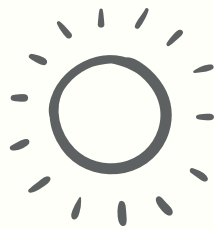




The Ream Report

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



Finally some well-deserved sunshine

What a month June has been - from finally seeing that sunshine we were all promised, to celebrating the Queen's jubilee, to England's disappointing draw against Italy (we hope this isn't a foreshadowing of what's to come this winter). June, overall, has kicked off the summer nicely!

Is it time to kick off your summer with a new home improvement project? 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!



In This Issue

INTERIOR OF THE MONTH-

Miss Cook's stunning contemporary kitchen with a mixture of tones and textures.

AEG'S BBQ RECIPES-

Wow at your summer BBQ with tasty mini burger bites and tikka cauliflower.

EX DISPLAY OFFERS-

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

WHATS HOT IN THE SHOWROOM?

Aisling kitchens : ultimate bespoke luxury.

Interior Of The Month!

Miss Cook

A bold design was needed to ensure this kitchen wouldn't get lost in our client's large open-plan space. As Miss Cook prefers preparing simpler dishes, we felt it important to create a practical, low-maintenance space with everything needed for cooking within easy reach.

Deep Hartforth blue units tie in beautifully with the rest of the room, creating a luxurious backdrop. Meanwhile, the dramatic Evora Stone units establish a bold contrast, bringing a distinctive contemporary feel to the space. The intuitive Bora hob and single AEG oven offer everything needed for cooking quick meals. Deep pan drawers and a durable Dekton worktop make excellent practical features.





“
The Quooker tap has been a real game-changer for us - productivity at work has gone through the roof since there's no more waiting for the kettle to boil!”
Miss Cook
”

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?

AISLING



An Aisling kitchen is entirely bespoke for you. Every detail is carefully considered, from the overall furniture and how it will integrate into your home right down to the choice of doors and handles.

These beautiful in-frame artisan designs are the epitome of quality and will be the wow factor in any home. The doors can be matched to any colour, making your design unique to you. From a larder featuring engraved lettering to custom-built recessed shelves for your favourite spices, all your ideas can be brought to life with an Aisling kitchen.



What sets an Aisling kitchen apart is the level of bespoke detailing at the heart of their products. Each kitchen they make is specifically tailored to your space, with every door, infill and final touch thoroughly considered. The bespoke nature of their products means that their kitchens sit higher up in the market as opposed to 'normal' hinged designs. The craftsmanship that goes into creating an Aisling kitchen is unrivalled and requires a high level of precision. The results are something quite spectacular.

With no standard sizes and fully custom fronts and internals, the possibilities really are endless. Your designer has the ability to specify anything you wish, making your Aisling kitchen truly special and unique to you.

If you're interested in these beautiful kitchens for your own home, call and book an appointment with one of our designers today on 01634 799 910, or you can email us at design@ream.co.uk.





Country farmhouse meets the 21st century - Features such as traditional tongue and groove, plate racks and classic designed pantry benches all enhance the old country farmhouse style.



Traditional wood - Ornate detailing on a wooden door really enhance the traditional feel. Mixing wood with another colour such as cream allow the room to achieve the desired look without it feeling dated.



Contemporary twist on a shaker style - Mix traditional features such as a Belfast sink and a range cooker with contemporary marble worktops and sleek shaker style doors to achieve a modern yet traditional aesthetic.

Designer Discussions

Your monthly feature from our expert designers

5 Home Office Design Essentials!

With working from home becoming the 'norm' over the past 2 years, there has been a significant rise in both the need and want for a home office. Having a space away from the hustle and bustle of the rest of your home is invaluable. However, ensuring the space is both inspirational and calming is key. This is where a good home office design comes into play. Take a look at our top five tips for creating the perfect home office space.



It's all about the desk!

Plenty of worktop space is essential when planning a home office. Consideration needs to be given to what kind of electrical equipment you will be using. An example of this will be what size of monitor or laptop will be used. Other equipment like scanners and photocopiers also have an allowance of worktop space. Running out of worktop space in an office can be incredibly frustrating. Therefore, planning is a necessity. It's also good practice to design the worktops with a deeper depth than normal (i.e 700-800mm depth). You will be surprised at how quickly the desk fills up!

Keep clutter at bay

Ensuring you have the right tools to keep things organised is paramount in a home office. If papers and files are left out, it is easy to feel overwhelmed with the clutter, so having the option to tuck these away is something you should consider within your design.

Opt for a mixture of normal and filing drawers to ensure you have ample space for not only your paperwork but also stationary and other items you may prefer tucked away.





Don't forget about the technical stuff

Having trailing cables everywhere is not anyone's idea of fun! Making sure that cables are well-hidden is an absolute must. A cable tidy cut into the worktop is a simple solution. This means that cables go through the worktop and can then be clipped out of the way to ensure nothing gets tangled or even the item is pulled out of the socket.

Shelf the way...

Not only are shelves another great way to keep things organised, but they also allow for decorative items such as awards, clocks, inspirational books and plants. This design feature plays a huge part in making the room work aesthetically. After all, it's not all about practicality. Adding lighting onto your shelves, creates a calming ambience in your office for either when working late or wanting to the mood.

Adding security

Some things in your office are understandably for your eyes only. Drawers and cupboards can be designed and manufactured to have locks on them. The simplest way to add security to a door or drawer would be to add a barrel lock with key access. Having the peace of mind that only those with a key will be able to get into these areas is perfect for a home office!

Hopefully, this has given you a good idea of where to begin when thinking of adding a home office to your home! If you could use some more expert tips and advice, please give us a call on 01634 799 910.

By Paul
Kitchen Designer
REAM INTERIORS



Cook it with **AEG**

Little mini burger bites are always the hit of any garden party...

- Prep time: 15 mins
- Cooking time: approx. 30 mins
- Serves 16-20 burger bites



ingredients

- 500g steak mince
- Finely chopped onion
- 1 beaten egg
- 1 tbsp Moroccan breadcrumbs
- 1 packet of Cheddar cheese slices
- Red onion chutney
- Freshly ground black pepper
- 1 French stick

directions

- Mix minced steak, chopped onion, beaten egg, breadcrumbs and black pepper until well combined. Shape into mini burgers and place on the AEG MaxiTray lined with parchment paper.
- Cook burgers using the high humidity setting at 130°C for 20 minutes.
- Cut French stick into slices and place on the AEG MaxiTray, spread each slice with red onion chutney top with a mini burger and a slice of cheese.
- Preheat the oven using the true fan setting to 210°C. Cook for 10-12 minutes until cheese is melted and golden brown.



Chef Tip: Swap the chutney for ketchup to make them kid friendly!

Cook it with **AEG**



Ramp up your BBQ side game with this delicious tikka cauliflower recipe!

- Prep time: 15-20 mins
- Cooking time: 30 mins
- Serves: 6



ingredients

- 2 whole cauliflowers
- 400ml milk
- 50ml cream
- Olive oil
- 1 lime
- 2 tbsp smoked paprika
- 1 tbsp cayenne pepper (or chilli flakes)
- 2 cloves of garlic (finely chopped)
- 1 tsp allspice
- Bunch of coriander to serve

Scan me to watch
a how-to video



directions

- Mix all spices together with the zest and juice of the lime and enough oil to form a paste.
- Trim the leaves from the cauliflower leaving the stem intact to hold it together
- Place one cauliflower head on a lined baking tray and spread the paste all over the head – a silicone pastry brush is perfect for this.
- Bake at 170°C medium humidity for 30 minutes
- Chop and boil the other cauliflower head in the milk and cream
- Once cooked, blend the milk, cream, and cauliflower with 50g butter and season to taste
- Serve with roughly chopped coriander leaves

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.

Prices too good to miss!

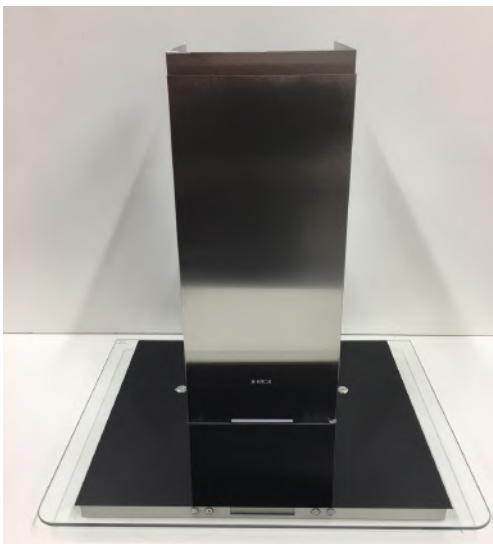


AEG Wine Cooler 60cm

SWE66001DG

WAS: £640.00

NOW: £400.00



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



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 thoroughly enjoy working for Ream; having no day the same and being lucky enough to meet with and design kitchens for so many different people is something I relish about my job. I've only been here a short while and cannot wait to see what the future at Ream holds!

-Helen, Trade Designer.”

In It To Win It...

Continue making the perfect BBQ side dishes with this AEG microwave grain & rice cooker!

For your chance to win email marketing@ream.co.uk quoting REAM2022 alongside your full name and contact number. Winners will be announced on Friday 29th July. Good Luck!



In August's Report...

- Designer Discussion: The best colours to paint your bathroom
 - What's hot in the showroom? Our new bathroom displays
- AEG's taste of summer recipes - Pina Colada pineapple dessert & sweet potato and chorizo frittatas
 - More fantastic ex-display offers
 - Meet our Account Manager, Michele!