

# FAST PENNY SPIRITS

FOR IMMEDIATE RELEASE

## Fast Penny Spirits Hosting Pasta Pop-Up and Mother's Day Makers' Market

*The amaro distillery is hosting two events that celebrate other woman-owned businesses.*

Seattle, WA. (4/26/23) [Fast Penny Spirits](#), makers of Amaranico Rossa and Amaranico Bianca, are hosting a pasta pop-up and makers' market to help celebrate mom. The woman-owned amaro distillery is welcoming Linda Miller Nicholson of [Salty Seattle](#) for a Crocchi + Cocktails party and has partnered with the [W Marketplace](#) to bring together a group of local artisans.

### Crocchi + Cocktails party

Thursday, May 4th from 5pm to 7pm

Linda will be serving up samples of her famous Crocchi e pesto, paired with complimentary amaro tastings. Orders of the Crocchi can be placed ahead of time at [saltyseattle.com](#) and picked up at the event. Pre-orders of Amaranico Rossa and Amaranico Bianca will receive a 20% discount with the code FASTPASTA, to also be picked up at the event.

### Mother's Day Makers' Market

Saturday, May 6th from 2pm to 5pm

Co-hosted with the W Marketplace, an ecommerce site for women-owned businesses, the Makers' Market will showcase local artisans, have live music from [The Sirens](#) and Mexican & Cuban fare from [Mexicuban Food Truck](#). No entry fee. Kids and friendly furry companions are welcome.

Local artisans include:

- Sustainable clothing from [Armoire](#)
- Home décor from [Bit of Meraki](#)
- Mindfulness based self care products from [Rue Sante](#)
- Candles from [Noire Essentials](#)
- Natural plant-based lip color from [Vermouth](#)
- Solid to liquid haircare from [Salon Solids](#)
- Abstract art from [Daniela Parmley](#)

Amaricano Rossa and Amaranico Bianca can be found at retailers, bars, and restaurants in California, Georgia, Louisiana, Michigan, Minnesota, Oregon, Tennessee, 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. Currently open Thursdays 4-7pm, Fridays 4-9 p.m., and Saturdays 1-6 p.m. at 1138 W Ewing St, Suite B, Seattle, WA 98119.

For more information, follow Fast Penny on Instagram @fastpennyspirits @amaroamaricano and subscribe to their newsletter at [www.fastpennyspirits.com](#).



# Mother's Day Makers' Market

LIVE MUSIC BY THE SIRENS & MEXICUBAN FOOD TRUCK



SATURDAY MAY 6TH  
2PM - 5PM  
AT FAST PENNY SPIRITS  
BOTTLE SHOP & TASTING DECK



## About Fast Penny Spirits

Fast Penny Spirits is a woman-owned and operated amaro distillery and Certified B Corp™. 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 - Amaricano Rossa and Amaricano 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.

**Certified**



**Corporation**

## About Amaro

Amaro is an herbal liqueur that can be sipped on its own or swirled into a cocktail. It is made from infusing a neutral base spirit, such as a grape or grain, with a blend of spices, herbs, roots, and flowers. With the help of popular cocktails, such as the Aperol Spritz or Negroni, a variety of different types of amaro have been quickly popping up on restaurant menus and in personal liquor cabinets across the country. While amaro translates to "bitter" in Italian, its flavor can vary widely from sweet to umami. Fast Penny Spirits, Amaricano and Amaricano Bianca, offers a balance of bitter and herbaceous.

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