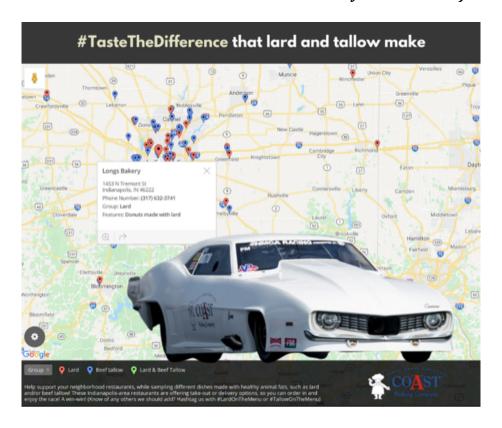


## Media Advisory

Feeding Indy's Taste for Speed, Coast Packing's Pro-Mod Camaro Aims for NMCA World Street Finals Sept. 24-27; #FatMap317 Features Farm Fats at Local Take-Out/Delivery Spots

Down the Road from the Brickyard, Lucas Oil Raceway Welcomes Drag Racers At 19th Annual NMCA World Street Finals Presented by Chevrolet Performance



VERNON, Calif. (Sept. 22, 2020) – As this unprecedented drag racing season draws to a close, summer yields to fall colors – including the black and white of the checkered flag – and <u>Coast Packing Company</u>'s CEO Eric R. "Goose" Gustafson prepares to drive his Coast Packing sponsored '69 Noonan Hemi ProCharger Pro Mod Camaro at the 19th Annual

NMCA World Street Finals presented by Chevrolet Performance Sept. 24-27, "Takeout or Delivery" #FatMap317 in tow.

Set for Lucas Oil Raceway in Indianapolis, NMCA Muscle Car Nationals will mark the final stop on NMCA's national tour – a golden opportunity for Coast's R&E Racing team, which, as the points leader in its class, looks to wrap up the VP Racing Fuels Xtreme Pro Mod championship this coming weekend. Away from the strip, Coast has prepared its distinctive online gastronomic compendium of local spots where fans can "Taste the Difference" that so-called "farm fats" -- lard and/or beef tallow -- make in popular dishes. The 85 Indianapolis area locations across 25 cities on #FatMap317 all feature dishes available by delivery or on a take-out basis (explore the #FatMap: <a href="https://batchgeo.com/map/9a048a544a97ecd4666dc912ce5fd37c">https://batchgeo.com/map/9a048a544a97ecd4666dc912ce5fd37c</a>).

In Indianapolis, <u>Taste of Havana</u> makes its traditional Cuban bread with lard, while <u>Turchetti's Salumeria</u> serves a smash burger with a 1/4 lb. bacon blended beef patty, beef tallow fries – all complementing its full service butchery and meat market. <u>The Mug</u> in Greenfield fries its pork tenderloin in lard, sharing that reverence for lard with the donuts at <u>Longs Bakery</u>, the chips at <u>Madera Tex-Mex BBQ & Tap</u> and the tortillas at <u>El Jaripeo</u>. Traditional lard pie crusts are all the rage at <u>Pots & Pans Pie Co.</u> in Indianapolis, <u>Mrs. Wick's Pies</u> in Winchester and <u>Lattice & Lard</u>, whose pies can be found at markets around Indy (including <u>Goose the Market</u> and <u>Wildwood Market</u>, both of which also sell lard for at-home use). Cracker Barrel Old Country Store cooks with lard, and national chains <u>Portillo's Hot Dogs</u>, <u>Buffalo Wild Wings</u>, <u>Outback Steakhouse</u> and <u>Popeyes Louisiana Kitchen</u> dutifully fill their fryers with beef tallow.

"There's no better way to wrap up the NMCA season than to race in a city where speed is king – and to sample some of the country's tastiest comfort food, with #FatMap317 as a guide," Gustafson said. "These days, diverse, delicious dining options still abound, giving everyone the opportunity to try authentic, flavorful regional cuisine wherever they happen to be most comfortable. Our team has enjoyed a remarkable season and we're anticipating a blockbuster (and delicious) 2021."

## **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: <a href="www.coastpacking.com">www.coastpacking.com</a>. Follow us via social media on Facebook at <a href="www.facebook.com/coastpackingco">www.facebook.com/coastpackingco</a>, Twitter <a href="@coastpackingco">@coastpackingco</a> and Pinterest <a href="www.pinterest.com/coastpackingco">www.pinterest.com/coastpackingco</a>.

## Media contact:

Ken Greenberg
Edge Communications, Inc.
<a href="mailto:ken@edgecommunicationsinc.com">ken@edgecommunicationsinc.com</a>
323.469.3397