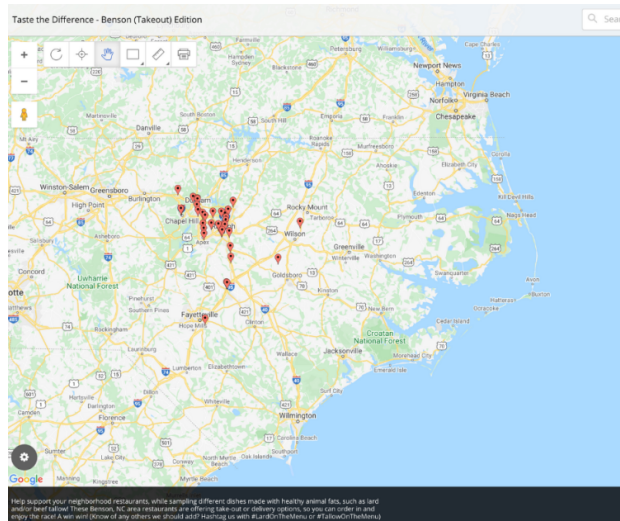




For Immediate Release

Even Without Fans in the Stands, Coast to Make a Stand at PDRA East Coast Nationals on May 29-30 in Benson, N.C. -- Serving Up Its First 'Take-out or Delivery' #FatMap919

As Racing Season Resumes, Race Fans Have Opportunity To Show Their Support for PDRA – and Neighborhood Restaurants



VERNON, Calif. (May 20, 2020) – With veteran driver Jason Lee behind the wheel, **Coast Packing Company's** '69 Noonan Hemi ProCharger Pro Mod Camaro was back in action last weekend, May 16-17, for Wooostock in Darlington, S.C. – a test run ahead of PDRA's East Coast Nationals on May 29-30 at GALOT Motorsports Park in Benson, N.C.

The weekend event will see the return of **Coast** CEO Eric R. “Goose” Gustafson, two months after his stunning win in Bradenton, Fla. – but it won’t include the usual legion of fans. As states begin to loosen restrictions set in place to control the spread of COVID-19, the Professional Drag Racers Association is preparing to start its 2020 season, nearly two months later than planned.

“We are thrilled to finally get back to racing, and to do it at GALOT Motorsports Park, the original season opener,” Gustafson said. Ben Liedel joined the usual crew team of Cameron Hensley and John Uργο in South Carolina.

To mark the inaugural PDRA event of the season, Coast 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 – dishes now available exclusively by delivery or on a take-out basis (explore the #FatMap). The 34 eateries cities on #FatMap919 all feature dishes prepared with lard and/or beef tallow.

Nestled between Raleigh and Fayetteville, the Benson track (<http://www.galotmotorsportspark.com/home.htm>) is just a stone’s throw from spots offering take-out and/or delivery of classic North Carolina fare. Beef tallow fries are on the menu at two popular area chains, [Bojangles Famous Chicken 'n Biscuits](#) and [Smashburger](#) in Raleigh –. In Chapel Hill, [Mama Dip's](#) cooks its greens, black eyed peas, string beans with pork, Gonza [Tacos Y Tequila](#) in Raleigh prepares black charro beans and paisa beans with lard, and, not surprisingly, at [Oh My Lard](#) in Elm City, “everything is fried in lard at the grill!”

Absent from the take-out/delivery list are area mainstays [Dickson Avenue Public House](#) in Greenville, [The Boiler Room Oyster Bar](#) in Kinston (known for herb and beef fat fries) [Fowler's Southern Gourmet](#) in Fayetteville (hand-cut fries in Kobe beef fat), [Chef & The Farmer](#) (Brasstown ribeye with tallow confit) and [Lucky 32 Southern Kitchen](#) in Cary (skillet fried chicken pan-fried in locally-rendered lard). Here’s a Coast Packing shout-out to all and a wish that they re-open soon.

About Coast Packing Company

Now marking its 98th 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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