

FAST PENNY SPIRITS

FOR IMMEDIATE RELEASE

Fast Penny Spirits partners with Off Their Plate for Pretty Penny Give-Back

*The woman-owned amaro distillery will donate 3% of bottle sales to
the volunteer-run non-profit fighting for social justice through food*

Seattle WA (1/12/22) - [Fast Penny Spirits](#), makers of Amaranco and Amaranco Bianca, are proud to announce today that their first [Pretty Penny](#) partnership for 2022 is [Off Their Plate](#). The non-profit will receive 3% of Fast Penny's bottle sales for the quarter.

Off Their Plate is a national, volunteer-run non-profit tackling gender and racial inequality in the food industry. They partner locally with minority women chefs to scale up food trucks and young kitchens, which feed and support their communities.

"We have been lucky to work with many women-led community organizations, small businesses, and restaurants across the country," says Natalie Guo, Founder & Executive Director of Off Their Plate. "Through our partnerships with mission-oriented brands like Fast Penny, we hope to grow the vibrancy of female entrepreneurship while fighting food insecurity."

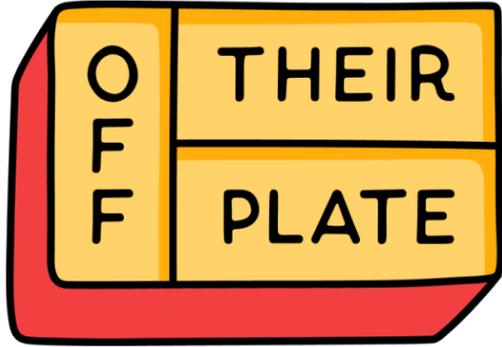
The Pretty Penny give-back was part of Fast Penny Spirits' business model from the start. The Seattle-based amaro company donates 3% of all bottle sales to organizations that empower women in business, local communities, and the hospitality industry. The distillery has provided financial resources and in-kind donations to organizations including Ladies Who Launch, Vital Voices, Black Girl Ventures, Emerge Washington, Jubilee Women's Center, WA Women's Foundation and the Independent Restaurant Coalition, among others.

Amaricano and Amaranco Bianca can be found at [retailers, bars, and restaurants](#) in California, Georgia, Michigan, Minnesota, Oregon, and Washington. The distillery also ships to over 30 states, nationwide.

The distillery is open to the public to pick up bottles, enjoy cocktails, and learn about amaro during open hours at the FPS Bottle Shop + Tasting Deck, where they serve cocktails and often host pop-ups. They are currently open Fridays 4 pm to 9 pm, and Saturdays and Sundays noon to 5 pm at 1138 W Ewing St, Suite B, Seattle, WA 98119.

For more information on these and future events, follow Fast Penny on Instagram [@fastpennyspirits](#) and subscribe to their newsletter.

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[About Fast Penny Spirits](#)

Fast Penny Spirits is a woman-owned and operated award-winning amaro distillery. Based in Seattle and inspired by the founder's Italian heritage, the company is committed to stirring up change. Blended with a combination of the highest-quality, wild-crafted, organic, and consciously sourced botanicals, Fast Penny's spirits are rich, herbaceous, and captivating. Luxurious and refined, their Italian-style amari - Amaranco and Amaranco Bianca - are beautifully complex to sip on their own or swirl into a cocktail. With a constant eye on environmental impact and a 3% Pretty Penny give-back program, Fast Penny Spirits is dedicated to supporting and empowering women, local communities, and the hospitality industry. For more information, please visit www.fastpennyspirits.com.

[About Off Their Plate](#)

Off Their Plate is a 100% volunteer-run non-profit that raises the bar on how we feed those in need while tackling gender and racial inequity in the food industry. We partner locally with minority women chefs to cook wholesome meals straight from the heart for folks experiencing crisis. We help minority women scale up their food trucks and young kitchens and get their life's work off the ground. We believe hunger goes deeper than a caloric deficit, so our chefs cook something special meant to heal someone's day or brighten their week. Every OTP dollar has a dual impact-- supporting a women-of-color owned food enterprise and providing local communities in need with restaurant-made, delicious meals. To date, together, we have raised at least \$8.4+ million to provide 795,000+ meals to 450+ community partners in 11 cities across the country, while creating >250,000 hours of employment at our 180+ partner restaurants.

Visit <https://www.offtheirplate.org/> to learn more.



About Amaro

Amaro started in the medicine cabinet before they made their way to the bar cart. In the 18th and 19th century, monks and pharmacists would forage for local botanicals and infuse them in wine and neutral alcohol to be used for treating different ailments. They started with tinctures and blended many botanicals together to create their elixir. To make it more palatable, they added sugar such as honey, cane, and beet sugar. In the 1800s, amaro went from medicine to a part of the Italian/European drinking culture.

While amaro translates to “bitter” in Italian, its flavor can vary widely from sweet to umami. Fast Penny Spirits, Amaranico and Amaranico Bianca, offers a balance of bitter and herbaceous.

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