AS SEEN ON DAILY See ANGELES

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Yo, Gurt!

Among the '80s-spawned abbreviations you've successfully resisted using lately: The Cos, The Hoff, P.Y.T., Iran-Contra, ALF.

One you soon won't be able to avoid: fro-yo.

For that, you can thank the opening of Sno:la in Beverly Hills.

Rather than stick to the standard plain-plus-one-flavor approach, they've gone with a board full of seasonal shifters like tart, sour cherry, mango, wolfberry, chocolate, and espresso chip, all made from fresh local ingredients, plus a toppings bar with more than 40 options, from fresh mint and toasted coconut to coffee cocoa nibs and sesame flax crunch.

If the six types of probiotics in the nonfat, organic, white sugar-free treat don't sway you, their green side — solar-powered yogurt machines, parfait glasses made from corn, biodegradable spoons, countertops made from recycled computer chips — will definitely make you want to grab a spoon.

Just don't gag on it.

Sno:la, 244 North Beverly Drive, between Dayton Way and Wilshire Boulevard, Beverly Hills (310-274-2435 or snolayogurt.com).



