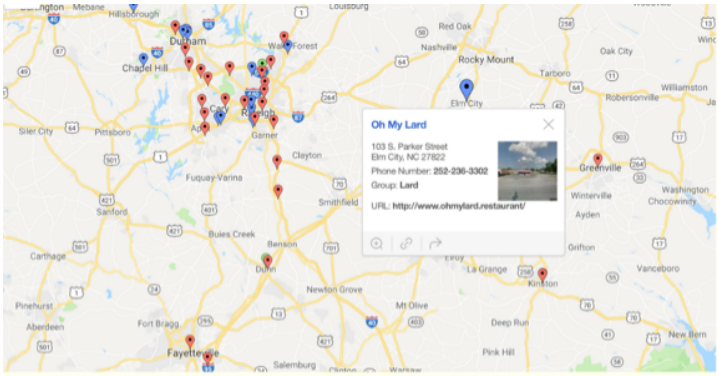
*Media Advisory*

# With PDRA Drag Wars VI Commencing on Sept. 5, Coast Packing Returns to the Strip in Benson, N.C. -- and Freshens #FatMap919 of Area's Top Lard and Beef Tallow Spots

***Back at GALOT Motorsports Park, Coast CEO Eric R. 'Goose' Gustafson Commandeers '69 ProCharger Pro Mod Camaro (and Flags New Dining Suggestions)***




*Taste the Difference*
**#FATMAP919**
Benson, NC

VERNON, Calif. (August 28, 2019) – Returning to GALOT Motorsports Park in Benson, N.C., host venue for PDRA Drag Wars VI Presented by Proline Racing, Coast Packing Company CEO Eric R. "Goose" Gustafson will drive his '69 ProCharger Pro Mod Camaro in the Pro Boost class, at speeds in excess of 200 mph – and recommend dining options at a more leisurely pace.

To mark the last PDRA event of the summer, Coast Packing, the leading supplier of animal fat shortenings in the Western U.S., has updated its special online gastronomic #FatMap919, showcasing local spots where fans can "Taste the Difference" that lard and beef tallow make in popular dishes (http://bit.ly/2V7D8jp). Gustafson last raced at GALOT in April.

Nestled between Raleigh and Fayetteville, the Benson track (http://www.galotmotorsportspark.com/home.htm) is just a stone's throw from spots offering classic North Carolina fare. The 45 Benson area eateries on the updated PDRA #FatMap919 all feature dishes prepared with lard and/or beef tallow.

Since Coast's last trip to North Carolina, Chef & the Farmer, famed Chef Vivian Howard's restaurant in Kinston, added Lane Angus Ribeye with tallow confit potatoes. The popular chain Bojangles Famous Chicken 'n Biscuits now prepares its chicken, fries, country-fried steak and cajun filet in a shortening blend that combines beef tallow and canola oil. New to #FatMap919 are Dickson Ave. Public House in Greenville (ask for the tallow fries) and Fowler's in Fayetteville (ask for the Kobe beef fat fries). Returnees include Oh My Lard, ("everything is fried in lard at the grill!") and Your Mom's Donuts, which fries its signature offerings in "leaf lard from pasture raised hogs at Wild Turkey Farms in China Grove, NC." FirstHand Foods sells leaf fat from its farmers' hogs to The Naked Pig, where it is rendered into lard and sold to area chefs and grocery stores, including Weaver Street Market and others.

"In addition to welcoming an energetic crowd of race fans, the Benson area is a haven of truly memorable Southern cooking, as the additions to #FatMap919 attest," Gustafson said. "In terms of freshness, flavor and texture, foods prepared with lard and beef tallow are natural standouts, which is why we're so delighted when consumers can taste for themselves, as they can in and around Benson. Food lovers don't need to go far to find places where they can let their palates make the call."

Want a peek at the unfolding drama of PDRA Drag Wars VI? Click right here for SpeedVideo.

*Have a favorite restaurant that puts lard or beef tallow on the menu (or just in some of its prize dishes)? If so, drop Coast an email at info@coastpacking.com and the company will put it on the #FatMap. Consumers can also post an image or link to via Twitter/Instagram/Pinterest, etc., with the hashtag #LardOnTheMenu or #TallowOnTheMenu.*

**About Coast Packing Company**
Now marking its 97th year in business, Coast Packing Company (www.coastpacking.com), a closely held corporation, is the number one supplier of animal fat shortenings – particularly lard and beef tallow -- in the Western United States. The company sells to major manufacturers, distributors, retailers, smaller food service operations and leading bakeries. The company participates actively in diverse ethnic markets – from Hispanic retail chains, with its VIVA brand, to various Asian specialty markets. Based in Vernon, Calif., Coast Packing Company is regional, national and, increasingly, global. In some cases, supplier relationships are multigenerational, extending back 50 years and more. Coast is a founding member of the Healthy Fats Coalition (http://www.healthyfatscoalition.org/).

*For more information about Coast Packing Company, visit: www.coastpacking.com. Follow us via social media on Facebook at www.facebook.com/coastpackingco, Twitter @coastpackingco and Pinterest www.pinterest.com/coastpackingco.*

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