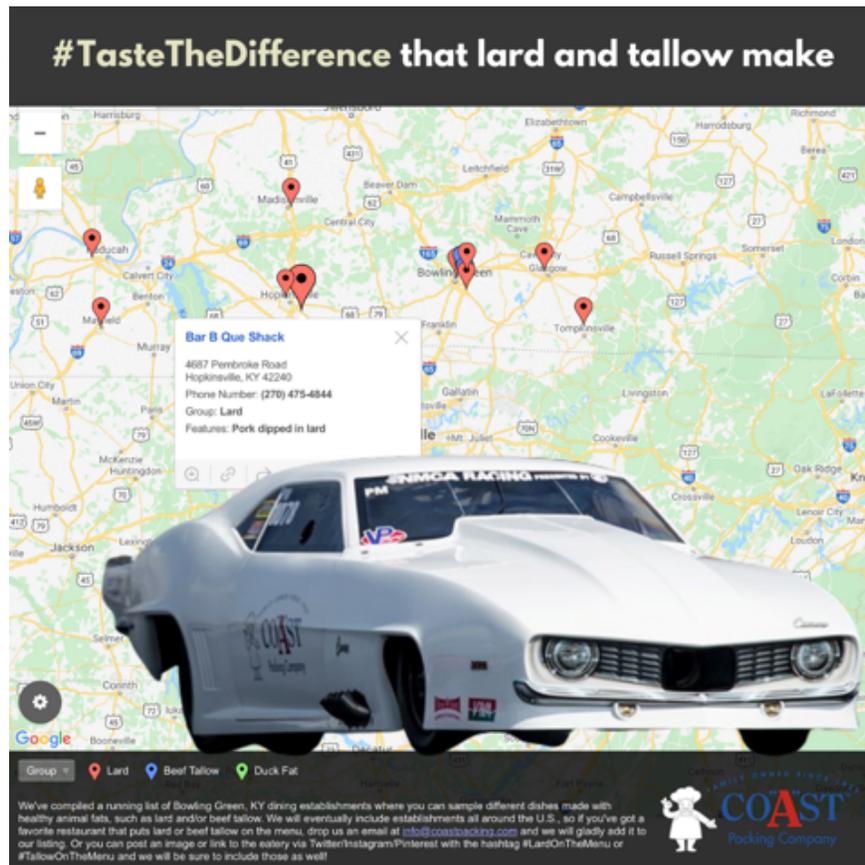




For Immediate Release

Coast's R&E Racing Motors to PDRA Championship Series in Kentucky on April 29-May 1, Delivers #FatMap270 at Beech Bend Raceway Park in Bowling Green

As ProMod Camaro Girds for Action, Farm Fats Again Adorn Restaurant Tables



VERNON, Calif. (April 29, 2021) – In its first tour of bluegrass country, **Coast Packing Company's** '69 Noonan Hemi ProCharger Pro Mod Camaro visits **Beech Bend Raceway Park** for the PDRA Championship Series April 29-May 1 in Bowling Green, Kentucky – and brandishes #FatMap270, replete with dining spots serving up fare prepared with lard and beef tallow.

Historic [Beech Bend Raceway Park](#) will be set on tilt when the [PDRA Racing](#) series rolls into town with the world's quickest and fastest Pro Modified stars and cars with the [PDRA Stroud Safety Doorslammer Derby](#), presented by: [Classic Graphix](#). Shattering records on the strip, Coast's R&E Racing team has enjoyed a robust 2021 thus far. Earlier this season, veteran driver Jason Lee went to the top of the qualifying list and, at the time, established the quickest mark in small tire racing with a 3.502 elapsed time at 211.46 miles per hour.

For the Bowling Green stop, [Coast Packing](#), the leading supplier of animal fat shortenings in the Western U.S., has assembled the online gastronomic [#FatMap270](#) (<https://batchgeo.com/map/d034f5eba21364fcbb15c28e738772bc>), highlighting local spots where fans can “Taste the Difference” that lard and beef tallow make in popular dishes – and now, in many cases, dine in. The 20 eateries on [#FatMap270](#) all feature dishes prepared with lard and/or beef tallow.

Bowling Green serves as a kind of shrine to Kentucky's True ‘Cue BBQ, hosting some of the region’s finest food (read: lard and tallow) emporia. Among them: [Woodshed Pit Bar-B-Que & Restaurant](#), [Hickory & Oak](#), [Dave's Sticky Pig](#), [Backwoods BBQ](#), and more. Be on the lookout for pork shoulder steak grilled over coals and dipped in vinegar, lard, black pepper, cayenne and other seasonings. On the must-try list: [Smokey Pig Bar-B-Q](#), best known for its mayo slaw, red mashed potatoes, and paper-thin sliced pork cheeks. [Against The Grain Brewery and Smokehouse](#) has wooed locals and visitors alike with its pulled pork nachos with lard sauce. In Louisville, [Krystal](#) deems its sliders "krystals" and preps its crispy fries in lard, the better to accompany a milkshake chaser. And, for diners who don't mind multi-tasking, there's always [Jimmy D's Real Pitt Bar-B-Que & Self Storage](#).

“We’re cheered that business – and dining specifically – is in the midst of a welcome return to better days,” said Coast CEO Eric “Goose” Gustafson. “We’re especially excited to hit the strip at Beech Bend Raceway Park, a newer venue for us and a showcase of bluegrass hospitality, terrific Kentucky cooking, and intense drag competition. In terms of freshness, flavor and texture, foods prepared with the farm fats 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 Bowling Green.”

About Coast Packing Company

Now marking its 99th 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](https://twitter.com/coastpackingco) and Pinterest www.pinterest.com/coastpackingco.

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