

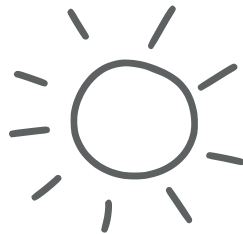


# The Ream Report

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



*Here's hoping for  
one hot summer...*



Here's hoping summer is finally here...July brought us cloudy skies and rainy days, so we're surely due some sunshine in August?!

Whilst the kids are off school and the madness of the weekday rush is no more, now is a great time to put your mind to your next home improvement! Give us a call on 01634 799 910, or email us at [design@ream.co.uk](mailto:design@ream.co.uk) to speak with one of our designers, who will be more than happy to talk through your new project with you.

## In This Issue

**INTERIOR OF THE MONTH-**  
Mr & Mrs Clough's classic but colourful kitchen & utility!

**DINE ALFRESCO THIS SUMMER -**  
AEG's pan-seared salmon, king prawn & herby jersey royal potato salad; perfect for an easy dinner in the garden.

**EX DISPLAY OFFERS-**  
Ex-display interior furniture, ready to be installed in your home at a fraction of the price.

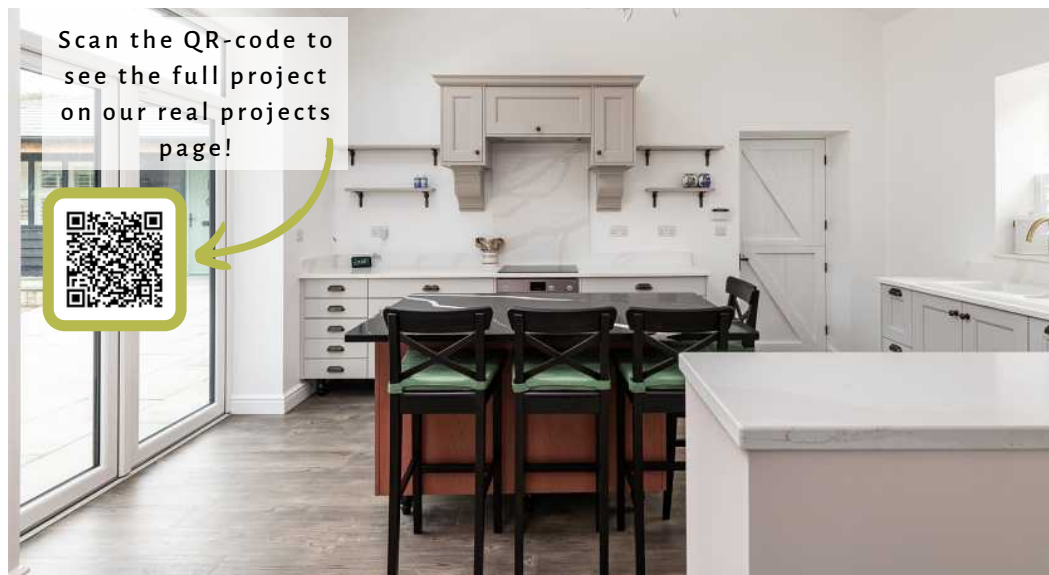
**AEG'S LIVE EVENTS ARE BACK!**  
Secure your place at this years live cooking demonstration PLUS a brand new Q&A session!

# Interior Of The Month!

## Mr & Mrs Clough

Mr & Mrs Clough wanted a room that would lend itself well to their stunning classic home whilst having a pop of colour to add some creativity to the space. They opted for dove grey and cashmere on the wall units to keep the room bright and timeless, then added a bold island in pimento to create that contrast that was so important to their design.

The pop of colour was then carried into the utility room where they opted for a gorgeous bay green for the cabinetry and terracotta for the worktop which complemented the main kitchen so well. The finishing brass touches throughout both spaces enhance the colour palette the couple chose - what a beautiful room!





## 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](mailto: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.

# Cook it with **AEG**



It's back! Our live cooking event with AEG's master chef is back. If you would like to taste some incredible treats while learning about the latest kitchen technologies and professional cooking techniques, book your tickets now! We will also have some exciting goody bags filled with fantastic AEG products!

This year we're also adding on a one-to-one daytime session where you will be given the exclusive chance to speak with a professional chef or our AEG account manager by yourselves to ask any questions you have regarding making the most of your appliances at home! This fantastic new Q&A style event will run in two slots, with each individual session lasting 45 minutes.

When is it?

**Thursday 31st August**

**Daytime Q&A sessions :**

Session one slots- 10am-12pm

Session two slots - 2pm - 4pm

**Evening cooking demonstration:**

6pm - 9pm

*Scan me to book your  
Q&A ticket!*



*Scan me to book your  
cook dem ticket!*

Tickets are just £15. They are a placeholder and will be refunded on the night.

Call us on **01634 790 167** or scan the code to book your place!

# Here's how the last event went...

"Yesterday's event was enjoyable and helpful; Sue is easy to chat to and I really didn't mind asking her the "slightly dim" questions which were bothering me. But she also explained some of the features I might not have thought of using clearly and I really think I'll be giving them more of a try" - Mrs Fowler

"Thanks Emma and the A team. It was a very interesting event so we were grateful for the invite" - Mr Humber

"Many thanks for a most enjoyable and informative evening. It was great to meet up with you and some of your team." - Mr Dinmore

"The AEG demonstrator did a superb job introducing the products and answering questions proving that we still have a lot to learn about our ovens. A very entertaining and educational evening" - Mr Curlewis

"Thank you for the very useful evening cookery demonstration. We certainly enjoyed the food and learning about the modern cookers and microwave combos. We are going to mull it over this summer and possibly update our kitchen in the autumn." - Mrs Kettlewell

"Thank you for the invitation to last night's demonstration, we thoroughly enjoyed the evening and found it most informative too" - Mrs Brindley

# Designer Discussions

Your monthly feature from our expert designers

## 6 Essential Bedroom Design Tips

With essentially just a bed and storage to think about, designing a bedroom might sound simple. However, if you're in the process of transforming your space, you might have realised there's a bit more to it than meets the eye. When it comes to creating a sophisticated and stylish bedroom that helps you get a great night's sleep, your project will undoubtedly benefit from some careful consideration and planning. With over 40 years of interior design experience under our belts, we've put together our 6 top tips to help you get the most from your space.



### Make your bed the focal point

It might sound obvious but making your bed the star of the show is undoubtedly the best way to bring a luxurious and calming atmosphere to your room. Your bedroom isn't a storage closet or a beauty parlour, it's your private and personal space to relax and sleep and making your bed the focal point is an important aspect of establishing this. Keep your bedroom layout simple by placing your bed in the centre of the main wall.

Utilise furniture such as a headboard, bedside tables or an end-of-bed bench or trunk to emphasise your bed's presence and create a symmetrical silhouette. Cushions and throws are ideal for introducing an accent colour as well as establishing a cosy deluxe feel. As the central point of your room, your bed frame and bedlinen will play an important role in your design, so make sure you give plenty of thought to your choice.

### Fall in love with your colour scheme

While we wouldn't necessarily recommend going for a bright orange or bold red bedroom colour scheme, you shouldn't let traditional design theories get in the way of choosing a palette you love. Cooler colours like blues, greys and purples tend to be less stimulating and more restful, making them ideal for the bedroom. You don't just have to stick to muted and pale shades; a dark and dramatic grey or navy can create a sumptuous mood. If cool tones really aren't your thing, then light and more neutral warm hues like beige, dusky pink and cream can make a wonderful choice.





### **Keep clutter to a minimum**

We're not just saying this to get out of dusting; keeping clutter to a minimum in your bedroom is an absolute must. You know what they say, a tidy space means a tidy mind, and when it comes to getting a good night's sleep, clearing your mind of worries and distractions is key. To help keep your bedroom neat and clutter-free, you'll need to ensure you have plenty of storage incorporated into your design. Built-in wardrobes are a great way to make use of every inch of space. Clever internal designs can help you to organise your belongings while maximising your storage.

### **Don't overlook lighting**

Your bedroom lighting requirements will change throughout the day, and to make the most of your new design you'll want to factor this into your plan. For example, in the early morning and evening, you may need to block out light so you can sleep. However, when you're getting ready, you'll want clear visibility as well as privacy. Opting for blackout curtains with a layer of sheer voile underneath can provide an adaptable solution. Artificial lighting is also important, especially when it comes to establishing a cosy atmosphere. Make sure you include bedside lights as well as a central pendant light or downlights. If you're short on space, then wall-mounted or ceiling-hung bedside lights are a stylish and practical solution. Illuminating the front of a feature wardrobe can also add a luxurious and atmospheric detail.

### **Add a chair!**

Realistically, we all know that when we include a chair in our bedroom, we're not actually planning on sitting on it very often. The chair is more of an attractive receptacle for clothes, cushions and anything else that gets cast off before bed. There's nothing wrong with embracing reality when it comes to your bedroom; it is your space after all!

A little thought and attention to detail can go a long way when it comes to redesigning your bedroom. Our 6 simple tips are ideal for all budgets and should offer a wonderful opportunity to make your bedroom a bit more special. If you'd like more advice on transforming your bedroom, our friendly and knowledgeable team would be happy to help, call our showroom on 01634 799 910 or email us at [design@ream.co.uk](mailto:design@ream.co.uk).

By Lucy  
Kitchen Designer  
REAM INTERIORS



# Cook it with **AEG**



Dine Al Fresco with this pan-seared salmon, king prawn & herby jersey royal potato salad

- Prep time: 20 mins
- Cooking time: 30 mins
- Serves: 2



## ingredients

### To season with:

- Extra virgin olive oil
- Sea salt flakes
- Coarse black pepper

### For the Salad:

- 750g Jersey Royal potatoes, washed
- 150g edamame beans/peas / broad beans
- 200g large king prawns, shell off, tail on
- 4 garlic cloves, finely grated
- 4 large salmon fillets
- 100g baby leaf spinach, roughly chopped
- 50g fresh flat leaf parsley, leaves and stalks, finely chopped
- 25g fresh mint leaves, finely chopped
- 1 large continental spring onion, finely sliced
- 1/3 of a cucumber, halved and finely sliced

### For the Dressing:

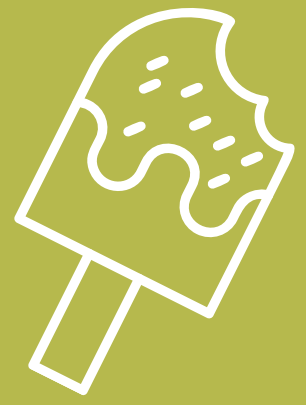
- 60ml (4 tbsp) extra virgin olive oil
- 45ml (3 tbsp) freshly squeezed lemon juice
- Zest of 1 large lemon
- 2 tbsp, flat-leaf parsley leaves (finely chopped)
- 1 tsp sea salt flakes
- 1/4 tsp coarse black pepper

## directions

- Place the potatoes in a large pan of water and bring to a boil. Cook for 10-12 minutes until almost tender, then add the frozen peas/beans of choice to the pan, cook for another 2-3 minutes, then drain, ensuring there is no water left in the pan or on the vegetables. Place everything back into the pan with a glug of extra virgin olive oil, and a generous pinch of sea salt and coarse black pepper. Pop the lid back on the pan, give a good shake, and leave to one side (with the lid still on).
- Mix all of the dressing ingredients together in a small jar and give it a shake so that the dressing thickens.
- In a bowl, mix together the king prawns with garlic, a glug of olive oil, and a generous pinch of sea salt flakes.
- Pat dry the salmon fillets and drizzle all over with extra virgin olive oil then season generously with sea salt flakes. Place a large frying pan over medium heat, and once hot, add the salmon fillets to the pan, skin side down, and let them cook for at least 4-5 minutes or until the undersides are crispy.
- While the salmon is cooking, add the chopped spinach, most of the parsley, and fresh mint (reserving some for garnish) to the pan of potatoes and give the pan a shake. Add a couple of tablespoons of the dressing to the pan, shake well again, and leave to one side.
- Drizzle the flesh of the salmon with a little more olive oil and flip the fillets over so that they are flesh-side down. Cook the salmon for another 4 minutes or so, and when they are almost done, turn up the heat, add the prawns, and sear for a minute or so until cooked through, drizzle a couple of tablespoons of the dressing over the fish and seafood, stir the prawns well and remove from the heat.
- Stir the cucumber slices through the salad, and top with the prawns and salmon fillets.
- Garnish with the remaining herbs and dressing, another glug of extra virgin olive oil, and a pinch of sea salt and coarse black pepper to taste.



# Cook it with



The perfect summer snack - raspberry & white chocolate cheesecake ice lollies

- Prep time: 15 mins
- Setting time: approx. 4 hours
- Serves: 10 lollies



## ingredients

- 350g cream cheese, room temperature
- 70g icing sugar, sifted
- 100g white chocolate, melted
- 200g fresh raspberries
- 4 digestive biscuits, crushed into fine crumbs



*Chef Tip: Mix up the fruit for different variations!*

## directions

- Whisk together the cream cheese and icing sugar in a bowl until fluffy. Stir in the melted white chocolate, then spoon half of the mixture into a separate bowl.
- Slice the raspberries roughly (leave some whole, chop some in half and some into quarters). Add the raspberries to one of the bowls with the cheesecake mixture in and stir gently to combine.
- Carefully spoon or pipe the raspberry mixture into the bottom of ten ice-lolly moulds. Top with the plain cheesecake mixture.
- Divide the biscuit crumbs between each mould and gently stir, using a toothpick, to very lightly mix some of the crumbs with a little of the cheesecake mixture. This will help to bind the crumbs so they won't fall off when you remove the ice lolly from the mould.
- Push in the ice lolly sticks and freeze for at least 4 hours before removing from the moulds and serving.

# Ex-Display Offers

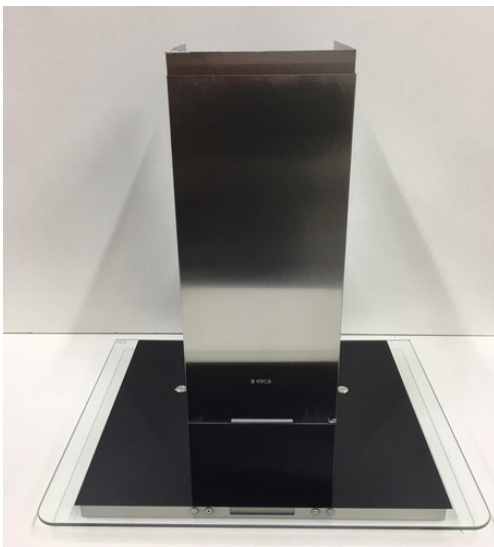
Prices too good to miss!

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

## 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](http://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](http://ream.co.uk/ex-display).

# Meet The Team!



“

I love meeting customers on site to make sure they are happy with their project and I am a stickler for quality.

I'll pretty much always have a smile on my face. And if your new kitchen has an opening party. I'll be the first to attend.

-Russell, Installations Manager.

”

## In September's Report...

- NEFF'S back-to-school pack lunch ideas!
- Another stunning interior of the month
  - More fantastic ex-display offers
- Meet more of our wonderful team...

