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Kyya Chocolate announces Kamp Kyya, retail store opening Arkansas' first bean-to-bar chocolatier experiencing rapid growth

ELM SPRINGS—The summer will be a bit sweeter for Northwest Arkansas kids as Arkansas' first bean-to-bar chocolatier will host a summer camp that teaches students how to make artisan chocolate.

Kyya Chocolate announced recently that it would host weekly "Kamp Kyya" events for students age 6-16 starting June 1. There will be a new class each week with each class lasting four days. The sessions will be in June and July. Kyya also recently announced that it would open its manufacturing facility in the afternoons this summer to sell limited edition chocolate origins not available at other retail locations.

Kamp Kyya students will learn the entire chocolate making process including the decision of which cacao (pronounced ka-kow) beans to use, and how to mold the chocolate into bars and other confections once the chocolate-making process is complete.

"Last year I taught my kids to make chocolate now I'm going to teach (other) kids to make chocolate," Kyya co-founder Rick Boosey said. He and wife, Cindy, have four children.

Parents can get more information about Kamp Kyya by emailing classes@kyyachocolate.com. This is also where they start the registration process. Parents or guardians use that email address request a form that they then complete for each child attending the camp. Once availability is confirmed, the parents will be directed to "purchase" the camp on the Kyya website to pay the fee. The cost for the four-day camp is \$85 and participants will come away with an estimated \$40 (retail) in chocolate. For more information, Kyya can also be reached at 1-844-281-4470.

Boosey said that children ages 6 to 8 are encouraged to come with a parent but that due to limited space in the manufacturing facility, only children enrolled in the classes attend. Parents should also be aware that milk and nut products are used in the facility.

Kamp Kyya will be held in the mornings and starting June 15, Kyya will open its facility in the afternoon to sell limited edition chocolate products. The more than 45 retail locations that sell Kyya chocolate offer an assortment of four different origins. The Kyya store will offer different origins such as Peru and Papua New Guinea; and it will also offer special infusions such as coffee, bacon and chai tea.

About Kyya Chocolate

Kyya Chocolate was the first bean-to-bar chocolatier in Arkansas and they are one of only about 10 percent of chocolatiers in the country that owns a cocoa press. Kyya's customized chocolate press allows them to create hand-crafted artisan powders and syrups. Located in Elm Springs, Kyya Chocolate purchases most of its beans from farmers in four countries: Uganda, Hispaniola, Madagascar, and Ecuador. Kyya offers their chocolate bars in more than 45 retail locations throughout Northwest Arkansas, Tulsa, Little Rock and Kansas City.