

Crop-to-Kitchen Event Featuring Cannabis Edibles Makers and Industry Experts Proves a Hit with Bay Area Consumer Attendees



Standing room only event rallies locals around legalizing cannabis cuisine

OAKLAND, Calif. ? March 6, 2019 /[Canna Newswire](#)/ ?]Last week's Crop-to-Kitchen's education-focused panel discussion at The Alice Collective in Oakland, CA about the future of fresh, made-to-order cannabis cuisine in the California restaurant milieu was a huge success. The standing-room-only event featured the authors of Edibles: Small Bites for the Modern Cannabis Kitchen and key business professionals in the Bay Area cannabis space.

Panelists included:

- 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

The panel was moderated by Merrill Gilbert of TraceTrust, A True Dose?. An opening statement inviting attendees to join C2K's movement to build pathways toward legalizing cannabis cuisine was delivered by Crop-to-Kitchen founder, Kimberly Belle, followed by very passionate and inspiring closing remarks from co-founder Terrance Alan.

The objective of this event was to inspire more cannabis-friendly consumers and industry professionals to get more involved with changing the laws around responsible adult cannabis consumption in public settings including hotels, restaurants, café's, bars and event spaces in California.

Said Kimberly Belle, "We have quite a ways to go in terms of changing laws and norms in California, but after the enthusiastic response we received at this last C2K event, and the incredibly motivated team of professionals we have assembled to lead the charge, we feel confident that we can activate change to bring canna cuisine out from behind the shadows in the near future."

The next Crop-to-Kitchen event will be a Spring tea party networking opportunity co-hosted by Kikoko (date to be announced) followed by a sit-down wine country dinner co-hosted by The Herb Somm this Summer, immediately following the Wine + Weed Symposium on the evening of August 8th. For more information, visit and join the Crop-to-Kitchen Facebook Community Page.

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, their cross-pollinated community is fighting for voters' rights to create, sell, profit from and enjoy this magnificent plant in its full culinary expression. C2K got its start in San Francisco's Bay Area and has recently expanded into Los Angeles with their C2KLA

sister chapter. Hosting once-quarterly community meetups and monthly volunteer leadership team meetings, both Crop-to-Kitchen communities are working to build pathways to legalize safe, responsibly dosed, on-premise consumption experiences and to unshackle edibles manufacturers from current regulatory restrictions that favor processed, shelf-stable, sugar-laden food products over healthier, freshly prepared, real foods. It is C2K's ambition to create an action plan that starts a movement to normalize cooking with cannabis and brings this culinarily rich ingredient from Crop-to-Kitchen.

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