

CRAFTED IN KENT  
**REAM  
INTERIORS**

EST. 1979

FROM OUR HOME TO YOURS

# The Ream Report

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



## *Fa la la la la...*

As another year draws to a close, we would like to take this opportunity to say a huge thank you for your continued support! We're already excited about all the fantastic projects we can help with next year.

After a year full of ups and downs for us all, we hope that next year is full of joy and positivity for you all! We certainly hope you spend this festive season celebrating with loved ones, enjoying plenty of laughs and creating special memories.

From everyone at Ream, we wish you a very Merry Christmas and a Happy New Year!

### In This Issue

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**INTERIOR OF THE MONTH-**  
Mr & Mrs Herridge's contemporary kitchen with a stunning mirror splashback!

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**FESTIVE RECIPES-**  
NEFF's Christmas showstopper, red cabbage & pears and also the perfect puff pastry mince pie recipe for you to try!

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

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**DESIGNER DISCUSSION!**  
Prepping your kitchen for Christmas.

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# Interior Of The Month!

## Mr & Mrs Herridge

Mr and Mrs Herridge sought a contemporary kitchen that would truly impress and harmonise with their recent home extension. This impeccable kitchen design breathes new life into their living space. The sleek, handleless design in a soothing cashmere hue infuses warmth into the bold minimalist style. It finds perfect harmony with the inviting textured tones of the grey-limed oak Karndean flooring.

The crowning jewel of this design is the marbled effect worktop. Its mesmerising pattern captured the attention of Mr and Mrs Herridge while browsing our showroom, who could not wait to add this statement décor to their design. This exceptional project is a fusion of textures and hues, accentuated by strategically placed spotlights within the ceiling and beneath the cabinetry, illuminating all the outstanding features.







Scan the QR-code to see the full project on our real projects page!



“Our designer, Paul, put together a design that understood our needs and wishes. We'd had ideas of where things should go but Paul's experience was what shone through here. We were grateful for his help, I don't think we could have come up with a kitchen design as good.” - Mrs Herridge

## 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.

# Designer Discussions

Your monthly feature from our expert designers

## Prepping your kitchen for Christmas

Christmas and the festive period are undeniably the busiest time of year for our kitchens. From cooking the Christmas dinner and hosting fabulous soirees to just sitting down to take stock over a cuppa and a mince pie, it's at this time of year when your kitchen really comes into its own. And with so much activity going on, what better time to think about how you use your space and how you can make improvements that will transform your kitchen the whole year round? We've put together some tips that will enhance your kitchen this Christmas as well as throughout the year.



### Setting The Mood

The festive period never fails to conjure up images of glowing firesides and twinkling fairy lights, and whether you're snuggling up with a mulled wine or inviting guests over for drinks and nibbles, setting a cosy and sophisticated mood in your kitchen is incredibly important. Decorating your kitchen with candles and luxurious soft furnishings like cushions and throws will certainly enhance the inviting ambience, however, you might also want to consider some more permanent additions to your space.

Smart ambient lighting allows you to control the brightness from your phone so you can establish a gorgeous atmosphere whenever you want. Pair this with some great undercabinet task lighting so you've got somewhere to safely prepare food for your guests without interrupting the sophisticated tone. Introducing accent lighting throughout your kitchen will also achieve a wonderful glowing effect. Integrate strip lights around cabinet plinths and display storage to create a shimmering layered effect.

### Keep Your Kitchen Tidy

Though we vow to change our ways, every year we inevitably end up with cupboards bursting at the seams, and if your kitchen isn't so well organised you might find the seams really do burst and the contents of your cupboards begin spilling out onto the worktops. At a time when you really need to use your kitchen for cooking and preparing food as well as impressing your guests, messy work surfaces are a huge inconvenience.

When planning your new kitchen be sure to include plenty of smart storage solutions; pantry style cupboards are increasingly popular and deep drawers make a much more accessible storage solution. The week before Christmas is the perfect time to conduct your yearly spring clean of the refrigerator, who needs olives that have been sitting open in the fridge for 10 months? If you love entertaining and sharing your home with guests why not go a step further and add a touch of luxury to your space with a fantastic wine cooler, perfect for making extra room in the fridge. Get smart with your storage at Christmas and you'll reap the rewards all year long.







### **Making Guests Comfortable**

These days when we invite guests into our home, we often direct them straight to the kitchen, especially when the 'always early' types interrupt your busy preparations. We've all experienced the awkward hovering that results from not quite knowing where to put yourself when your host is otherwise engaged. To make sure this doesn't happen to your guests, it's important to plan in some casual seating arrangements.

A breakfast bar or kitchen island provides a natural focal point to the room and offers the perfect spot to gather your visitors. When planning your seating consider the flow of your space and be careful not to block walkways to important practical areas like your fridge or sink. A wine cooler will come in handy again here as it means your guests can help themselves to drinks without getting in your way, everyone's happy!

### **Efficient Practical Capabilities**

When it comes to nailing the Christmas dinner, you'll want to set yourself up for success with some fantastic kitchen appliances. Home technology is constantly evolving and with the latest advent in smart cooking appliances, preparing perfect meals every time is increasingly achievable. Steam cooking guarantees your turkey will be succulent on the inside and perfectly crisp on the outside, while opting for a modern oven with self-cleaning technology means you can flick a switch and fall into a contented slumber knowing the hard work is taken care of. If your kitchen is busy with guests, then consider choosing quiet appliances so you can enjoy socialising while you cook. And opt for a fantastic extractor to make sure cooking odours don't ruin the ambience. The latest kitchen technology will make hosting a doddle at Christmas and all year round.

Thinking about how we use our kitchens when they're put under stress is a sure-fire way to pinpoint any weaknesses in your design, and often finding out what you don't like about your space is the best way to make a plan of what to change and how to improve your new interior. Hopefully, our guide has given you some inspiration on how to enhance your existing kitchen as well as giving you an insight into some of the things to consider when planning your latest project.. 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 Lara  
Kitchen Designer  
REAM INTERIORS



# Cook it with

Try something different this Christmas with this red cabbage with pears

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



## ingredients

- 800g red cabbage
- salt
- 1 lemon (juice only)
- 2 pears
- 1 yellow onion
- 1 tbsp rapeseed oil
- 300ml dry red wine
- 150ml pear juice
- 2 tbsp red wine vinegar
- 5 cloves of garlic
- 4 allspice grains
- 5 black peppercorns
- 2 bay leaves
- 2-3 tbsp red cranberry jam
- Pepper

## directions

- Slice the red cabbage (without the stalk) into strips or cut finely, add salt and lemon juice and knead vigorously with your hands for a few minutes. Leave to stand for about 30 minutes.
- Peel, quarter, core and dice the pears. Peel and finely dice the onion. Heat oil in a large pot. Sauté onions in it over medium heat until translucent. Add pears and red cabbage and sauté briefly.
- Add red wine, pear juice, 200ml water and vinegar. Add spices to the pot in a spice bag. Bring to a boil, reduce the heat and simmer covered for about 1 hour. Stir occasionally. Add a little liquid if needed.
- After an hour, test to see if the red cabbage is soft enough. If not, simmer a little longer. Remove spices, stir in the jam. Season with salt and pepper.

Scan me to watch  
a how-to video





# Cook it with **NEFF**



The perfect Christmas treat - puff pastry custard mince pies

- Prep time: 15 - 20 mins
- Cooking time: 25 - 30 mins
- Serves: 8



## ingredients

- 320g ready rolled puff pastry\*
- 100g ready custard
- 20g ground almonds
- 100g mincemeat
- 1 egg, lightly beaten
- Icing sugar to dust
- Puff pastry
- 300g plain flour
- pinch of salt
- 50g unsalted butter, chilled and cut into small cubes
- 120g unsalted butter, frozen
- Water to bind
- Mincemeat
- 200g raisins
- 300g currants
- juice of 1/2 lemon
- 200g dark brown sugar
- 1 tart apple, peeled and grated
- 1 tsp allspice
- 80ml brandy

## directions

- Preheat the oven to 180° C CircoTherm®. Unroll the puff pastry on a lightly floured surface and using an 8 cm round cookie cutter cut out 8 circles. Use a cupcake tin tray and place each circle in one of the sections.
- In a bowl mix the custard and almonds and put 1 tsp of this mixture into each circle. Now put 1 tsp of the mincemeat on top of the custard.
- Cut out 8 stars out of the leftover pastry and place it on top of the mincemeat. Brush it gently with some egg and bake for 25-30 minutes until nicely golden.
- Let it rest in the tin for a few minutes until slightly cooled down. Dust with some icing sugar and serve.

Scan me to watch  
a how-to video



# Ex-Display Offers

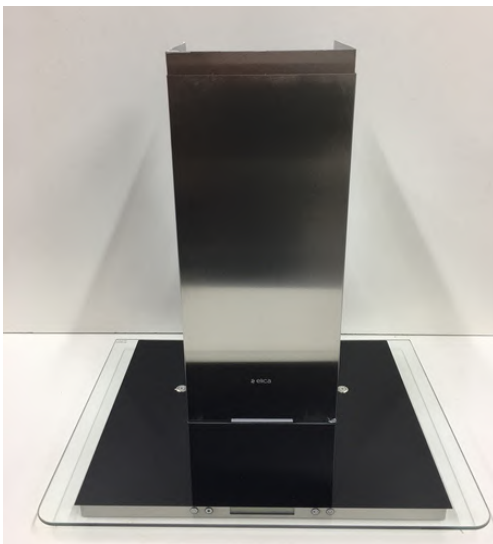
Prices too good to miss!

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.



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



## BOSCH SMD6ZCX60G 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

STAR  
BUY

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



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



# Meet The Team!



Designing kitchens is something I thoroughly enjoy. From imagining how the room will come together, to watching the final design come to life, every aspect excites me! I love working with clients to ensure their new room is everything they want and more. I'm known as the excitable, fun-loving one at work – and I really think this shows through in my designs!

-Lara, Kitchen Designer.

## 'Tis the season for giving...



One of our designers, Paul, has taken part in the Santa Cruise charity event in London on 10th December to raise money for ECHO (Evelina Children's Heart Organisation)! Each year Paul and around 1000 other Santas hit the streets of London to embark on a 4-hour bike ride to raise money for this amazing cause. It would be great if we could support both him and ECHO. After all, it is the season for giving! Donate to the cause using the link below...



[justgiving.com/fundraising/bmx-life1](https://www.justgiving.com/fundraising/bmx-life1)



Scan me to donate!



## In January's Report...

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





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# Opening Times

**Wishing you a Merry Christmas & Happy New Year from all of the Ream Interiors team!**

CLOSED

Wednesday 20th December - Wednesday 27th December

OPEN

Thursday 28th December to Saturday 30th December  
9 am to 5 pm

CLOSED

New Year's Eve - New Year's Day

OPEN

Tuesday 2nd January  
9 am to 5 pm