

**For more information:**  
Rick Boosey  
[Rboosey@kyyachocolate.com](mailto:Rboosey@kyyachocolate.com)

Cindy Boosey  
[cindy@kyyachocolate.com](mailto:cindy@kyyachocolate.com)

Website: [kyyachocolate.com](http://kyyachocolate.com)  
1-844-281-4470

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## Kamp Kyya expanding to include adults 'Chocolate camp' new programming starts in August

ELM SPRINGS—Kamp Kyya, the summer “chocolate camp” for kids age 6 to 16, is so popular that host Kyya Chocolate is opening up the opportunity for adults.

The new programming starts August 6 with a bit of a different twist from the original Kamp Kyya, which was four days long each session.

“Kamp Kyya will continue into August, but we will adjust the format so adults can participate,” Kyya Co-founder Rick Boosey said. “Kamp Kyya will take place on Thursday evenings and become a one-night class.”

Each session has a limited number of seats available and each Thursday will feature a different theme. The themes will include (but aren't limited to):

- Family Kamp Kyya (where everyone can participate)
- Small group / team night
- Bon-Bon Night
- Chocolate Tastings and Pairings (minimum age 21)

“And of course there will be chocolate to sample and chocolate to take home to share for each class,” Boosey said.

The process to enroll in the classes is similar to the kids' Kamp Kyya. Interested parties need to contact [classes@kyyachocolate.com](mailto:classes@kyyachocolate.com) with their requested theme night and if there is an opening, they will be invited to “purchase” the class on the Kyya Chocolate website. All classes are first-come, first serve basis determined by paid enrollments. All sessions will be at Kyya's Elm Springs manufacturing facility (one block north of Elm Springs Road on Highway 112).

Boosey offers this advice on dressing for the events:

“The shop can be very cold while we are molding, so please bring a sweater or jacket,” he said. “We highly recommend you do not wear work clothes, as it has been our experience that you will get chocolate on you at some point.”

### **Team Night Aug. 6**

The first adult Kamp Kyya will be 6:35 p.m. to 8:35 p.m. Thursday, Aug. 6 and will feature the Team Night theme. Participants will design their own chocolate molds, mold the chocolate, and design their own packaging. Each person will produce six chocolate bars to take home (estimated \$30 retail value). The class is limited to 12 people and the cost is \$50 per person.

“Based on the highly successful kids four-day Kamp Kyya from the summer, this is a perfect experience for a small group, work group, or other team that wants to do something together,” Boosey said.

### **Bon-Bons Aug. 13**

The next Kamp Kyya evening adventure will be 6:35 p.m. to 8:35 p.m. Thursday, Aug. 13. Class size is limited to 15 people and it is recommended that all participants be at least 12 years old. Participants will make bon-bons (filled chocolates) and each person will produce a commercial mold tray of their own confections to take home (an estimated \$30 retail value). Cost per person is \$50.

“This is no Russell Stovers party,” Boosey said. “We start with a background of bean-to-bar chocolate and then three-step process to make bon-bons. This is a perfect experience for a person, team, family or group that wants to do learn something new and challenging.

“We tend to eat our bon-bon mistakes at Kyya and your results may be similar,” he concluded. “It will be fun.”

### **Kyya Sampling Party Aug. 20**

The third adult Kamp Kyya event will be a sampling party for adults (21 and older as wine and craft beers will be available). The sampling party is 6:35 p.m. to 8:35 p.m. Thursday, Aug. 20. The cost is \$50 and includes \$30 of chocolate to take home (retail value). This class holds up to 15 people.

“We will sample Kyya chocolates from around the world and learn what makes single origin chocolate so amazing,” Boosey said. “This is a perfect experience for the foodie, small group, work group, or other team that wants to do an evening out together and learn about the subtle nuances of single origin chocolate.”

### **Family Night Aug. 27**

The fourth event will be Family Kamp 6:35 p.m. to 8:35 p.m. Thursday, Aug. 27. Cost is \$50 per adult and \$10 per child under age 18.

“Family Kamp is a fun evening for the entire family,” Boosey said. “We will spend an evening making bean-to-bar chocolate, designing our own chocolate molds, learning about cacao, and molding bars and packaging our bars.

“Along the way we will be sampling chocolate and learn what makes single origin chocolate so amazing,” he concluded.

### **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 to own 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, Dominican Republic, Madagascar, and Ecuador. Kyya offers their chocolate bars in nearly 65 retail locations throughout Northwest Arkansas, Tulsa, Little Rock and Kansas City.