

Noted Tulsa kitchen designer Roger Shollmier created The Galley, a revolutionary sink system that makes food preparation and clean-up easier and more efficient.

The Galley

Unique Sink System Reinvents The Kitchen With Super-Functional Space



“ I come across some neat things at times, but nothing like this. This is one of the most impressive cook systems I've ever seen in my life. ”
-Chef Michael Fusco

“ I knew I was going to love The Galley when we planned our kitchen remodel. But it has exceeded all my expectations. Every time I cook, I find a new way to use the sink and to make preparation more efficient more fun. ”
-Shannon S.

Imagine a kitchen sink where everything you need is at your fingertips. You rinse and drain veggies, slice and dice meat, boil pasta, simmer tomatoes, and even create a buffet line all at the same location.

This is the concept behind The Galley.

Roger Shollmier, owner of Kitchen Ideas in Tulsa, created The Galley a year and a half ago. As an avid cook and noted Tulsa kitchen designer, Shollmier knows the importance of functionality in the kitchen. He has been dubbed the “Frugal Kitchen Guru” by Better Homes & Gardens magazine. And Roger's own kitchen was recently voted number one in HGTV Fine Living Network's “Most Bodacious Kitchens in America.”

Over the years Shollmier has designed kitchens with work ‘zones,’ specific areas designated for different

kitchen tasks. The Galley was created when he merged those zones into one super-functional space.

What exactly is The Galley? It is a long, rectangular sink system that combines food preparation and clean-up in one space. Cutting boards, drain racks, colanders and bowls can easily slide above and below each other to the other end of the sink. Excess water, fruit rinds and vegetable peels fall directly into the sink, helping to combine preparation and clean-up in one step.

Shollmier originally envisioned The Galley being especially popular in lofts and smaller homes, but the functional system works equally well in kitchens of any size. The Galley is available in three lengths—7, 5-1/2 and 4 feet.

Many homeowners enjoy filling the sink with ice and using it as an iced buffet, indoors or outdoors.

Included with the 5 1/2' and 7' Galley are three cutting boards (two upper-tier and one lower-tier), two restaurant-style colanders, two stainless steel bowls and a drain rack. Homeowners can add extra amenities such as the Condiment Pallet, an over-head Galley Rack for storage, or a portable induction burner.

Plans are now underway to take The Galley nationwide. Ralph Lackner of Jay Rambo Cabinets has teamed up with Roger to distribute the Galley through his Dealers across the country. If Tulsa's enthusiasm is any indication of how much the rest of the country will receive it, we may be seeing Galleys in every city in the near future!

For additional information about The Galley, go to www.thegalleysink.com or visit Kitchen Ideas at 6910 South Lewis in Tulsa. 918-494-0621



A fresh look

Enlarging an existing window while creating an open and larger workspace was part of renovating an existing 1960s kitchen for designer **Kelly Peterson** of Kitchen Ideas.

The homeowners had wanted to update the kitchen for some time, says Peterson, who designed the kitchen to have a clean and open look while ensuring top performance.

Like this project, "the majority of our kitchens are going towards a cleaner look," Peterson says.

She installed a Galley Sink, created by Kitchen Ideas owner **Roger Shollmier**, under the newly enlarged window to overlook the home's back yard. The homeowner opted for the 5-and-a-half-foot Galley Sink with two induction burners on each end.

A galley rack above the sink provides space for the homeowners' pots, pans and other cooking tools.

Peterson also installed new cherry KraftMaid cabinets with rollout drawers, topped with new Arctic White granite, and created an expansive peninsula to accommodate seating for six.

"We're eliminating breakfast tables out of a lot of kitchens," Peterson says, adding that adults find counter-height seating most comfortable.

New can lighting and under-cabinet fixtures add to the bright and clean feeling of the updated space.

Peterson created a broken-joint pattern with the new 12-inch-by-24-inch porcelain tiles. The tile design flows into a new coffee bar area, pantry and renovated powder room off the kitchen.



LEFT AND BELOW: Renovations included new flooring and updates to the adjoining pantry, coffee bar and powder room.



Complete with a new Galley Sink, this renovated kitchen by Kelly Peterson of Kitchen Ideas includes seating for six as well as new stainless appliances, Arctic White granite and other details.