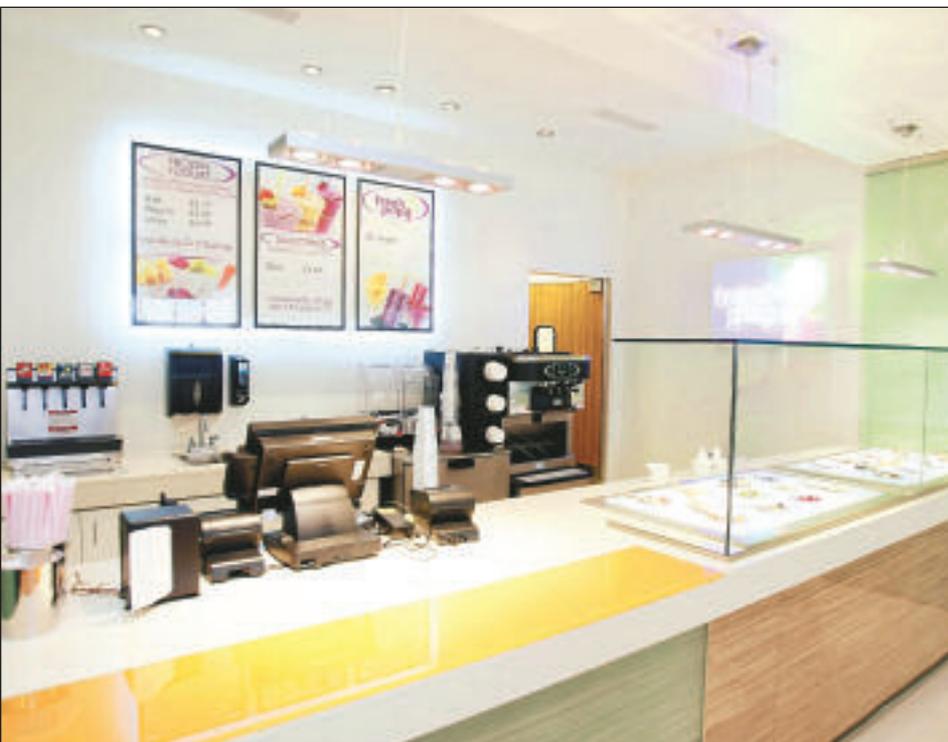


# Call it yogurt a la Camille



The Camille's owners built a "total concept around yogurt." STEPHEN PINGRY/Tulsa World

Camille Rutkauskas told me the plain yogurt served at FreshBerry Frozen Yogurt Cafe in Bixby almost surely would be different than any frozen yogurt I had tasted previously.

"It's not the traditional yogurt of the 1980s," she said. "It's different, unique. We tasted it about a year ago and fell in love with it."

Different is right. Instead of the sweet, vanilla flavor of traditional frozen yogurt, the plain version at FreshBerry has a tart, sharp taste that goes fabulously well with toppings such as berries, nuts and granola.

"It tastes like plain yogurt you would buy in a grocery store, except the consistency falls somewhere between sorbet and ice cream," Rutkauskas said. "And it has the active live cultures of yogurt."

In addition to the plain yogurt, FreshBerry also offers dark chocolate, which has a sweeter, more

## FRESHBERRY FROZEN YOGURT CAFE

11085 S. Memorial Drive,  
Bixby  
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familiar flavor, and soon will add strawberry.

Customers may choose from 10 fruit toppings and 14 nonfruit toppings, including dried cranberries, fresh kiwi slices, blackberries, coconut, slivered almonds, walnuts, Andes chocolate mints and white chocolate chips.

We tasted a plain yogurt topped with strawberries, kiwi and blackberries, and a chocolate yogurt with slivered almonds, white chocolate chips and raspberries. Both were wonderfully refreshing on an afternoon when the rain had subsided for a few minutes and the day had turned hot and muggy.

FreshBerry also offers "fresh pops" — frozen

yogurt on a stick — and yogurt-and-fruit smoothies. Prices for all items range from \$2.19 to \$4.99.

For those who keep count, Rutkauskas said a 5½-ounce serving of plain yogurt without toppings has 138 calories and 5½ grams of fat.

This is the third franchise concept developed by Camille and husband David. They also founded Camille's Sidewalk Cafe and Coney Beach, the latter of which sits next door to FreshBerry on the northeast corner of 110th Street and Memorial Drive.

"Our original idea was to put the yogurt in Camille's, but we wound up deciding to build a total concept around it," Camille said.

FreshBerry was opened in February and remains the only one in existence. Rutkauskas said territories have been sold in Arizona, Nevada and California, and the first franchise will



The mixed berry smoothie and frozen yogurt tart at FreshBerry Frozen Yogurt Cafe in Bixby. JAMES GIBBARD/Tulsa World

be located in Scottsdale, Ariz.

"I know February doesn't seem like it would be the best time to open a frozen yogurt restaurant, but we were busy from the start," Rutkauskas said. "I thought then, 'Oh, my

gosh, what will it be like in the summer?' I think we are about to find out, especially when it stops raining so much."

The Bixby restaurant has a colorful, cheery atmosphere with five bright-orange tables, a

four-seat wall counter and three bench seats, plus a clever flooring made from cork.

FreshBerry accepts all major credit cards. Hours are noon to 9 p.m. Sunday-Thursday and 11 a.m. to 11 p.m. Friday-Saturday.