

Crop-to-Kitchen Announces Special Event & Panel Discussion Featuring Cannabis Edibles Makers and Industry Experts



Hosted by Cannaiseur Series Wednesday, February 27, 2019

SAN FRANCISCO ? February 15, 2019 /[Canna Newswire](#)/ ?]Join Crop-to-Kitchen for an education-focused panel discussion and infusion demo about the future of fresh, made-to-order cannabis cuisine in the California restaurant milieu with the authors of *Edibles: Small Bites for the Modern Cannabis Kitchen* (Chronicle Books, 2018) and key business professionals in the Bay Area cannabis space.

Co-hosted by Stephanie Hua, Coreen Carroll and Kimberly Belle, Founder of Crop-to-Kitchen and hospitality consultant at Salt & Roe. Panelists include:

- Coreen Carroll, founder of Cannaiseur Series and co-author of *Edibles: Small Bites for the Modern Cannabis Kitchen*
- Peichen Chang, co-founder of tCheck
- Maya Elisabeth, founder of OmEdibles and Whoopi & Maya
- Stephany Gocobachi, founder of Flour Child
- Stephanie Hua, founder of Mellows and co-author of *Edibles: Small Bites for the Modern Cannabis Kitchen*

Moderated by Merril Gilbert, TraceTrust, A True Dose?.

Light snacks and refreshments will be served.

DATE: WEDNESDAY, FEBRUARY 27, 2019

TIME: 5:30 PM ? 8:00 PM

LOCATION: THE ALICE COLLECTIVE, 272 14th Street, Oakland, CA 94612

TICKET PRICE: \$25 per person (21 and older only please.)

TICKETS: <https://cannaisseurseries.ticketleap.com/c2k/>

This is a fundraising event. Proceeds will aid the growth and development of the C2K community, build better communications, execute marketing plans and work towards their mission of building pathways to legalize cannabis cuisine.

Email us at croptokitchen@gmail.com. Instagram feed [@croptokitchencommunity](https://www.instagram.com/croptokitchencommunity)

About Crop-to-Kitchen

Founded in 2018 by Terrance Alan and Kimberly Belle, the Crop-to-Kitchen community is pioneering efforts in cannabis activism to grow a fellowship of committed chefs, restaurateurs, edibles and drinkables makers, canna industry insiders and conscientious consumers who are interested in leading the effort to bring fresh, made-to-order cannabis cuisine to California. Together, we are confident our cross-pollinated community can effectively fight for our rights to create, sell, profit from and enjoy this magnificent plant in its full culinary expression. Guided by their shared values, it is their ambition to create an action plan that starts a movement

to normalize and legalize canna-cuisine.

Follow Crop-to-Kitchen on social media:

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