



The Ream Report

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



The first signs of summer

It just seems so much easier to get up and ready for the day when the sun is shining. Hopefully, we have a lot of warm days to look forward to this summer!

With BBQs and garden parties on the horizon, it could be time to shift your thinking into getting your home party-ready! Maybe a new kitchen is on the cards, or it could be time to update your en-suite. Our designers are on hand six days a week to talk through any ideas you may have!

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-

Mr & Mrs Coulson's timeless and luxurious ensuite to relax and unwind in at the end of a long, hard day.

IN IT TO WIN IT -

Get summer party-ready with your very own AEG pizza stone. Head to pg. 13 for more info.

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?

AEG cookware and accessories to really help you step up your kitchen game.

Interior Of The Month!

Mr & Mrs Coulson

A luxurious freestanding bath offered the best solution for our tall clients. However, it also makes a stunning centrepiece to the room. Our clients were able to test the bath size for comfort and design. The linear mosaic tiles added depth and featured a 3D effect over the basin and mirror.

The earthy tones with the touch-me wall textures and natural plants created a relaxing, tranquil interior. The smooth curved lines of the basin complement the rounded wall mirror, with LED lighting following the curved look too.

The barely-there sanitary ware design complemented the minimal theme. Feature lights in the alcoves created practical mood lighting.





“This award-winning, luxury bathroom was a dream to design. All the aspects work so well together. The end result was an utter wow-factor”
Gayle Bond, 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 sent in and featured will win a brand new set of AEG pans! We look forward to seeing all your fabulous transformations.

What's Hot In The Showroom?

AEG cookware & Accessories

Appliances are just the start of exciting possibilities that AEG have to offer for your kitchen. German appliance manufacturers AEG pride themselves on their ability to look forward, predict, innovate and strive for change in order to bring you the kitchen and home appliances of tomorrow today. Having the right cookware and accessories for both your kitchen and appliances is extremely important, not only will they improve your cooking experience but can also enhance how your appliances work for you.



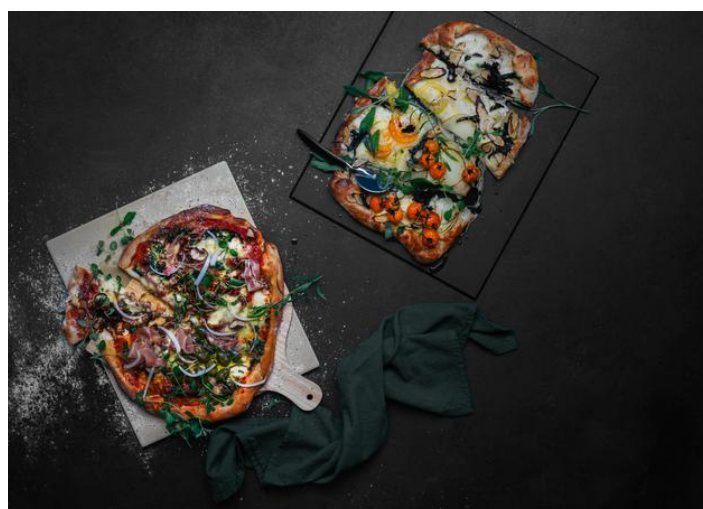
AEG PLANCHA GRILL FOR MAXISENSE HOB
The extra-large non-stick surface is perfect for grilling, sautéing or browning with no added fat. With a sturdy base and high-quality coating, it's perfectly developed for induction hobs with a 'bridging function' that links two zones to create a larger grilling area.



PLANCHA GRILL
Turn your hob in an instant into a barbecue and get the perfect outdoor grill taste all year round. Steaks grilled to perfection, asparagus with the right crunch and seared scallops with a crispy crust and tender inside whenever you want them.



SALT BLOCK
The AEG Salt Block provides a platform for seasoning and serving food naturally and healthily. Sourced from pink rock salt in the Himalayas, the block can be heated in the oven, on the hob, or chilled in the fridge or freezer.



PIZZA STONE
Step up Italian cuisine with this Pizza Stone. A resilient natural stone provides excellent heat retention and distribution, meaning that pizzas are baked with the optimum flavour and texture. So every pizza tastes professionally made.



FUSION WOK

Harnessing the power and precision of induction technology, the Fusion Wok represents the perfect marriage between beauty and functionality. It's perfect for all traditional rounded wok cooking methods: stir-frying, braising, simmering and other techniques to really bring out the flavours.



HAMBURGER PRESS

Press uniform patties quickly and easily. Ideal for beef, chicken, turkey, pork, and vegetable burgers. The nonstick aluminum and comfortable handle make it super easy to use and clean.



SOUS VIDE FLAVOUR COOKING BAGS

These special bags are ideal for 'sous vide' cooking of liquid and solid food, both for professional use and for cooking at home. They can be used up to 120°C for cooking (max. 30 minutes at 120°C), up to 0°C for preservation and are suitable for microwave ovens, after opening.



AEG MAXIKLASSE™ BAKERY TRAY

This bakery tray allows even heat distribution on the full surface and sides, ensuring evenly cooked pastry, bread, rolls and other baked goods. Whether freshly made or convenient, your baked goods will achieve that crisp and golden crust that only a bakery can provide. Its extra-large surface is suitable to cook large or long goods.

Designer Discussions

Your monthly feature from our expert designers

Picking the right finishing touches to your bathroom!

Of all the spaces within your home, the bathroom can provide an instant sanctuary to assist in morning rituals or unwind of an evening. Chosen wisely, finishing touches can create a calming space and capture character within your bathroom.



Below are a few top tips for adding finishing touches to your bathroom.

Think of the practicality

No matter the scale, your bathroom must be practical. Essential items used daily can often find themselves cluttered on the windowsill or overflowing around the bathtub. Sourcing a sleek decorative tray or a vintage style drinks table could offer an elegant but accessible approach to storing your toiletries. Jars are great for storing smaller items such as cotton buds, pads and tissues.

Practicality and style can be combined. A bath rack can provide scope to store your favourite bath salts and exfoliating mitt, alongside a book or even wine glass in preparation for a serene soak.

Subtle soap dishes and on-trend tumblers can assist in creating a clutter-free space. Additionally, wall hooks whether single, double or even treble can also prove to be a minimal yet essential finishing touch.





Don't forget the details

Finer details like knobs and handles can establish a unique sense of style. Handles can be bold and classic, matt or brushed, perhaps square, arched or oval. These details could be reflected in your choice of bathroom accessories. From toilet roll holders and towel rings to glass shelves and baskets, even an elegant light pull can contribute to conveying your desired concept.

Textiles make a difference!

Introducing textiles will bring warmth, depth and structure to your bathroom. Interchangeable tactile pieces such as bath towels, flannels and mats should all be factored in when considering finishing touches. A unique window blind could also create a statement.

Finishing touches require thought and should be seen as an opportunity to reflect your personality and style.

Hopefully, this has given you a good idea of where to begin picking the right finishing touches for your bathroom! 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 Nichola
Showroom Assistant
REAM INTERIORS



A bit of recycling...

Our kitchens really are made to last a lifetime. It was so lovely to hear that one of our kitchens from 35 years ago was able to be reused on board the 100-year-old Medway Queen preserved Paddlesteamer...

One of our lovely clients, Mr and Mrs Thompson, who bought a Ream kitchen over 35 years ago decided that it was time for an upgrade. However, it seemed a shame to scrap a kitchen that was still in great condition. The Medway Queen needed a new kitchen in the Purser's office, but budget restraints meant that a new kitchen was not feasible. The team on the Paddlesteamer had to start brainstorming ideas on what their next steps could be.

“ *Morning Lucy, a little story for you... 35-year-old Ream kitchen units have been repurposed into the Purser's office on board the 100-year-old, Medway Queen preserved Paddlesteamer, at Gillingham Pier. Nice to do a bit of recycling!*

Mr. Thompson

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Mr Thompson spends his spare time with a team of volunteers on the preserved Medway Queen Paddlesteamer, where they work on restoring and maintaining the 100-year-old ship.

Whilst brainstorming, Mr Thompson had a great idea. He asked for his old kitchen to be left behind so that he was able to take it to their workshop on Gillingham pier where he and his team would adjust it to fit the Purser's office. Not only was this a great way to keep costs down but was also a fantastic way to recycle a kitchen that was still in great condition!

The team on the Paddlesteamer work hard to think outside the box to ensure they always come up with the most cost-effective but best ways to improve and restore the ship. The team who work on the ship are a skilled bunch. From engineers to naval experts, their wealth of knowledge and experience enables them to undertake the huge task of looking after the Medway Queen. After all, anything 100 years old must be looked after with extreme care and attention!

The Medway Queen and her restorations and improvements are all reliant on the contributions gained through both donations and money made from the tour of the ship and exhibitions. Recently the Paddlesteamer was taken all the way to Ramsgate where the huge task of treating and repainting her exterior was undertaken. Without donations from the public, this would never have been possible!

We're so pleased to be a part of the historic ship that saw the battle of Dunkirk, was requisitioned for the Royal Navy in 1939 and converted for mine-sweeping, and that was part of the post-war service wherein 1946/7 she was refitted and returned to civilian use.

Head over to their website to plan a day trip to see it and support the fantastic Medway Queen Preservation Society - <https://www.medwayqueen.co.uk/>



Cook it with **AEG**

The classic Spanish rice dish perfect for family dining, chicken and chorizo paella

- Prep time: 15 mins
- Cooking time: approx. 1 hour
- Serves 4



ingredients

- 2 spring onions
- ½ bunch chives
- 1 lemon
- 1 red pepper
- 1 onion
- 80g chorizo
- 4 chicken drumsticks, on the bone
- Salt and pepper
- 400g fresh prawns, unshelled
- 400g fresh mussels
- 500g rice
- 900ml chicken stock
- 2 pinches saffron
- 200g green peas
- 25ml white wine



Chef Tip: Always make the most of the oil from the chorizo – it's packed full of flavour. This dish works very well with chicken breasts too.

directions

- Finely chop the spring onions, chives and onion, and divide the lemon into quarters. Clean the red pepper, remove the seeds and cut into small cubes. Cut the chorizo into 1cm thick slices, salt the chicken drumsticks and season the prawns with salt and pepper
- Fry the chorizo and chicken drumsticks briefly in a roasting pan. Remove the drumsticks and set aside
- Place the rice, onion, spring onion, chicken stock, saffron, red pepper, white wine and salt in the roasting pan and stir together. Bring to the boil and then add the chicken drumsticks
- Cook the paella on shelf level 2 on Full Steam at 99°C for 20 minutes
- Arrange the prawns, mussels and peas on top. Steam the paella again on shelf level 2 on Full Steam at 99°C for 30 minutes
- To serve, sprinkle with chives, garnish with lemon quarters and serve from the roasting pan

Scan me to watch a how-to video



Cook it with **AEG**

Chilli chocolate traybake

- Prep time: 5-10 mins
- Cooking time: 15 mins
- Serves: approx 12



ingredients

- 350g plain chocolate
- 375g unsalted butter
- 6 eggs
- 150ml egg yolks
- 125g caster sugar
- 25g plain flour
- 1 tsp cayenne pepper
- To serve - icing sugar
- Alternative - clotted cream,
- Fresh raspberries
- You will need a brownie tin 30cm x 20cm

directions

- Preheat oven to 180°C using the Low Humidity setting.
- Break up the chocolate and put it in a saucepan with the butter and gently melt on the induction hob.
- Grease and line a 30cm x 20cm x 4cm traybake tin.
- Beat the eggs, yolks and sugar together for about 1 minute until foamy. Sift together with the flour and cayenne pepper.
- Stir the chocolate mixture into the egg mixture and then fold in the sifted flour. Pour the cake mixture into the tray and spread evenly.
- Bake on shelf position 3 on Low Humidity at 180°C for 15 minutes or until the skewer comes out clean.
- Remove from the oven, leave to cool then dust with icing sugar. Cut into 12 squares.



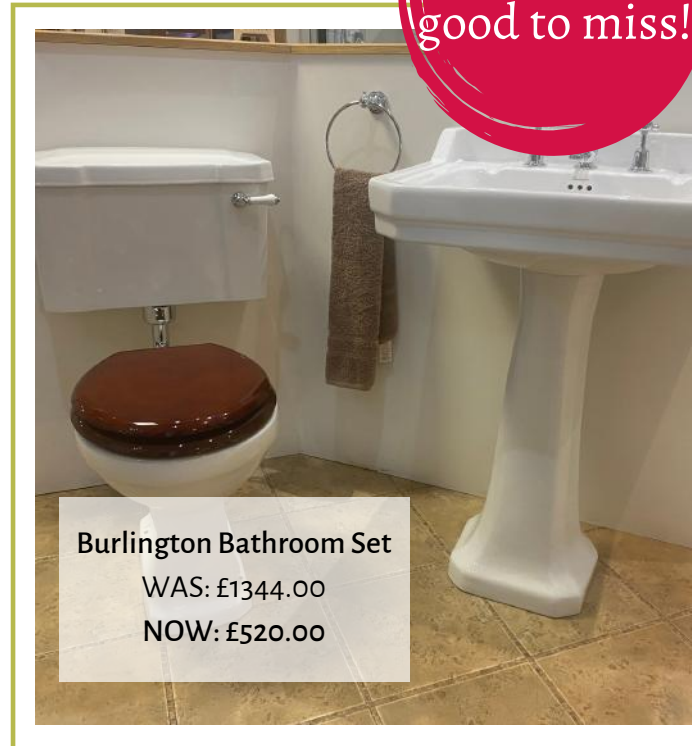
Chef Tip: Stick to the measurements to ensure you don't overdo the chilli!

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.

Prices too good to miss!



Burlington Bathroom Set
WAS: £1344.00
NOW: £520.00



Blanco Ellipse Tap in Chrome

Product details:

Professional style single mixer tap with spray rinse feature. Flexible spray spout for easy reach of the full bowl. Extra height for ease of filling larger pots

Price

WAS: £250.00 NOW: £200.00

AEG Wine Cooler 60cm

Product details:

Store your wines at the perfect temperature with a stylish integrated wine cooler from AEG. SWE66001DG 60cm wine cooler. Brand new.

Price

WAS: £640.00 NOW: £400.00



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

Walk-in Shower Screen with Mirror Finish

Product details:

Adjustment: 955mm-990mm. 8mm PureVue glass with all clear protection including bracing bar

More information can be found on our website.

Price

WAS: £680.00 NOW: £200.00



Miele 90cm Gas Hob KM2257

Product details:

90CM 5 burner gas hob in stainless steel.

Price

WAS: £1500.00 NOW: £500.00

NEFF HT6BOFO Oven

Product details:

NEFF built-in B27CR22N1B pyrolytic oven in stainless steel. 60x60x55cm

Price

WAS: £1050.00 NOW: £500.00



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

Meet The Team!



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Hey, I'm Chris, the Logistics Manager here at Ream. I've been here since November 2021 coming from a retail background. I oversee orders coming into the workshop and then leaving for their new homes.

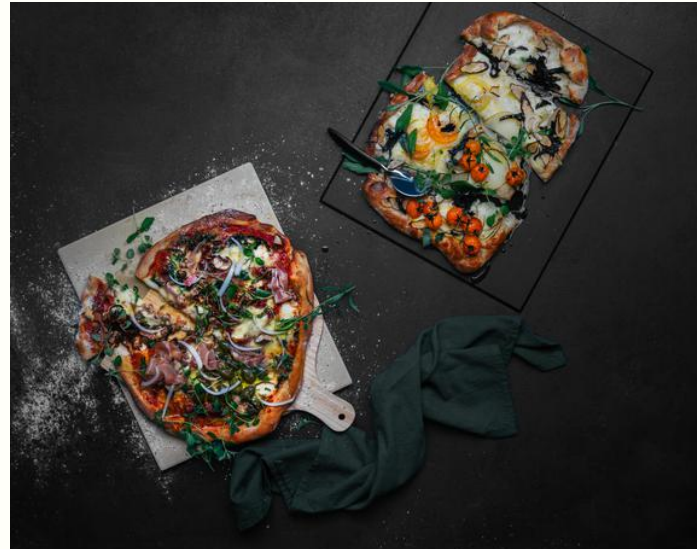
-Chris, Logistics Manager.

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In It To Win It ...

To kick start the summer, we're giving away an AEG Pizza Stone for your oven! Enjoy alfresco dining with authentic stone cooked pizzas all summer long!

For your chance to win, email marketing@ream.co.uk quoting MAYDAY2022 and your full name and contact number. Winners will be announced Tuesday 31st May. Good Luck!



In June's Report...

- Designer Discussion: Kitchen storage – what are better drawers or cupboards?
 - What's hot in the showroom? Our brand new bedroom display
- The perfect recipes for hosting; tear & share olive scones and healthy spring rolls!
 - More fantastic ex-display offers
 - Meet our Trainee Designer, Ella!