



The Ream Report

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



Time for festive cheer!

As another 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 year full of ups and downs for us all, we hope that next year is full of joy and positivity for you all! We certainly hope you spend this festive season celebrating with loved ones, enjoying plenty of laughs and creating special memories.

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

In This Issue

INTERIOR OF THE MONTH-

Ms Johnson's warm and colourful shaker-style kitchen big enough for the whole family!

NEFF'S CHRISTMAS RECIPES -

Impress your guests with Neff's roast pheasant, and cinnamon and orange biscuit recipes this festive season.

EX DISPLAY OFFERS-

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

Interior Of The Month!

Ms Johnson

As an avid baker, Ms Johnson was looking for a characterful kitchen to enjoy spending most of her time in. To achieve the space our client was hoping for, it required a dining area, a space to relax and ample work surfaces to attain the perfect cooking, dining and living area. The spacious worktops and central dining table provide plenty of room for kneading bread dough, one of our client's favourite pastimes.

Since the kitchen is such a big part of Ms Johnson's life, creating a unique and characterful design that reflected her style was a must. Custom-painted cabinets in Mussel and Cardamom paired with a warm paprika red splashback and tied together with stunning Georgian decorative tiles create a real wow factor.





“I love the colours used in this kitchen; the outcome was even better than I imagined! I’m so pleased Ms Johnson now has the room she always wanted.”
Lara, 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?

Prepping your kitchen for Christmas

Christmas and the festive period are undeniably the busiest time of year for our kitchens. From cooking the Christmas dinner and hosting fabulous soirees to just sitting down to take stock over a cuppa and a mince pie, it's at this time of year when your kitchen comes into its own.

With so much activity going on, what better time to think about how you use your space and how you can make improvements that will transform your kitchen the whole year round? We've put together some tips that will enhance your kitchen this Christmas as well as throughout the year.



SETTING THE MOOD

The festive period never fails to conjure up images of glowing firesides and twinkling fairy lights, and whether you're snuggling up with a mulled wine or inviting guests over for drinks and nibbles, setting a cosy and sophisticated mood in your kitchen is incredibly important.



KEEPING YOUR KITCHEN TIDY

If your kitchen isn't well organised, you might find the seams burst and the contents of your cupboards begin spilling out onto the worktops. Make smarter choices, like using your cake stand for mince pies to stop the cupboards from becoming clogged!



MAKING GUESTS FEEL COMFORTABLE

These days when we invite guests into our home, we often direct them straight to the kitchen, especially when the ‘always early’ types interrupt your busy preparations. We’ve all experienced the awkward hovering that results from not quite knowing where to put yourself when your host is otherwise engaged. To make sure this doesn’t happen to your guests, it’s important to plan in some casual seating arrangements.



EFFICIENT PRACTICAL CAPABILITIES

When it comes to nailing the Christmas dinner, you’ll want to set yourself up for success with some fantastic kitchen appliances. Home technology is constantly evolving, and with the latest advancements in smart cooking appliances, preparing perfect meals every time is increasingly achievable. Steam cooking guarantees your turkey will be succulent on the inside and perfectly crisp on the outside.

Head to our website for the full blog!



Designer Discussions

Your monthly feature from our expert designers

Creating a Cosy Kitchen That Looks Great All Year Round!

We all know that kitchens have to be functional and practical. But what about the aesthetic side of things? A beautiful kitchen can be the centrepiece of your home, providing a cosy space for you to cook delicious meals - or hang out with friends. We want to show you how to create a welcoming and stylish kitchen that looks great all year round.



Timeless Colours With Warm Undertones

Your kitchen is probably the room you use most in your home, so it's important to choose colours that make your space feel comfortable yet stylish. Warm tones are great for creating relaxed spaces because they reflect light well, making the room look inviting. When choosing your paint colour palette, opt for shades with warm undertones instead of cool ones—even if the overall effect of these hues may be muted compared to their brighter counterparts. Warm-toned colours tend to pair easily with one another, creating a cohesive look that won't clash when paired with other furnishings.

Introduce Wood Accents

Wood accents are the perfect way to add warmth and luxury to your kitchen. Wood gives off a natural feel that can be used in any style of kitchen, from traditional to modern. Including wooden worktops or accessories such as chopping boards can soften your kitchen scheme creating a snug space.

Dedicate Some Thought To Your Kitchen Lighting

The right lighting is crucial in setting the tone of your kitchen. To create a cosy atmosphere, you can use different types of light sources to create different moods. Table lamps are a great option for adding warmth.





Lamps can be placed on dining tables, sideboards, or even open shelving as decorative pieces. Alternatively, adding layers and pockets of LED lights create a warm glow, perfect for winter evenings. Using all of these different lighting options alongside each other creates a relaxed atmosphere and adds an extra sense of charm.

Open Storage

Add a bit of character to your kitchen with open storage. Open shelves make your favourite items accessible while at the same time giving them room to breathe and be admired. Try displaying ornaments, your favourite crockery and cookbooks on your shelves. Alternatively, you could also use open storage for things like spices and utensils that are used regularly in the kitchen.

Finishing Touches For The Festive Season

If you've already got a cosy, comfortable kitchen that looks great all year round, now is the time to add some seasonal touches! Candles are an obvious Christmas addition and a fabulous way to set the mood for any festive gathering. Another great way to add a bit of sparkle to your kitchen is by incorporating fairy lights. They look wonderful hanging from or above a kitchen island or over shelving units. Add a centerpiece on your island with festive foliage. You could use anything from holly and mistletoe to spruce. Not only do they create a stunning focal point, but they will also fill the room with festive scents.

By Paul
Kitchen Designer
REAM INTERIORS



Cook it with



Mix things up this Christmas with thyme and cranberry roast pheasant

- Prep time: 25 mins
- Cooking time: approx. 40 mins
- Serves: 4



ingredients

- 2 tbsp rapeseed oil
- 2 tbsp unsalted butter
- 2 pheasants
- ½ tsp salt
- ½ tsp black pepper
- 10 shallots, peeled, large ones sliced in half
- 100g diced pancetta
- 150ml red wine
- 3 tbsp cranberry sauce
- 300ml hot chicken stock
- 2 tbsp cornflour mixed with 4 tbsp cold water
- 50g fresh pomegranate arils
- Small bunch fresh thyme

Scan me to watch
a how-to video



directions

- Preheat the oven to 180C.
- Heat the rapeseed oil and butter in a frying pan on a medium-high heat until the butter has melted. One at a time, place the pheasants in the pan, browning on both sides (about 3-4 minutes per side).
- Place the pheasants in a universal pan. Drizzle on the oil and butter from the pan and sprinkle on the salt and pepper. Arrange the shallots around the pheasants.
- Place in the oven with medium added steam to cook for 20 minutes, then add the pancetta around the pheasants and cook for a further 10-15 minutes, until the pheasants are golden brown and the pancetta is crisp.
- Remove the pheasants from the oven and place them on a warm platter along with the shallots and pancetta. Cover and allow to rest for 10 minutes.
- Meanwhile, transfer the meat juices to a pan and add the red wine and cranberry sauce. Bring to a boil and simmer for 5 minutes until the liquid has reduced by one-third.
- Add the chicken stock and bring it to a boil again. Slowly pour in the cornflour and water mixture whilst stirring, until the sauce has thickened to your liking.
- Serve the pheasants on a platter and pour the sauce around the pheasants and decorate with fresh pomegranate and thyme.

Cook it with **NEFF**



WOW your guests this festive period with this orange, cinnamon and chocolate biscuit tree

- Prep time: 30 mins
- Cooking time: 15 mins
- Serves: 5-8



ingredients

Biscuits

- 100g unsalted softened butter
- 100g caster sugar
- 1 large egg, lightly beaten
- zest of one orange
- ½ tsp orange extract
- 1 tsp ground cinnamon
- 260g plain flour

Ganache

- 200ml double cream
- 150g 70% dark chocolate, roughly chopped

To Finish

- 70g roasted chopped hazelnuts

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a how-to video



directions

- Preheat the oven to 160° C. Line two baking sheets with baking parchment.
- In a bowl whisk the butter and sugar together until creamy and pale. To this add the egg, zest, orange extract and cinnamon and whisk again for a few seconds. Now add the flour and combine it all well with a spoon or your hands. Bring the dough together and wrap it well. Let it rest in the fridge for 15 minutes.
- Draw a star shape on a piece of paper roughly 20 cm big and then draw another 15 sizes, going slightly smaller with every star. Divide the dough into small portions and roll them out into circles. Using the paper stars cut out the biscuit shapes and place them on the prepared baking tray.
- The bigger biscuits will bake for around 15 minutes and the smaller ones for 6-8 minutes. Keep an eye on the biscuits and get them out of the oven once they start to change colour. Leave them aside to cool completely.
- In a pan heat the cream and bring it to a boil. Place the chocolate in a bowl and pour the hot cream on top. Stir it for a few seconds until all the chocolate has melted. Let it cool slightly then put it in a piping bag.
- Pipe a bit of chocolate on the points of each star and sprinkle some hazelnuts on top, which will stick to the chocolate. Now assemble the biscuit tree.
- Start with the biggest biscuit and pipe some ganache in the middle. Now repeat with the other biscuits, going smaller every time. Once the tree is assembled let it set before moving it to the Christmas table.

Ex-Display Offers

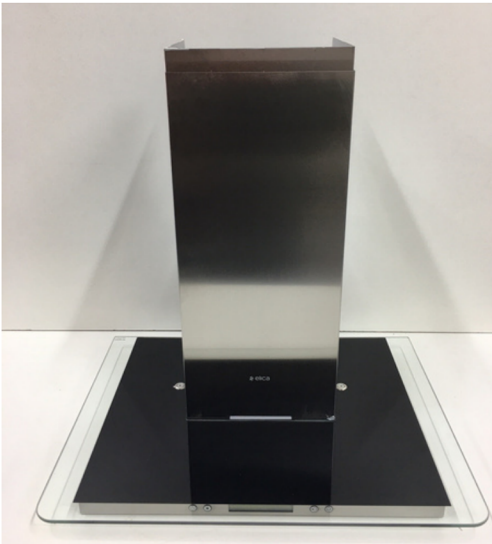
Prices too good to miss!

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



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 SMD6ZCX6oG 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



STAR
BUY

TOO GOOD TO MISS!

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 so excited to have a prosecco (or two) over Christmas! Although a nice break from work is also welcome, I am very lucky to enjoy my job so much after having a huge career change in my mid-30's. Risks do pay off!
-Lorraine, Kitchen Designer. ”

'Tis the season for giving...

One of our designers, Paul, has taken part in the Santa Cruise charity event in London on 11th 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 could support both him and ECHO. After all, it is the season for giving! Donate to the cause using the link below...



justgiving.com/fundraising/bmx-life1

Scan me to donate!



In January's Report...

- Designer Discussion: A quick guide to shower doors and enclosures
- What's hot in the showroom? Our new kitchen displays!
 - AEG's Vegan-uary friendly recipes
 - More fantastic ex-display offers
- Meet our Procurement Specialist, Diane!

wishing you

a very

merry

Christmas



Festive Opening Times

SHOWROOM

CLOSED: 21st DECEMBER - 27th DECEMBER

OPEN: 28th - 30th December - 9am-5pm

CLOSED: 31st DECEMBER - 2nd JANUARY

OPEN: 3rd JANUARY - 9am - 5pm

WORKSHOP/WAREHOUSE/INSTALLATION/TRADE

CLOSED: 21st DECEMBER - 2nd JANUARY

OPEN AS NORMAL FROM 3rd JANUARY - 8am

FOR URGENT CONTACT DURING OUR CLOSURE PLEASE EMAIL EMERGENCY@REAM.CO.UK

Wishing you a Merry Christmas & Happy New Year from all of the Ream Interiors team!