REAM INTERIORS

CRAFTED IN KEN,

EST. 1979

The Ream Report

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



Step into Spring!

With the evenings becoming lighter and temperatures rising, it finally feels like we are leaving the cold, dark winter months behind us and heading into a fresh new spring!

Evenings in our gardens with friends, Easter egg hunts and BBQs are on the horizon, and we're not sure about you, but we couldn't be more excited!

If home improvements are also on the cards for your 2022, give us a call on 02033 880 617 or email us at design@ream.co.uk to speak with one of our designers.





In This Issue

INTERIOR OF THE MONTH-

Mr& Mrs B's elegant farmhouse kitchen with its beautiful beams and showstopping new design.

IN IT TO WIN IT-

Step up your spring clean with an E-Cloth. Enter our competition to be in with a chance to win.

EX DISPLAY OFFERS-

to be installed in your home at a fraction of the price.

WHAT'S HOT IN THE SHOWROOM? Downdraft extractors - find out how they can work for you!

MARCH 2022

Interior Of The Month!

Mr & Mrs B's Elegant Farmhouse Kitchen

Mr and Mrs B were looking to create a design in keeping with their listed farmhouse home, yet wanted something that would bring a fresh modern feel to the space. Retaining a warm, characterful atmosphere befitting this charming building was essential. Lucy took great care when choosing the units to ensure the taller cabinets didn't hide any of the beautiful traditional beams. Reducing the height of the tall units helped establish an open and inviting interior while turning the beams into a real focal point.

Our clients chose to keep their lovely characterful slate floor. The subtle undertones of the mussel cabinet finish tye the cooler grey floor colour and rich oak beams together perfectly, creating a clean and timeless look. Meanwhile, a set of AEG appliances offer state-of-the-art functionality.













"I absolutely loved designing this space. It was a challenge due to it being a listed building, but the outcome was so worth it!"

Lucy Gentle, Designer

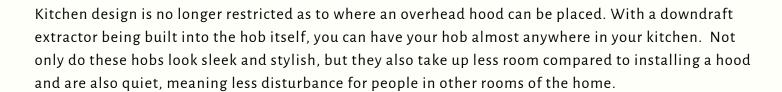
Fancy your project being featured?

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?

Downdraft Extractors



Instead of letting cooking vapours and odours rise in the first place, the downdraft extractor draws them away where they are created, directly extracting them from the pot, roaster, pan or grill on the cooktop.

Take a look at some of our favourites...



BORA PURE & BORA X PURE

Featuring a stylish integrated extractor, the Bora Pure & X Pure make an impressive and functional choice for those looking for a state-of-the-art induction hob.



BORA CLASSIC

The intuitive Bora Classic with its slimline central extractor is absolutely as sleek as it looks. This high-performance hob can be paired with your chosen cooktops.



AEG DOWNDRAFT BREEZE HOOD

The stylishly designed 8000 Breeze hood removes lingering odours silently thanks to its quiet breeze technology. So now you can experience a tranquil, fume-free kitchen environment every time you cook.



AEG INDUCTION EXTRACTORHOB COMBOHOB

ComboHob Bridge brings a powerful induction hob and an extraction fan together into one masterful product. Experience design freedom with the convenience of a hybrid hob.



SIEMENS INDUCTIONAIR PLUS HOB

The InductionAir Plus opens up a new world of possibilities for your kitchen. Integrated extraction allows you to position your hob anywhere in your space.

Designer Discussions

Your monthly feature from our expert designers

Colour focus - Green

From forest green to subtle sage, the ever-growing green trend has stolen the show over the past year. Green kitchens can be seen everywhere from social media platforms such as Pinterest and Instagram to home interior magazines and industry trade shows. The trend seems set to stay in 2022, and we're going to talk you through how to make it work for you and your home.







Designing with dark green

When working with such a bold colour, it can be tricky to keep the room feeling airy and bright. Maximising natural light and using minimalist components throughout the rest of the kitchen will not only emphasise the boldness of the colour but will also establish the welcoming atmosphere we all want in our home. For example, choosing neutral worktops/splashbacks alongside warm metallic fixtures such as brass and gold rather than chrome and stainless steel will stop the room from looking too cold. Warm wooden worktops and flooring can also bring a

nice feel to a design. Alternatively, a statement marble can achieve an on-trend contemporary vibe.

Avoid choosing a dark or black worksurface and splashback, as this can really overwhelm a space. If you do want dark worktops, we would suggest maximising natural light with skylights or tall panels of glass.

A subtle choice...

If sage green is more of your style, wooden accents and cool or warm metallic accessories can lend really well to the colour. Wood can be introduced through both flooring and worktops, or even by mixing your cabinetry with a wood finish island.





Metallic accessories such as bar stools, handles, lighting, or smaller home items like photo frames, vases and bowls can make an elegant, subtle addition. They work particularly well when paired with bright white; ideal if you're looking to create a modern contemporary feel.

Incorporating wood and warm metallic tones into your sage kitchen will help increase the warmth and timeless feel of the room.

Accent walls

Feature walls always offer a great way to bring an accent of colour to your kitchen space. You can achieve this effect by either painting a feature wall or tiling a splashback.

A warmer green with yellow undertones will give your kitchen a wonderful, cosy feel. However, if you want to create a cool and moody space, a blue-toned green is a great option.

Hopefully, this has given you a good idea of where to start when adding green into 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 incorporate this trending colour into your home.

By Ella Trainee Designer REAM INTERIORS





In The Know...

Nothing quite compares to coming home after a long day and having a well-deserved soak in the bath. Well, one thing may top that - a spa break! However, for many of us, these are welcome treats, not something we do every day. The spa-inspired bathroom trend is growing, and here are some tips and tricks on how to achieve this look in your home!

- A bathtub caddy this simple addition will not only keep your iPad or book safe from water but is also a great place to keep a glass of wine whilst you enjoy a nice long soak!
- Gold accents for a luxurious feel, try incorporating gold accents throughout your bathroom.
- Bring the outside in adding plants and greenery can really enhance those natural spa-like vibes.
- Hideaway essentials investing in storage to hide things that aren't aesthetically pleasing can help create that minimal spa look.
- Go all out maybe a steam shower or jacuzzi bath is more up your street? These can be great assets to really improve your spa game!









Did you know we can change your old appliances?

In any loved kitchen, there will be appliances that will 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 ones to suit both your needs and kitchen style. Give us a call to find out more!

Cook it with AEG

Your perfect pancake day recipe - American buttermilk pancakes

- Cooking time: 10-15 mins
- Serves 1









ingredients

- 150g Plain flour
- 3 tbsp Caster sugar
- A pinch of salt
- 1 tsp Baking powder
- ¼ tsp Bicarbonate of soda
- 250ml Buttermilk
- 1 Egg
- A knob of butter
- Add toppings of your choice we have used blueberries and maple syrup





directions

- In a big mixing bowl, mix all the dry ingredients together.
- Make a well in the centre of the dry ingredients bowl, then pour
 in the buttermilk and egg and mix very briefly with a fork or
 hand whisk just barely combine the two, so the mix should still
 be a bit lumpy.
- Heat a heavy-based frying pan or skillet, then turn down the flame to its lowest setting and melt the butter. Pour or ladle the pancake mix into the pan to your desired pancake size, if cooking more than one at a time keep them well apart. When bubbles appear on the surface, gently turn over.
- To serve, stack the pancakes and top with blueberries, maple syrup, natural yoghurt, or your favourite choice of toppings



Chef Tip: Ensure the pan is hot before pouring in the pancake mix.

Cook it with AEG

Not a sweet tooth? Impress your guests with the perfect steak

• Prep time: 5 mins

• Cooking time: 60 mins

• Serves: 1 steak per person









ingredients

- Fillet steak
- Sprig of rosemary
- 1-2 cloves of garlic
- Salt
- Olive oil
- 25g butter



Chef Tip: This dish works great with rib-eye steak too.
To add a deeper flavour, rest the steak over a piece of soft blue cheese as it slowly melts

directions

- Drizzle the steaks with olive oil and season with salt, rosemary and sliced garlic
- Place the steaks into a sous vide bag and vacuum seal
- Cook using the SousVide setting at 54°C for 1 hour
- Remove the steaks from the sous vide bag keeping the cooking
 juice in the bag and sear in a hot frying pan with a drizzle of oil
 and butter.
- Baste the steak in the foaming butter





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 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.

Aqata Quadrant Shower Enclosure

Product details:

918mm x 918mm. 2 sliding doors. Dedicated shower tray with adjustable legs and panel.

More information can be found on our website.

Price

WAS: £2200.00 NOW: £299.00





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: £399.00

Kitchen in Oak and Cornflower Blue

Product details:

Base units, wall units and appliances included. Delivery and removal not included. Worktop is free, and not included in the 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.

Meet The Team!



My main job here at Ream is to touch base with our clients to ensure their Ream journey is running as smooth as possible. I love chatting to everyone about their projects - everyone says I'm the chatterbox of the company!

-Olivia, Project Assistant.

95

In It To Win It ...

Step up your spring cleaning with an E-Cloth. The E-cloth can be used with just water and removes over 99% of bacteria!

For your chance to win, email marketing@ream.co.uk quoting SPRINGCLEAN and your full name and contact number. The winner will be announced on Thursday 31st March. Good luck!



In April's Report...

- \circ Designer Discussion: Picking the right finishing touches for your kitchen!
 - What's hot in the showroom? Laminate vs natural stone worktops
 - How to make the perfect Easter Sunday roast dinner
 - More fantastic ex-display offers
 - Meet our bathroom designer, Ben!





