



For Immediate Release

## At the 19<sup>th</sup> Annual NMCA Muscle Car Mayhem, Coast Packing's ProCharger Pro Mod Camaro Seeks (Another) Trifecta

***After Stellar 2020, R&E Racing Preps for Season Opener at Bradenton Motorsports Park March 18-21; #FatMap941 Lists Dine-in Lard & Tallow Spots in Tampa-St. Pete***

**#TasteTheDifference that lard and tallow make**

**Summer House Steak & Seafood**  
149 Avenida Messina  
Siesta Key, FL 34242  
Phone Number: (941) 260-2675  
Group: Beef Tallow  
Features: Oysters Rockefeller w/ bacon-fondue; Wagyu beef fat fries; Shaved bourbon bacon brussels

Help support your neighborhood restaurants, while sampling different dishes made with healthy animal fats, such as lard and/or beef tallow! These Tampa & St. Pete restaurants are offering take-out or delivery options, so you can order in and enjoy the race! A win-win! (Know of any others we should add? Hashtag us with #LardOnTheMenu or #TallowOnTheMenu)

VERNON, Calif. (March 17, 2021) – Kicking off the drag racing season at the 19<sup>th</sup> Annual NMCA Muscle Car Mayhem, [Coast Packing Company](#)'s R&E Racing will take its multi-award winning '69 ProCharger Pro Mod Camaro to the Florida Gulf Coast -- and give roaring shout-outs to newly re-opened dine-in restaurants on an updated #FatMap941.

The National Muscle Car Association returns to the Bradenton Motorsports Park on March 18, with the [19th Annual Whipple Superchargers NMCA Muscle Car Mayhem Presented by Holbrook Racing Engines](#).

At last year's NMCA Muscle Car Mayhem – the last event before the pandemic – Coast CEO Eric R. “Goose” Gustafson powered his '69 Noonan Hemi ProCharger Pro Mod Camaro to an unprecedented trifecta -- qualifying #1, setting the NMCA Xtreme Pro Mod record, and wrapping up the weekend in the Aerospace Components Winner's Circle. Sustaining its winner's circle momentum at Duck X Productions' Lights Out12 earlier this month, R&E Racing, under veteran driver Jason Lee, qualified #1, set a world record at 3.502 in Radial vs the World -- and won.

Coast, the leading supplier of animal fat shortenings in the Western U.S and the second largest in the nation, brings to Bradenton its latest online gastronomic #FatMap941 (<https://batchgeo.com/map/a2b307f5fd3c179e0568a569521bf9a4>), trumpeting 25 stellar spots in the Tampa/St. Petersburg/Sarasota area.

In Sarasota, check out [Boca](#)'s fried green tomatoes topped with pimento cheese and bacon jam. [Ophelia's on the Bay](#), also in Sarasota, pairs various seafood dishes with bacon jam, while [The Fountain Kitchen & Wine Bar](#) serves up brunch potatoes made with bacon fat. When in Sarasota, don't miss [The Overton](#)'s thin cut, beef tallow fries.

Over in St. Petersburg, [Burger Monger](#)'s beef tallow fries and onion rings are a Tampa Bay staple. In that same vein (or vat), [The Frog Pond](#) in St. Pete serves up home fries cooked in bacon fat. Tampa's [Datz](#) offers bacon-infused breakfast potatoes and bacon-infused brussel sprouts. [Ella's Americana Folk Art Café](#) in Tampa plates its wino burger with bacon jam, and pork chops with apple bacon jam. Also in town, check out [Goody Goody Burgers](#), where the fries are made with lard. [La La's Sangria Bar](#) features a “Pup-Menu” where your four-legged friend can enjoy Bronx Peanut Butter Flatbread topped with bacon fat and a special bacon ice cream for canines.

Tampa's [Portillo's Hot Dogs](#) sells fries made with beef tallow and vegetable oil, while [The Boozy Pig](#) opts for beef tallow fries. In Siesta Key, [Summer House Steak & Seafood](#) is the place to go for beef fat fries. In Ybor City, [La Segunda Bakery](#) is known as “the Home of Cuban Bread,” made, of course, with lard. On the #FatMap, just La Segunda and [Golden Chick](#) are offering only take-out and delivery.

“What a difference a year makes,” said Gustafson, who will again yield the wheel to Lee. “Florida's Hillsborough County is home to some of the Gulf Coast's most memorable cooking, and we're delighted that the majority of the establishments on #FatMap941 are now offering dine-in service. 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 Tampa-St. Pete."

### **About Coast Packing Company**

Now marking its 99<sup>th</sup> year in business, Coast Packing Company ([www.coastpacking.com](http://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](http://www.coastpacking.com). Follow us via social media on Facebook at [www.facebook.com/coastpackingco](http://www.facebook.com/coastpackingco), Twitter [@coastpackingco](https://twitter.com/coastpackingco) and Pinterest [www.pinterest.com/coastpackingco](http://www.pinterest.com/coastpackingco).*

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