

Crop-to-Kitchen High Tea with Kikoko a Pinky-Raising Success



San Francisco Consumption Event Amplifies Mission of Legalizing Cannabis Cuisine

RICHMOND, Calif. ? June 7, 2019 /[Canna Newswire](#)/ ?][Crop-to-Kitchen](#), the SF-based community organization of cannabis, food and beverage professionals working to legalize on-premise consumption of responsibly infused canna-cuisine hosted a special event sponsored by Kikoko last Saturday.

The 60-person, outdoor High Tea Party at the Naked Kitchen in the Mission district of San Francisco, featured medicated Kikoko teas and traditional high tea service with non-medicated fare including: scones with clotted cream, finger sandwiches, canapes, petite quiche, macarons and more. Guests came in their finest tea party attire with hats and fascinators. There was even a tea leaf and tarot card reader, Jamie Starzyk, the San Francisco Queen of Cups.

Guests also left with a swag bag filled with infused honey and teas from Kikoko, Himalaya Vapor cartridges and batteries, Lowell Herb Co. pre-rolls, Mood33 Sparkling beverages, Mellows Marshmallows and Satori Chocolates.

Said C2K co-founder and co-host, Kimberley Belle, ?This was the fourth community meet up and the first consumption event Crop-to-Kitchen has ever hosted! We couldn't be more pleased with the turnout and are proud to share that we met our fundraising goals to support the launch of our website. The enthusiasm of the guests at the high tea made us even more excited about building and growing our community and working towards our mission of legalizing cannabis cuisine.?

To learn more about Crop-to-Kitchen's efforts, visit www.croptokitchen.com or follow on Instagram [@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.

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