REAM INTERIORS

CRAFTED IN KEN,

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The Ream Report

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



Summer Has arrived

Welcome to the June edition of the Ream Interiors newsletter! As summer arrives, we're thrilled to share the latest trends, tips, and inspiration for designing your dream home interiors. Our expert team of designers, suppliers, and installers are committed to creating bespoke spaces that reflect your unique style and elevate your living experience. Get ready to unlock the potential of your home this season!

If home improvements are also on the cards, give us a call at 01634 799 910, or email us at design@ream.co.uk to speak with one of our designers, who will be more than happy to discuss your new project with you.

> Scan me to contact us!



In This Issue

INTERIOR OF THE MONTH -

THE PERFECT TEAR-AND-SHARE FOR INFORMAL EATING -AEG's cheese & olive tear & share

EX-DISPLAY OFFERS -

WHAT'S HOT IN THE SHOWROOM?

Interior Of The Month!

Mr Round & Ms Frecker's Luxurious Classic Master Bathroom...

Our wonderful Gillingham 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 still reflect their desire to achieve a timeless and elegant feel.

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, Bathroom 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.

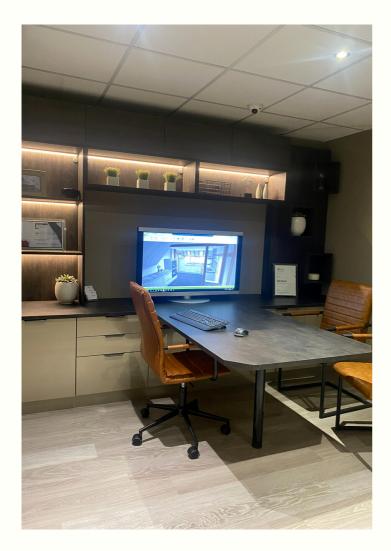
Every entry which is sent in and featured will be given a brand new set of AEG pans! We look forward to seeing all your fabulous transformations.

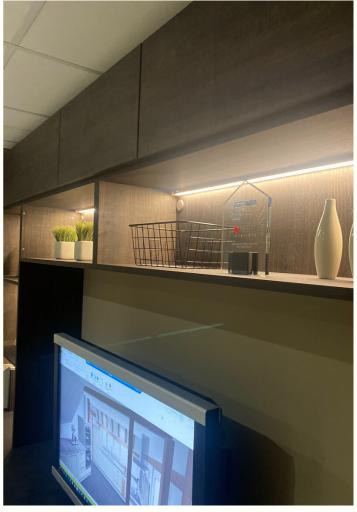
What's Hot In The Showroom?

At Ream Interiors, we take great pride in our ability to showcase our clients' home designs in the most captivating and immersive way possible. That's why we have meticulously crafted presentation rooms that exude elegance and sophistication, allowing our clients to experience their envisioned designs firsthand. Join us as we delve into the key elements of our presentation rooms, highlighting the exquisite features that make them truly remarkable.

NEW DOTLESS TAPE LIGHTS:

Lighting is a critical aspect of any space, and we understand its impact on setting the ambiance and mood. In our presentation rooms we have integrated new dotless tape lights to create a soft, diffused glow that accentuates the design details without casting harsh shadows. These innovative lighting fixtures add a modern touch and ensure the focus remains on the carefully curated home designs.







SHERWOOD WOODEN TOP UNITS:

Complementing the metallic champagne doors, we incorporate Sherwood wooden top units into our presentation rooms. The integration of wood brings warmth and organic beauty to the overall aesthetic. The Sherwood finish offers a natural appeal, creating a harmonious contrast with the metallic doors. This combination of materials enhances the visual interest and provides our clients with a glimpse into the seamless blending of textures within their future homes.



OUR ULTRAGLOSS METALLIC CHAMPAGNE BOTTOM DOORS:

We start with our signature Ultragloss Metallic Champagne bottom doors, which form the foundation of our presentation rooms. These doors boast a luxurious finish that adds a touch of opulence and sophistication to the space. The metallic champagne hue sets the stage for showcasing the exceptional designs curated by our talented team.



"BLACK GOLD METAL SLATE" LAMINATE WORKTOPS FROM EGGER:

The choice of worktops is paramount in presenting a comprehensive home design concept. That's why we've selected the "Black Gold Metal Slate" laminate worktops from renowned manufacturer Egger. These 22mm worktops offer a sleek and contemporary surface that exudes sophistication. The black gold metal slate finish serves as a stunning visual centrepiece, creating a striking contrast with the metallic champagne doors and wooden units.

At Ream Interiors, we have designed our presentation rooms to be a testament to our commitment to excellence in showcasing our clients' home designs. With our Ultragloss Metallic Champagne bottom doors, Sherwood wooden top units, new dotless tape lights and "Black Gold Metal Slate" laminate worktops from Egger, we offer a visually captivating experience that captures the essence of luxury and sophistication. Our presentation rooms provide the perfect setting for clients to envision their dream homes, immersing themselves in an environment that epitomizes elegance and style.

Nesigner Niscussions

Your monthly feature from our expert designers



The Advantages of Choosing a British-Made Kitchen

When it comes to kitchen purchases, there are numerous benefits to selecting British-made products. At Ream, we have dedicated over 40 years to curating the finest kitchen offerings and perfecting our service. Our extensive range of British-made kitchens embodies superior quality, innovative design, excellent value, and timeless style. Below, we will delve into the compelling reasons why British kitchens are an exceptional choice.







Unparalleled Quality

While Germany may have taken the lead in the 1960s with their state-of-the-art production facilities, British manufacturers have made significant investments in cutting-edge technologies in recent years. Combined with our rich heritage of traditional craftsmanship and cabinet-making skills, the UK now produces some of the most exceptional quality kitchens available. A British-made kitchen guarantees durability and longevity, surpassing the inferior quality of cheap, mass-manufactured furniture produced outside of Europe.

Notably, the UK hosts a wide array of companies, ranging from small to large, dedicated to manufacturing kitchens. Among our esteemed partners are Kitchen Stori and Aisling.

Contemporary Styles

Paris may excel in fashion, and Scandinavian minimalism may captivate with mid-century furniture, but when it comes to curating trends and translating them into elegant and livable interiors, the UK truly shines.

While our charming English country kitchens are undeniably iconic, we also take pride in popularizing the captivating navy shaker kitchen.

From leading the "Japandi" movement to reviving Memphis-inspired interiors, the UK often serves as a trendsetter. Our manufacturers excel in creating products that perfectly complement our eclectic yet elegant tastes. Whether you seek a beautiful, quintessentially English interior or a modern space that exudes simplicity and homeliness, a British kitchen is an excellent choice.

Shorter Lead Times

Since the UK's departure from the EU, importing kitchens from France, Italy, and Germany has become a time-consuming process. Opting for a British manufacturer not only saves time but also reduces transportation costs. By choosing a British kitchen, your investment primarily goes into the materials and energy involved in producing it rather than excessive delivery charges.

Exceptional Aftercare

While most high-quality British kitchens are built to last, in the rare event that you require a replacement part or spare, you won't face weeks of waiting for it to be delivered. Similarly, if any issues arise with your kitchen, resolving them becomes easier and faster when dealing with a UK-based company chosen as your retailer.

Supporting the Economy

Investing in a British kitchen is an outstanding way to support the UK economy. British kitchen manufacturers employ a significant workforce and play a vital role in local communities across the country. Moreover, bolstering the economy and creating more job opportunities benefit everyone in the long run.

A Sustainable Decision

British manufacturers uphold high sustainability standards and prioritize environmental concerns. Many UK manufacturers utilize FSC-certified timber, invest in biomass boilers, and employ more efficient delivery vehicles, actively reducing their carbon footprint. Additionally, choosing furniture built in the UK minimizes the carbon cost associated with transporting products from manufacturing facilities to your home.

Buying a British kitchen offers a multitude of benefits, and with our extensive range of captivating styles and designs, you will undoubtedly find a solution that suits your needs. If you wish to discuss your upcoming project or learn more about purchasing a British kitchen, please feel free to contact us. You can reach us at 01634 799 909 or via email at design@ream.co.uk.



Cook it with AEG

Cheese & Olive Tear & Share Scones

Prep time: 20 minsCooking time: 25 mins

• Serves: 22





ingredients

- · 450g self-raising flour,
- plus extra for dusting
- 2 tsp baking powder
- 2 tsp mustard powder
- 1 tsp salt
- 100g butter, cubed
- 50g Parmesan cheese, finely grated, plus extra for sprinkling
- 100g mature Cheddar cheese, grated
- 50g chopped black olives
- 1 tbsp chopped fresh thyme
- 2 eggs
- About 150ml milk

directions

- Line an AEG MaxiTray with parchment paper.
- Sieve the self-raising flour and baking powder together, add the mustard, salt and butter. Using your fingertips rub in the butter until the mixture resembles fine breadcrumbs. Add both the cheeses, thyme and olives.
- Beat the eggs in a measuring jug and add enough milk to make up to 300ml of liquid. Gradually add this to the flour mixture and mix together to make a dough.
- Tip on to a lightly floured work surface and knead until smooth, then divide into 22 equal size balls.
- Arrange the balls of dough on the prepared baking sheet to form a round
- with all the balls just touching.
- Brush with any leftover liquid in the jug and sprinkle with extra Parmesan cheese.
- Bake on Low Humidity or SteamBake[™] and heat 180°c for 25 minutes until well risen and golden brown. (If using SteamBake[™] remember to add water and preheat for 5 minutes before baking).

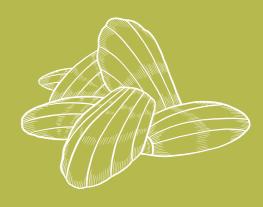
Cook it with AEG

Chocolate Orange Madeleines

• Prep time: 10 mins

• Cooking time: 10-12 mins

• Serves: 12-15 madeleines









ingredients

- 100g unsalted butter, plus extra for greasing
- 2 large eggs
- 100g golden caster sugar
- Zest of 2 oranges
- 2 tbsp orange juice
- 100g plain flour
- 1 tsp baking powder
- 140g dark chocolate (70% cocoa)



Chef Tip -

Adding a pinch of salt to the melted dark chocolate creates a more complex flavour

directions

- Grease the madeleine tin with butter and dust with a little flour, ensuring to shake off any excess
- Melt the butter until it is foamy and turns a nutty brown colour.

 Pour into a bowl and set aside to cool
- Beat eggs and sugar in an electric mixer, then add the orange zest and juice and mix until thick and pale. Add the melted butter and mix thoroughly. Combine flour and baking powder then add to the mixer a spoonful at a time and fold in carefully
- At this stage it may be chilled overnight.
- Add about one heaped tablespoon of the mixture to each madeleine hole (or pour the batter into a piping bag and pipe mixture into each hole)
- Bake on Low Humidity at 160 degrees for 10-12 minutes or until golden brown around the edges. Turn out immediately onto a wire rack and leave to cool
- In a saucepan melt the chocolate on a low setting on the induction hob
- Dip each madeleine halfway into the melted chocolate, allowing the excess to drip off, or drizzle the chocolate over the madeleine, then place on a sheet of baking parchmeMOAllow 4 the chocolate to set before serving

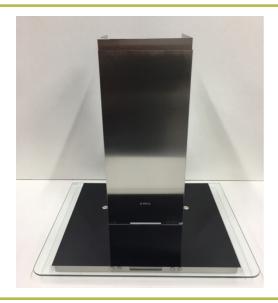
Ex-Display Offers

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.



NOW: £320.00



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

AEG Wine Cooler 60cm SWE66001DG

Product details:

AEG Wine Cooler

820 x 595 x 565 mm

More information can be found on our website.

Price

WAS: £640.00 NOW: £400.00



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

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Optical Rectangular Mirror with Magnetic Magnifying Mirror

Product details:

Bevelled Edges Adjustable 3x magnifying mirror H70cm x W50cm

More information can be found on our website.

Price

WAS: £158.00 NOW: £79.00



AEG KDK911423M Sous Vide Drawer

Product details:

AEG integrated vacuum sealer drawer. 72X408X276

More information can be found on our website.

Price

WAS: f1800.00 NOW: f1000.00

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.

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Meet The Jean!



You will mainly see me in and around the showroom. I love chatting to everyone about their upcoming projects and helping them gain inspiration for their

designs.

-Nichola, Showroom Assistant

In July's Report...

- ° Designer Discussion: Introducing Wood To Your Kitchen Design
 - · What's hot in the showroom?
 - More fantastic ex-display offers
 - o Meet more of our wonderful team...

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