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Fast Penny Spirits offering Father's Day Cocktail Kits, Amaro Cocktail Class, and More Shipyard Pop-ups

Seattle WA (6/1/21) - [Fast Penny Spirits](#), makers of Amaranco and Amaranco Bianca, are hosting more shipyard pop-ups, offering a cocktail class, and launching an epic (and limited) Father's Day gift kit.

On Monday, June 7th, Co-founders, Jamie Hunt and Holly Robinson are hosting an [in-person cocktail class](#) at renowned restaurateur Tom Douglas' Hot Stove Society. The duo will discuss amaro history and education, while going over some basics on how to use the Italian-inspired spirits.

On Saturday, July 17th, Fast Penny will be hosting a one year anniversary party at their Shipyard location. Details forthcoming but expect delicious food, live entertainment and of course, Amaranco cocktails.

Fast Penny is also offering a Father's Day Amaranco Manhattan kit, which includes a bottle of Amaranco, a bottle of either Westland Single Malt or Woodinville Whiskey's Rye and a jar of fancy cherries. Pre-order through their online shop, or stop in for pick up on Fridays and Saturdays during their regular bottle shop hours. Kits are limited, so pre-orders are encouraged.

The Amaranco and Amaranco Bianca can be found at [retailers, bars, and restaurants](#) around the region, Oregon state liquor stores, and newly added California retail. Community members interested in visiting the distillery to pick up bottles, learn about amaro, and meet the producers are invited to open hours at the FPS Bottle Shop + Shipyard Deck, where they serve cocktails and often host pop-ups.

Upcoming events for the next month include:

- **Saturday, June 5, 11:00 am - 2:00 pm** – [Black Magic Sweets \(BMS\)](#)
Owner and Pastry Chef Aliyah Davis started BMS with a simple philosophy, to create desserts so good, they could only be magic. Her sustainably driven bakery is just that. Come celebrate a beautiful Saturday + support women-owned, local business.
- **Tuesday, June 8, 4:00 pm – 8:00 pm** – [Pancita](#)
Janet Becerra and Jonathan Ragsdale started Pancita as a Black Lives Matter fundraiser, turned side-hustle pop-up featuring comfort foods from Becerra's Mexican heritage. Join us for cocktails and delights on a not-normally open evening in the Shipyard.
- **Friday, June 11, 4:00 pm – 8:00 pm** – [Native Soul Cuisine](#) & [Camp Opal](#)

Two pop ups on the deck! Native Soul Cuisine will be serving up Native American inspired soul food and Camp Opal is bringing vintage and found glassware, collectibles, and more to comb through while you enjoy your cocktails.

- **Saturday, June 12, 11:00 am - 2:00 pm** - [Sioffon](#) & [Camp Opal](#)
Siobhan (shiv-AWN) is a Seattle-based environmental scientist turned professional cook and baker, and she will be back with another cake pop-up! She has whole cakes available for pre-order and a limited number of whole cakes and slices ready to be served on the deck. Camp Opal will be back too with more treasures!
- **Friday, June 18, 4:00 pm – 8:00 pm** - [Expat Supper Club](#)
Join us at the shipyard to try Expat Supper Club's delicious plates while sipping on our Amaranco Bianca Sangria.
- **Friday, June 25, 4:00 pm - 8:00 pm** - [Guerrilla Pizza Kitchen](#)
Naturally fermented pizza by our friend Cam Hanin + crew. Come early for pizza, and enjoy our newest GPK Punch on the deck.

Expect more pop-up events throughout the summer! Fast Penny Spirits Bottle Shop and Shipyard Deck is open Fridays 4 pm to 8 pm and Saturdays 11 am to 2 pm and by appointment at 1138 W Ewing St, Suite B, Seattle, WA 98119.

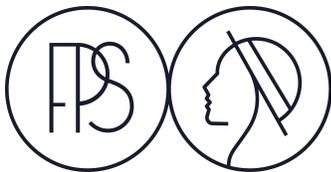
For more information on these and future events, follow Fast Penny on Instagram @fastpennyspirits.

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[About Fast Penny Spirits](#)

Fast Penny Spirits is a woman-owned and operated amaro distillery. Based in a Seattle shipyard, 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 amari are rich, herbaceous, and captivating. 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% give back program, Fast Penny Spirits is dedicated to supporting and empowering other women, local communities, and the beverage industry.

For more information, please visit www.fastpennyspirits.com.



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, Amaranco and Amaranco Bianca, offers a balance of bitter and herbaceous.