

**For more information contact:**

*Ben Butler*

Ben.butler@Kyyachocolate.com

*Rick Boosey*

Rboosey@kyyachocolate.com

Kyyachocolate.com

*Marty Shutter*

marty@ozarkbeercompany.com

*Lacie Bray*

[lacie@ozarkbeercompany.com](mailto:lacie@ozarkbeercompany.com)

ozarkbeercompany.com

**For Immediate Release**

February 17, 2015

**Ozark Beer Company, Kyya Chocolate to co-host ‘Tasting Thursday’**

ROGERS—Local beer and local chocolate connoisseurs will soon have a collaboration chocolate brew to swoon over. But until then, they can try tasting how some of Ozark beer pairs well with artisan, hand-crafted chocolate.

Ozark Beer Company and Kyya Chocolate are co-hosting a Tasting Thursday event 6 p.m. to 8 p.m., Thursday, Feb. 19 at Ozark Beer Company (1700 S. 1<sup>st</sup> St. in Rogers). The Tasting Thursday events are a popular feature at Ozark as it provides the local brewery the opportunity to showcase new products or to get public input on what products would be the best received. The public is invited and the cost is \$5.

According to Marty Shutter with Ozark Beer Company, the Tasting Thursday event will feature four cream stouts and the beers will be paired with different flavors of Kyya Chocolate. Kyya offers small-batch, hand-crafted chocolates with each bar being a single origin source.

“Stouts are good for winter,” Shutter said of the taste collaboration. “Stout and chocolate go very well together.”

The two companies plan to launch a collaborative beer in April of this year. The product will initially roll in a 4-pack of cans. Each can will have one of Kyya’s four main origins (Madagascar, Ecuador, Uganda and Hispaniola).

“One of our core values is partnerships. We believe in collaborating with like-minded companies that take pride in their craft always striving for new and innovative ways to bring product to market,” said Ben Butler with Kyya. “This is what is exciting about our partnership with a company like Ozark. This affords us an opportunity to create an exclusive product and engage in a manner that pushes creative thought.”

Shutter also spoke of the value of collaborating with other artisan food companies in the region. "Collaboration is a cornerstone of Ozark Beer Company's business plan," he said. "We see ourselves as a members of a strong and growing community. Part of our commitment to that community is working in the spirit of cooperation with others who share a similar vision for our region. It benefits us as a business to integrate with our community and it benefits the community to have such engaged businesses. It's also fun and an excuse to pair amazing foods and beverages."

Kyya and Ozark also collaborate with other local companies such as Onyx Coffee Lab and Pure Joy Ice Cream Company, both of which will be at the Tasting Thursday event.

### **About Ozark Beer Company**

Founded in 2013, Ozark Beer Company manufactures beer for the Ozarks.

"We are proud to be in the Ozark Mountains, with its relaxed atmosphere and eclectic population of farmers, craftsmen and captains of industry. At Ozark Beer Company, we make beer that brings neighbors together, and that all people lucky enough to call the Ozarks home can be proud of."

Ozark offers five different styles of beer which are sold in a growing number of local stores and restaurants.

### **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 its beans from farmers in four countries: Uganda, Hispaniola, Madagascar, and Ecuador. Kyya offers their chocolate bars in more than 20 locations throughout Northwest Arkansas, Tulsa, Little Rock and Kansas City.