



EYE ON THE NORTHWEST

DRY Soda Whets the Appetite

A nonalcoholic culinary beverage offers options for gourmet meal pairings

SKIP THE CHARDONNAY at a gourmet meal and the only options left are bland iced tea or syrupy sweet sodas, hardly ideal choices to pair with the chef's special. But it's true what they say — necessity is the mother of invention. And Seattle resident Sharelle Klaus proved that adage when she created the first line of "culinary sodas."

Klaus, a food connoisseur, realized there were few beverage options for expecting mothers or those refraining from alcohol. So she combined herbs from her garden, fruit extracts and a creative spirit to produce DRY Soda, a carbonated beverage that is all natural, caffeine free and lightly sweet.

DRY Soda's allure is the unique flavors, which include kumquat, lavender, lemongrass, and rhubarb. Each flavor is designed to pair with a variety of gourmet meals and contains only 50-70 calories, far less than traditional sodas or a glass of wine. The company encourages restaurants to serve DRY in champagne flutes for the full flavor and fragrance effects, as well as visual appeal.

The company, founded in January 2005, was well-received at restaurants and retail stores in the Seattle area, including popular establishments Crush, Union and Sky City at the Space Needle. By the time it expanded to the Southern California region, DRY Soda had been featured in *Bon Appétit* and *InStyle*.

In February 2007, DRY completed its West Coast expansion with the addition of the Portland and Northern California markets.

"Portland and San Francisco are two well-

known culinary cities and are integral to the success of DRY," CEO Klaus says. "These regions are always on the forefront of food trends, and DRY's sophisticated and culinary-inspired flavors will be a perfect fit."

Portland-area residents are already enjoy-

ing the epicurean flavors at restaurants The Gilt Club, ten 01, Serratto, Park Kitchen, and Lucy's Table; at cafés Wild Pear and Elephants Delicatessen; and at retail stores Bales Thriftway, Whole Foods, Zupan's Markets, Roth's Markets, and City Markets. □

DRY Soda Flavors

			
LAVENDER Lavender Soda encompasses the distinct flavor and aroma of the lively herb.	LEMONGRASS Lemongrass Soda contains the flavor of citral, an essential oil that provides its defined taste and fragrance.	RHUBARB Rhubarb Soda captures both the sweet complexity and the mouth-watering tartness of rhubarb to create a bold and refreshing flavor.	KUMQUAT Kumquat Soda starts with a jolt of citrus and finishes with a delicate sweetness.
PAIRING IDEAS With low acidity and floral tones, Lavender shines when paired with cheese courses, pork, roast duck, desserts, and chocolate.	PAIRING IDEAS With the bright herbal flavor and coolant effect, Lemongrass is particularly good with Asian-inspired foods, spicy dishes, sushi, shellfish, goat cheese, and asparagus.	PAIRING IDEAS Like a robust red wine, Rhubarb pairs especially well with veal, cassoulet, prime rib, hamburgers, comfort foods, and winter vegetables.	PAIRING IDEAS With its high acidity and bright fruitiness, Kumquat is fully versatile. Some good pairs include salmon, white fish, risotto, roast duck, oysters, mussels, and leafy sweet greens.

April Showers

"The shortest period of time lies between the minute you put some money away for a rainy day and the unexpected arrival of rain."

—Jane Bryant Quinn, financial advisor

In March the legislature passed and the governor signed legislation creating an Oregon "Rainy Day Fund." Based on the quote above, Oregonians should quickly begin to check the skies for impending showers. □