





The Ream Report

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



It's spooky season

The fresh autumnal mornings are approaching  and we're so excited! We've got our trick-or-treat outfits at the ready and our pumpkin-picking dates pencilled in!  The sunshine is nice, but nothing beats getting cosy with a cup of tea & and watching the leaves turn brown!

The end of the year is fast approaching and soon we'll all be focusing on planning the big day (Christmas!). Before it gets too hectic give us a call on 01634 799 910, or email us at design@ream.co.uk where one of our designers will be delighted to talk through your upcoming project with you!

Scan me to
contact us!



In This Issue

INTERIOR OF THE MONTH-
Mr & Mrs English's sleek and contemporary navy kitchen.

CREATE SOME SPOOKY TREATS THIS HALLOWEEN -
NEFF's spider bbq pulled pork puff pastries & and sweet blueberry pumpkin tarts!

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

YOUR BEDROOM DESIGN TOP TIPS!
Our designer, Lucy, gives her top tips on bedroom design.

Interior Of The Month!

Mrs English

Mrs English envisioned a sleek and contemporary aesthetic that would seamlessly harmonise with their new extension and reflect the inviting atmosphere of their newly designed open-plan family room. This bespoke kitchen, carefully tailored to our client's exact specifications, has left them feeling elated with the final outcome.

One of the standout features of this kitchen is the Caple sink and tap, both elegantly finished in copper. Copper profiles were also incorporated into the cabinet doors and drawers, creating a consistent aesthetic and adding functionality to the handleless design.

The AEG pyrolytic oven in sleek black provides both functionality and a contemporary edge. Its cutting-edge technology ensures perfect cooking results while maintaining the kitchen's sophisticated appearance.





“I had the best experience with Ream. Nothing was too much trouble from start to finish! I highly recommend Ream if you want a quality kitchen! Helen was my designer and she did the most amazing job!!! I absolutely love my new kitchen. It's so stunning!” - Mrs English

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.

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.

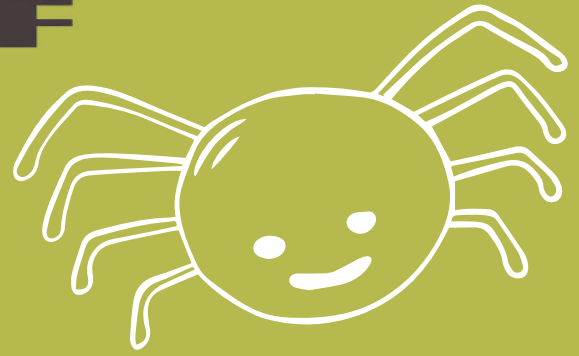
By Lucy
Kitchen Designer
REAM INTERIORS



Cook it with **NEFF**

Serve up a creepy dinner this Halloween with these BBQ pulled pork puff spiders

- Prep time: 40 mins
- Cooking time: 25-30 mins
- Serves: 4 spiders puffs



ingredients

- 1kg pork shoulder joint off the bone (or pork neck)
- 2 packs of shop-bought puff pastry
- Handful sesame seeds
- 1 egg for egg wash

The marinade:

- 3 garlic cloves, finely chopped
- 1 thumb-size pieces of ginger, finely chopped
- 2 spring onions finely chopped
- 4 tbsp tomato ketchup
- 4 tbsp hoi sin sauce
- 4 tbsp sugar
- 2 tbsp dark soy sauce
- 2 tbsp vinegar

directions

- Preheat the oven to 150° C CircoTherm®. Slice the pork joint into 7-8 cm thick roasting lengths and place in a roasting tray. Massage 'the marinade' all over the meat.
- Place the marinated meat in the oven and cook uncovered for at least 2-3 hours basting and turning every so often so the meat doesn't burn but chars nicely. Allow to cool and then chop into ½ cm thick dice.
- On a lightly floured surface, roll out the puff pastry to smooth out the seams. Cut into equal circles.
- Put about 1 ½ teaspoons of filling onto a pastry circle and brush the edges with egg wash. Cover with another pastry circle and use a fork to crimp it closed. Make sure they're tightly sealed. Roll the 'legs' out with the leftover pastry and press those onto the puffs, making sure to bend them to look like spider legs. Brush with egg wash and scatter with sesame seeds.
- Turn the oven to 200° C CircoTherm® and bake for 15-20 minutes until golden brown. If you would like more of a glaze, brush with a second layer of egg wash after 10 minutes of baking and place back in the oven to finish. Happy Halloween!

Cook it with **NEFF**



A spooky spin on blueberry tarts - pumpkin puff pastries!

- Prep time: 15 mins
- Cooking time: 45 mins
- Serves: 6-10 pumpkins



ingredients

- 2 x 375g packs ready rolled shortcrust pastry
- 1 tbsp plain flour
- 150 g blueberries
- 2 tsp cornflour
- 120 g tinned pumpkin puree
- 2 large eggs
- 4 tbsp light brown sugar
- ½ tsp cinnamon
- ½ tsp ground ginger
- Pinch of allspice
- 1 tsp vanilla extract
- Pinch of salt
- 2 tbsp demerara sugar

directions

- Preheat the oven to CircoTherm® 200C and line two baking trays with baking parchment.
- Unroll one of the rolls of pastry and sprinkle on the plain flour. Place the second roll of pastry on top of the first (the flour will stop the pastry sticking together).
- With a sharp knife, cut out 6-10 pumpkin shapes (basically a squashed circle with a stalk sticking out of the top). If you have lots of leftover pastry, you can re-roll and re-use – just remember to have two layers of pastry when you cut. You can use a pumpkin-shaped pastry cutter if you prefer.
- Separate the two layers of pastry, and place the bottom layers on the prepared baking trays. Cut little faces out of the pastry tops. Cut small triangles for the eyes and a jagged smile for the mouth. A half-moon smile with one tooth also looks good.
- Place the blueberries in a small pan. Squash them slightly and heat on medium heat for 4-5 minutes, stirring and squashing regularly, until the blueberries release their liquid. Mix the corn flour with a splash of cold water and stir, then stir into the blueberry mixture to thicken the sauce. Leave to cool for a few minutes while you make the pumpkin filling.
- In a bowl mix together the pumpkin puree, one of the eggs, the light brown sugar, cinnamon, ginger, allspice, vanilla and salt. Spoon the pumpkin mixture into the middle of the pastry shapes that are on the trays and spread out, leaving a 1cm border. Whisk the remaining egg and brush the 1cm border with the egg wash.
- Spoon the blueberry mixture on top of the pumpkin and place the pastry tops on top. Use a fork to crimp all the way around the edges. Brush the tops with more egg wash and sprinkle on the demerara sugar. Place in the oven for 15 minutes until the pastry is golden and blueberry sauce is leaking slightly from the eyes and mouth (for an extra ghoulish look!).



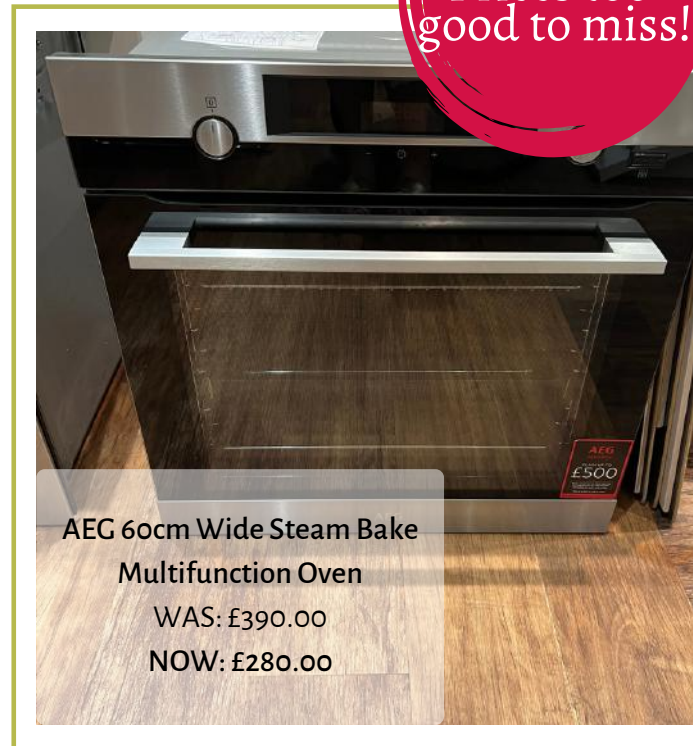
Chef Tip: It's easier to cut your pastry when it's cold!

Ex-Display Offers

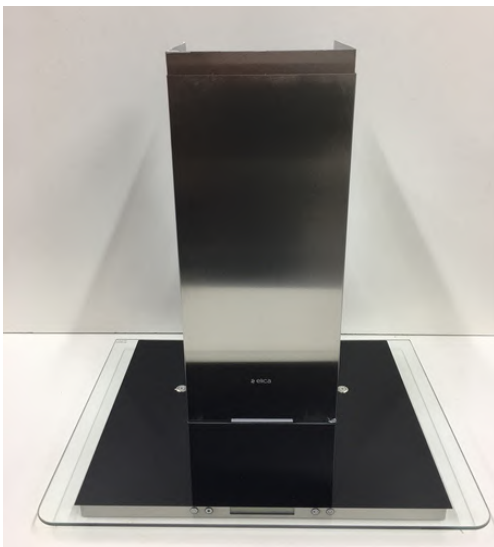
Discover some of our gorgeous ex-display products, ready to be installed in your home at a fraction of the price...

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 60cm Wide Steam Bake Multifunction Oven
WAS: £390.00
NOW: £280.00



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 ProSight Touch Control Steam Oven & Side Opening Electric Built In Oven

Product details:

EG KS7415001M: ProSight touch control steam oven stainless steel & AEG BP7714000m: Side opening pyroluxe plus electric built-in single oven
More information can be found on our website.

Price

WAS: £1498.00 NOW: £549.00



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



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



Square Washbasin with Towel Rail

Product details:

Living square countertop washbasin including towel rail with pier basin monoblock, click-clack waste and bottle trap. 900mm x 480mm – one tap hole

More information can be found on our website.

Price

WAS: £1300.00 NOW: £450.00



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

Meet The Team!



I have now been with Ream for 16 years and I still absolutely love being able to design amazing sanctuaries for my clients to enjoy and relax in after a busy day!

-Gayle, Bathroom Designer.

In November's Report...

- NEFF's Autumnal warming recipes!
- Another stunning interior of the month
 - More fantastic ex-display offers
 - Meet more of our wonderful team

