



For Immediate Release

Fresh Off NMCA Xtreme Pro Mod Championship,
Coast Packing/R&E Racing Team Heads to Georgia
For Duck X Productions Sweet 16 3.0,
With 'World's Fastest Small Tire Cars' -- and Expanded #FatMap229

Time for Fowl Play as Eric 'Goose' Gustafson Pilots Coast Packing's '69 Noonan Hemi ProCharger Pro Mod Camaro at October 10-13 Event in Adel

#TasteTheDifference that lard and tallow make

Farmview Market
2610 Eatonton Highway
Madison, GA 30650
Phone Number: (844) 210-7030
Group: Lard & Beef Tallow
Features: Sell lard, beef tallow and beef/pork suet

Help support your neighborhood restaurants, while sampling different dishes made with healthy animal fats, such as lard and/or beef tallow! These Georgia 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)

COAST
Packing Company

VERNON, Calif. (October 6, 2020) – Commandeering 3500 horses to South Georgia Motor Sports Park (SGMP) in Adel on October 10-13, [Coast Packing Company](#) CEO Eric R. “Goose” Gustafson -- for the first time ever with radial tires on this car -- will drive his '69 Noonan Hemi ProCharger Pro Mod Camaro at Duck X Productions' Sweet 16 3.0 (<http://www.racedxp.com/>), with “takeout or delivery” #FatMap229 in tow.

Touting the “baddest Radial vs. the World” cars racing for \$100K, Duck X Productions LLC is predicting records galore during the event, which will mark R&E Racing’s first visit to SGMP since June 2019 PDRA Summer Nationals and its first outing since the team took the NMCA World Championship late last month.

For this post-season stop, [Coast Packing](#), the leading supplier of animal fat shortenings in the Western U.S., has assembled a refreshed and expanded online gastronomic #FatMap229 (<https://batchgeo.com/map/813293228764c069d7ffd49d596fb39d>), highlighting local spots where fans can “Taste the Difference” that lard and beef tallow make in popular dishes, for take-out or delivery. Proximate to Valdosta, Georgia, Tallahassee and Jacksonville, Florida, and the Okefenokee National Wildlife Refuge, Adel is part of the taste of the deep South. #FatMap229 shines a light on 57 take-out and/or delivery spots in 32 cities (https://docs.google.com/spreadsheets/d/1nWRN9N2uBcwdh_kY2yTKgmjgEgZMXUVdmx-cFv8zc4I/edit?usp=sharing), unified by an embrace of the farm fats that define Southern cooking.

Beef tallow fries are on offer at [FLIP Burger Boutique](#) and [Biltong Bar](#) in Atlanta, as well as at [Basecamp](#), located on Kennesaw Mountain in Marietta. You can stock up on beef fat at [Marview Farms](#) in Arabi, beef fat and lard at [Mountain Valley Farm](#) in Ellijay, and at [The Spotted Trotter](#) in Atlanta. [Praise the Lard BBQ](#) in Buford stays faithful to pork fat, while [Rodeo Mexican Restaurant](#) in Valdosta, among other locations, uses lard in its refried beans; [Cracker Barrel Old Country Store](#) cooks with lard across an array of dishes. Lift the lid and you’ll find beef tallow in the fryers at [Bojangles' Famous Chicken 'n Biscuits](#), [Buffalo Wild Wings](#), and [Popeyes Louisiana Kitchen](#) and [Outback Steakhouse](#).

“South Georgia Motor Sports Park, always a tremendous venue, lies in the heart of Cook County, an area home to a wealth of spots steeped in time-tested Southern cooking traditions,” Gustafson said. “In terms of freshness, flavor and texture, foods made with farm fats like lard and beef tallow are natural standouts, which is why we’re so delighted when consumers taste for themselves, as they can from Valdosta to Tifton to Atlanta.”

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 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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