

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...



The Start Of Summer?

As May unfolds, it brings the promise of warmer days and the excitement of a season filled with endless opportunities. The anticipation for sun-kissed moments and balmy evenings ignites, signalling the start of a time when outdoor gatherings and leisurely pursuits take centre stage.

Now is the perfect time to breathe new life into your living space, ensuring it's ready to embrace the joys of summer to the fullest. Whether you're dreaming of a vibrant garden oasis or a cosy outdoor entertainment area, we're here to turn your vision into reality.

Reach out to us at 01634 799 910 or via email at design@ream.co.uk to start planning your ideal summer sanctuary. Our team of designers is eager to collaborate with you, ensuring every detail is tailored to your preferences.

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Interior Of The Month!

Mr & Mrs Gohill

"After visiting multiple kitchen designers Ream stood out as the best. Lucy spent a lot of time with us to design our dream kitchen and her attention to detail made our kitchen ideal in every way. She gave us a lot of ideas when doing the design and made the design process flawless.

The installation team were great and professional in sorting out some issues that arose at the fitting stage and the finished product is faultless. We have had a lot of compliments about the kitchen and would not hesitate to recommend Ream. It is our favourite space to be in." - Mr & Mrs Gohill





Designer Discussions

Your monthly feature from our expert designers

Maximising Kitchen Space: Innovative Storage Solutions

The kitchen is often the heart of a home, bustling with activity and culinary creativity. However, it's also a space where clutter can quickly accumulate, making efficient storage solutions crucial for maintaining order and functionality. From spices to pots and pans, finding a home for every item can transform your kitchen into an organised oasis. Here, we explore five innovative storage ideas to optimise your kitchen space.

Here's some ideas of how you can champion the storage in your kitchen...



Le Mans Corner Units

Corner cabinets can be notorious for being underutilised due to their deep, awkward shape. Enter Le Mans corner units, named after the famous French race track due to their curved design. These clever units consist of trays that swing outwards, providing easy access to items stored in the deepest corners of your cabinets.

Le Mans corner units maximise space efficiency by utilizing every inch of the corner cabinet, making them ideal for storing pots, pans, and small appliances. Their ergonomic design not only enhances accessibility but also reduces the need to rummage through cluttered cabinets.

Adjustable Shelves

Flexibility is key when it comes to kitchen storage, and adjustable shelves offer just that. Whether you're storing tall bottles of olive oil or stacks of dinner plates, adjustable shelves allow you to customize the height of each shelf to accommodate items of varying sizes.

These versatile shelves can be found in pantry cabinets, wall cabinets, and even refrigerator units, providing adaptable storage solutions throughout the kitchen. By maximising vertical space and adapting to your changing storage needs, adjustable shelves offer a practical and efficient storage solution.

Pull-Out Spice Drawers

Spices are essential ingredients in any kitchen, but their small jars and bottles can easily get lost in crowded cabinets. Pull-out spice drawers offer a convenient and space-saving solution for organizing your spice collection.

These drawers are typically installed in narrow spaces, such as beside the range or between cabinets, making them perfect for maximizing every inch of available space. With multiple tiers and built-in dividers, pull-out spice drawers keep your spices neatly organised and easily accessible while cooking.





Basket Drawers

Baskets are a versatile storage solution that adds both style and functionality to your kitchen. Basket drawers, also known as wire or wicker baskets integrated into cabinet drawers, offer a rustic charm while providing ample storage for fruits, vegetables, and pantry items.

These drawers come in various sizes and configurations, allowing you to customise your storage according to your needs. From shallow baskets for storing onions and garlic to deeper baskets for bulky items like potatoes and squash, basket drawers help keep your kitchen organised and clutter-free.

Glass Cabinets

Glass cabinets serve a dual purpose in the kitchen, combining storage with display. By replacing traditional cabinet doors with glass panels, you can showcase your favourite dinnerware, glassware, and collectibles while keeping them protected from dust and debris.

Glass cabinets create an open and airy feel in the kitchen, making them ideal for small or dark spaces. They also encourage organization by providing a visually appealing backdrop for your kitchen essentials.

In conclusion, maximizing kitchen storage is essential for maintaining a tidy and functional cooking space. From Le Mans corner units to glass cabinets, incorporating innovative storage solutions can help you make the most of every inch of available space while adding style and convenience to your kitchen. By embracing these ideas, you can transform your kitchen into an organised oasis where culinary creativity thrives.

Don't hesitate to reach out if you have any further questions. Our team is here to assist you. Feel free to give us a call at 01634 799 910 or drop us an email at design@ream.co.uk. We look forward to hearing from you!

By Paul
Kitchen Designer
REAM INTERIORS



Cook it with

Step into summer with this cajun chicken buddha bowl

- Prep time: 20 mins
- Cooking time: 15-20 mins
- Serves: 2



ingredients

- 2 skinless chicken breasts
- 2 tsp Cajun spice
- 3 tbsp vegetable oil
- 1 red onion, peeled and sliced
- ½ red pepper, sliced
- ½ green pepper, sliced
- ½ yellow pepper, sliced
- 250g cooked bulgur wheat (approx. 100g uncooked weight)
- Juice of half a lemon
- 1 tbsp olive oil
- Large bunch fresh coriander, chopped
- Large bunch fresh parsley, chopped
- Large bunch fresh mint, chopped
- 1 Romaine lettuce, roughly chopped
- 6 cherry tomatoes, sliced in half
- 2 baby cucumbers, thinly sliced
- Small bunch spring onions, finely chopped
- Seeds from half a pomegranate

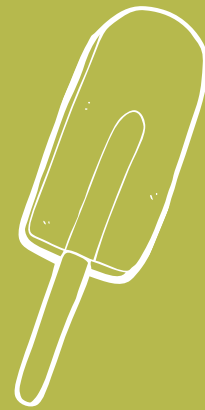
directions

- Preheat your griddle plate on a high heat.
- Place the chicken on a plate and sprinkle on the Cajun spice. Drizzle on half the vegetable oil and rub in with your hands.
- Place the chicken on the griddle and cook for 5-6 minutes on each side until no longer pink in the middle. Remove from the griddle plate and allow to rest for five minutes. During this time, place the onion and peppers on the griddle. Drizzle with the remaining oil and cook for 5 minutes until lightly charred.
- To make the tabbouleh, mix together the cooked bulgur wheat, lemon juice, olive oil, coriander, parsley and mint. Add a good pinch of salt and pepper and toss everything until combined.
- Divide the tabbouleh between two bowls and add the chopped lettuce. Slice the chicken breasts and place on top of the tabbouleh, along with the griddled onions and peppers. Arrange the cherry tomatoes and cucumber slices in the bowls and sprinkle on the spring onions and pomegranate seeds before serving.

Cook it with NEFF

Matcha & berry ice lollies

- Prep time: 30 mins
- Freezing time: 4 hours+
- Serves: 6 ice lollies



ingredients

- 200 g fresh berries of your choice
- 150 g mascarpone
- 3 tbsp icing sugar
- 1 pinch of salt
- 4 g matcha-teapowder

directions

- Wash berries if necessary and dry off on kitchen paper. Mash the berries on a plate with a fork and add a tablespoon icing sugar.
- Mix mascarpone, the rest of the icing sugar, a bit of salt and matcha-teapowder in a bowl.
- Alternate layers of mascarpone and mashed berries in the moulds and place a wooden stick, ice sticks or small teaspoons in the middle.
- Deep-freeze for minimum of four hours

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



NEFF Fridge/Freezer

Product details:

NEFF Built In Fridge-Freezer. 1772.0 x 541.0 x 545.0 mm

More information can be found on our website.

Price

WAS: £780.00 NOW: £500.00

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 pyrolux plus electric built-in single oven

More information can be found on our website.

Price

WAS: £1498.00 NOW: £549.00



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



Crosswater Artist Basin Unit & Nepi Round Inset Basin

Product details:

Onyx Black with Solid Oak worktop and Oak legs. Handleless, soft Close Drawer.

More information can be found on our website.

Price

WAS: £2235.00 NOW: £1115.00



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

Meet The Team!



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In my short time with Ream I'm already blown away with the vast range and quality of products we supply and manufacture. I can't wait to see my Ream projects through to completion over the coming months! Starting a new role can always be nerve-racking but I've been warmly welcomed into the team by everyone which is testament to culture of Ream.

-Jamie, Trade Designer.

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In June's Report...

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

