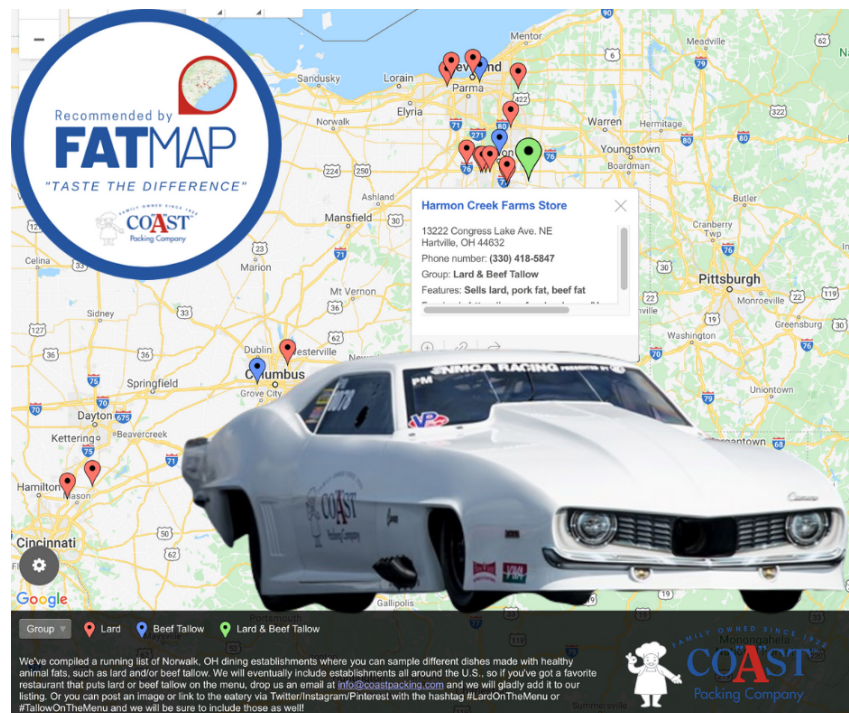




Media Advisory

Coast Packing's R&E Racing Team Rolls into Ohio May 27-29;
Inaugural PDRA American Door Slammer Challenge Whets Appetites
For Speed -- and Down-Home Authentic Farm Fats

***With #FatMap 419/567 Showcasing Region's Top Spots to 'Taste the Difference,'
'69 Pro Mod Camaro is Poised for Blistering Pre-Memorial Day Action***



VERNON, Calif. (May 26, 2021) – On the strip in Norwalk, Ohio, it's looking like a Memorial Day weekend to remember -- and savor.

Coast Packing Company's stellar R&E Racing team will unleash 3500 horses at Summit Motorsports Park during the first-ever American Door Slammer Challenge from DeCerbo Construction. With Jason Lee at the wheel, Coast's '69 ProCharger Pro Mod Camaro will

compete in the Pro Boost class as part of a quest for points and glory, while waving the flag for the traditional farm fats that make food memorable.

On the PDRA circuit's newest stop, **Coast Packing**, the leading supplier of animal fat shortenings in the Western U.S., has assembled an updated online gastronomic #FatMap419/567 (<https://batchgeo.com/map/8e1940518dbf23a5d947cf3ab026b392>), highlighting local spots where fans can "Taste the Difference" that lard and beef tallow make in popular dishes. Proximate to Sandusky, Oberlin and Mansfield, Norwalk is roughly midway between Cleveland and Toledo.

The 22 hot spots on #FatMap419/567 offer menu items lovingly prepared with authentic farm fats. In Barberton, [Belgrade Gardens](#) and [White House Chicken](#) serve up Serbian-style chicken fried in lard, a local staple; ditto for [Hopocan Gardens](#) in Norton, which serves up its version of the regional specialty. At [Bender's Tavern](#) in Canton, ask for Bender's fries, thinly sliced potatoes fried in lard or their signature Walleye Pickerel, a traditional recipe for great lakes fish fried in lard, dating back to the early 1900s. In Hudson, [Flip Side](#) prepares all of its fried fare in lard, while [George's Lounge](#) in Canton embraces tradition ("We cook with real fats instead of processed oils"). [The Golden Lamb](#) in Lebanon, features decadent pies, with flavors like "Pecan-Chocolate Pie," and [Nuevo Acapulco Mexican Restaurant](#) in Fairview Park does Mexican food right.

"There are real taste treasures to be mined in Huron County and the area south of Lake Huron," said Eric R. Gustafson, Coast CEO. "In terms of freshness, flavor and texture, foods made with lard and beef tallow are natural standouts, which is why we're so delighted when consumers taste for themselves. As we've done at each stop along the PDRA circuit this season and last, we're sharing #FatMaps that prove without doubt farm fats are stoking today's embrace of authentic, traditional flavors."

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 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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