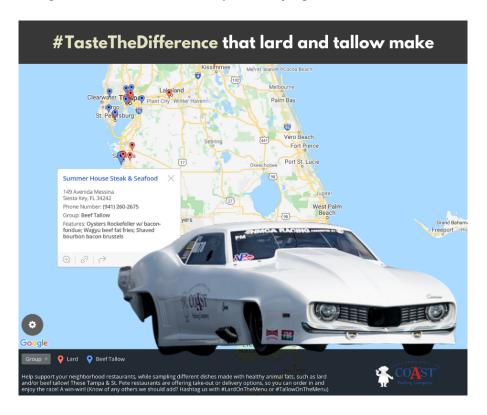


For Immediate Release

In Year's Final Outing, Coast Packing's Radial vs. The World Camaro Returns to Bradenton for 49th Snowbird Outlaw Nationals Dec. 4-6

Jason Lee Takes the Wheel in R&E Racing's Season Closer; Updated #FatMap941 Calls Out Take-Out/Delivery Spots Where Lard and Tallow Reign



VERNON, Calif. (Dec. 3, 2020) – Bringing the curtain down on a record-shattering 2020 drag racing campaign, Coast Packing Company's R&E Racing team and its '69 ProCharger Radial vs. The World Camaro will be burning rubber during the 49th Snowbird Outlaw Nationals, presented by Motion Raceworks, at Bradenton Motorsports Park Dec. 4-6 – and offering shout-outs to area take-out and delivery spots as it rolls.

Capping a year that began in Bradenton in fine fashion last March, the season finale brings to the Tampa/St. Petersburg/Sarasota area the decorated racing team and an online gastronomic #FatMap941 that has been updated to reflect take-out and delivery options, in response to the pandemic. Subbing for Eric R. "Goose" Gustafson, Coast CEO and lead driver on the R&E Racing team, will be crew member Jason Lee, who helmed the Camaro at the Orlando World Street Nationals XXVII in mid-November. Coast is the leading supplier of animal fat shortenings in the Western U.S and the second largest in the nation.

Among the 31 locations across 19 Tampa area cities, #FatMap941 (https://batchgeo.com/map/a2b307f5fd3c179e0568a569521bf9a4) includes spots like Summer House Steak & Seafood in Siesta Key, which serves Oysters Rockefeller with bacon-fondue and Wagyu beef fat fries. In St. Petersburg, Hawkers features pork belly baos, while Datz locations serve bacon-glazed brussel sprouts. La Segunda Bakery and Faedo Family Bakery in Tampa prepares authentic Cuban bread made with lard; also in Tampa, Ella's Americana Folk Art Café serves a BLT salad with pork belly croutons, and apple bacon jam with burgers and pork chops. Beef tallow fries are just about everywhere: The Overton in Sarasota, The Boozy Pig, and Goody Goody Burger in Tampa, Golden Chick in Panama City, Burger Monger locations, Portillo's Hot Dogs and Popeye's Louisiana Kitchen.

"The Greater Tampa area is home to some of the Gulf Coast's most memorable cooking, and we're delighted to be back, this time with recommendations for restaurants that make it easy to take out or order in," Gustafson said. "In terms of freshness, flavor and texture, foods prepared with farm fats 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 – albeit a bit differently than they did earlier in the year. As we did at each stop during the 2020 racing season, we're showing that consumers don't need to go far to find places that pay tribute to authentic, traditional cuisine."

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 and Pinterest www.pinterest.com/coastpackingco.

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