathroom that would feel really special. They were keen to establish a real stand out design that would reflect their desire to achieve a timeless and elegant feel. They certainly found themselves in safe hands with our award-winning bathroom designer Gayle.

A rich blue colour scheme sets a majestic tone to the room. The bold palette creates a wonderful sense of drama while still looking classic and sophisticated. Vintage Belgravia chrome fixtures add a luxurious traditional touch, and a stunning patterned tile floor brings the whole space together. This classically inspired interior will undoubtedly stand the test of time for years to come.





“Working with Mr Round and Ms Frecker was an utter pleasure. This sumptuous classic bathroom is easily one of my favourite designs!” - Gayle Bond, Designer”

Fancy your project being featured?

We would love to showcase your project 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 sent in and featured will win you a brand new set of AEG pans! We look forward to seeing all your fabulous transformations.

What's Hot In The Showroom?

Kitchen Islands

From small spaces to open-plan designs, a kitchen island can be tailored to suit any interior and can be customised to achieve a signature look in your home. Islands make a great focal point to a room as well as coming in handy for preparing meals.

Kitchen islands can be a great addition to your kitchen, not only transforming the design but also enhancing the usability of the room. Adding a kitchen island creates more seating for friends and family, as well as additional counter space and storage.

Whether you're looking for statement styling, spacious seating or smart storage solutions, we have ideas to cover them all...



SHAKER ISLANDS

Featuring a flat centre panel and raised profiling around the edges, shaker style cabinets create a traditional yet timeless look. Shaker style kitchens lend well to natural materials and are traditionally constructed from wood.



HANDLELESS ISLANDS

Handleless kitchen units bring a sleek and ultra-modern look to any kitchen space. Adding a bold worktop such as marble makes a real design statement!



MODERN ISLANDS

The contemporary kitchen offers a modernist and sleek aesthetic with minimal detailing and clean lines. Flat-panel doors also work well with two-tone colour schemes.



ISLANDS WITH STORAGE

Make use of every inch of your kitchen with clever storage ideas on your island. Add statement wine racks, space-saving pull-outs and bespoke drawers to really up your storage game!



ISLANDS WITH SEATING

Adding seating to your island can add that valuable element of sociability to your kitchen; whether it's for the kids doing homework whilst you cook, or to have dinner with friends!



SMALLER ISLANDS

If you're restricted on space, smaller islands can still work just as well as larger ones. A small island can still give you the extra worktop space you desire while even offering room for a sink or hob.

Designer Discussions

Your monthly feature from our expert designers

What to consider when planning your kitchen

A kitchen renovation is one of the most fulfilling and life-changing projects anyone can undertake. However, to design a brand new kitchen from scratch can seem like a daunting task, as there can seem to be an endless number of questions to ask, as well as a fear of getting it wrong.



Below are a few top tips, including some of the less commonly considered aspects that may be wise to think about when beginning your design journey.

Look at what you currently have

Working out what you want to gain in your new kitchen can often be made easier by considering the current issues in your existing room. Many common gripes are poor storage, insufficient worktop space or lacking social features, but you may also pinpoint smaller, more specific bug bares such as struggling to find a place to put your food processor or even handles catching on clothing. Understanding and making a list of what is not working for you at the moment is a good place to start.

Think about the other areas in your home

A kitchen is an important and often busy room- many people describe it as the 'hub of their home'. However, how the kitchen functions in relation to the other areas of your home can be overlooked. The flow and structure of your space can be affected by your kitchen. Your design needs to work with the other rooms, for example, moving between the kitchen and dining room or connecting the kitchen and living area.





Have you thought about unloading shopping from the car and the route you'll take? Internal doors and windows can often be adjusted, created or repositioned to suit a new kitchen design.

Three things that not are usually associated with kitchen design are proportions, ergonomics and psychology, however, these are highly important!

Ensuring your kitchen sits in proportion to other areas of the home is critical, especially in an open-plan space. You wouldn't want a huge island that you have to squeeze to move around or a tiny island in a huge room that looks lost and doesn't function well.

Psychology plays a part in useability. Where will people stand in the kitchen when they are with you? Where in the room will you gravitate towards when you are doing food prep? Where will you stack dirty dishes ready for washing? There's no right or wrong here; how you use your kitchen is a personal consideration.

Lastly, comfortability and ergonomics should be a big factor. If you have arthritis in your hands, a handleless kitchen may not be a comfortable style to use. Accessible drawers can be better if you suffer from mobility or back issues.

Hopefully, these pointers will help when you begin your design journey!

By Lara
Kitchen Designer
REAM INTERIORS



In The Know...

Hot water on demand!

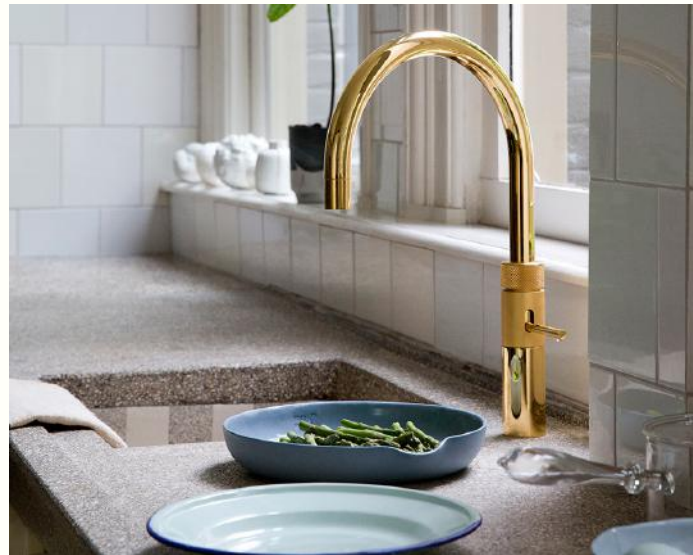
The trend for boiling water taps is hotting up! As we become more and more accustomed to having things on-demand, hot water taps are now a must for many households.

Not only do these taps allow us to make tea and coffee in between our zoom calls with ease, but they also make everyday cooking that bit faster as we no longer have to wait for the kettle to boil. Consequently, this also reduces the energy we use whilst cooking!

Quooker is the champion of boiling water taps. They offer many styles and models to suit all kitchen aesthetics. From bold brass to monochromatic matte black, they've got you covered!

Over the past year, hot water tap sales have gone up by a staggering 13%! Many of our customers can't imagine what they did before they had theirs installed!

Head over to our learning hub to find out more about how Quooker taps could work for you and your household, ream.co.uk/learning-hub



Did you know we can change your old appliances?

In any loved kitchen, there will be appliances that become dated. We know replacing them can be a bit of a chore, so we are going to make this easy for you!

If you have previously bought a kitchen with us, we can easily find your old project and recommend new appliances to suit your needs and kitchen style. Give us a call to find out more!

Cook it with **AEG**

The perfect Christmas day Yorkshires

- Preparation time: 40 mins
- Cooking time: 20 mins
- Serves 12 individual Yorkshire puddings



ingredients

- 50ml vegetable oil
- ¼ tsp salt and a pinch of pepper
- 225ml milk
- 100g flour
- 3 large eggs



Never open the door to have a peek before they are ready no matter how tempting or they will sink. Sprinkle with some crunchy bacon bits or stuffing mix as they are going in the oven for extra crunch and taste

directions

- Pour a small amount of oil into each hole on your 12-hole tin
- Set the oven to Low Humidity 210°C and place the tray in the oven
- Mix the flour and eggs and gradually add the milk.
- Season with salt and pepper and leave the batter to rest for at least 30 minutes.
- Using a pouring jug, fill each hole of the tray halfway with the mixture on top of the hot oil
- Cook for approximately 20 minutes

Scan me to watch a how-to video



Cook it with **AEG**



Round off dinner with the French Classic - Creme Brulee

- Preparation time: 15 mins
- Cooking time: 40 mins
- Serves 8



ingredients

- 7 egg yolks
- 100g sugar
- 200ml milk
- 300ml cream
- 1 vanilla pod



Chef Tip: It's easy to burn the sugar when you are blow torching so control the heat and keep a keen eye until you reach golden brown. Have a practice first on a ramekin of yoghurt if you have never done it before so you don't waste your hard work

directions

- Split the vanilla pod in half lengthways and scrape out the seeds. Put both pod and seeds into a pan with the milk and the cream. Bring to the boil and simmer for 10 minutes
- Combine the egg yolks with the sugar and mix well
- Remove the vanilla pod from the liquid and stir the milk and cream mixture slowly into the egg mixture, taking care to avoid making bubbles. Stir the mixture gently with a whisk, without beating
- Distribute the mixture between 8 oven-proof ramekins and place them on an oven rack
- Bake on shelf level 2, on Full Steam at 95°C for 30 minutes. Cool the crème brûlées to room temperature then chill before serving
- To serve, sprinkle the tops with sugar and caramelize with a kitchen blowtorch, then serve immediately

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 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.



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



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

Avillas Countertop Washbasin

Product details:

Basin Only

Curved Shape

540mm W x 360mm D x 160mm H

More information can be found on our website.

Price

WAS: £467.00 NOW: £149.00



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

Zion Petite Wall Hung Unit & Basin

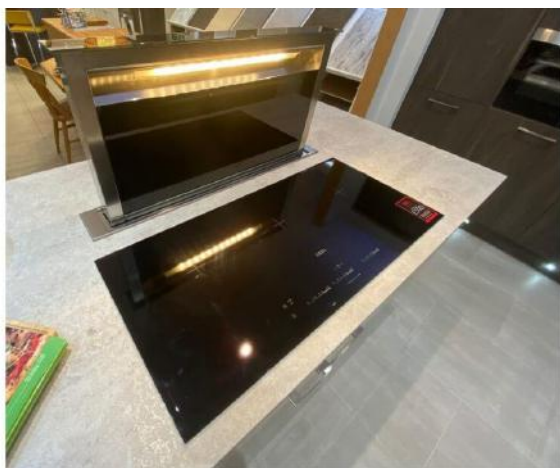
Product details:

Zion petite wall hung unit in driftwood with zion basin mixer and click-clack waste
490mm W x 340mm D x 700mm H (720mm H with basin)

More information can be found on our website.

Price

WAS: £809.00 NOW: £405.00



AEG Slim Induction Hob

Product details:

The AEG induction hob is 910mm wide and 410mm deep and requires an aperture in your worktop of 880mm wide x 380mm deep

More information can be found on our website.

Price

WAS: £970.00 NOW: £550.00

Vanilla and Olivewood Gloss Kitchen

Product details:

Base units, 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: £2000.00



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

Meet The Team!



“ Designing kitchens is something I thoroughly enjoy. From imagining how the room will come together, to watching the final design come to life, every aspect excites me! I love working with clients to ensure their new room is everything they want and more. I’m known as the excitable, fun-loving one at work – and I really think this shows through in my designs!

-Lara, Kitchen Designer”

'Tis the season for giving...

One of our designers, Paul, will be completing the Santa Cruise on the 11th of December to raise money for ECHO (Evelina Children's Heart Organisation)!

Each year Paul and around 1000 other Santas hit the streets of London to embark on a 4-hour bike ride to raise money for this amazing cause. It would be great if we can support both him and ECHO, after all, it is the season for giving!



<https://justgiving.com/fundraising/bmx-life>

Scan me
to donate!



In January's Report...

- Designer Discussion: Kitchen trends for 2022
- What's hot in the showroom? Our new presentation areas!
- Cook it with AEG - The berry-good raspberry tart!
 - More fantastic ex-display offers
 - Meet our Kitchen Fitter, Nick!



@Reaminteriors



Ream Interiors



Design@Ream.co.uk



Festive Opening Times

Wednesday 22nd December - 9 am to 1 pm

Thursday 23rd December to Tuesday 28th December **CLOSED**

Wednesday 29th December - 9 am to 5.30 pm

Thursday 30th December - 9 am to 5.30 pm

New Year's Eve - **CLOSED**

New Year's Day - **CLOSED**

Sunday 2nd January - **CLOSED**

Monday 3rd January - **CLOSED**

Tuesday 4th January - 9 am to 5.30 pm

