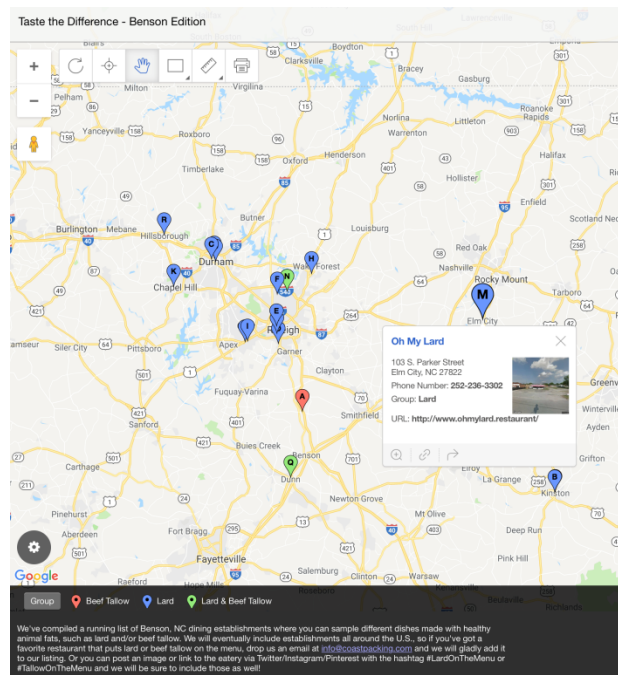




Media Advisory

As PDRA's East Coast Spring Nationals Kicks Off on April 4,
Coast Packing Hits the Strip in Benson, N.C. -- and
Maps Area's Top Lard and Beef Tallow Spots

***Coast CEO Eric R. 'Goose' Gustafson Takes to GALOT Motorsports Park
With '69 ProCharger Pro Mod Camaro (and Some Dining Suggestions)***



VERNON, Calif. (April 2, 2019) – Competing in the Pro Boost class, [Coast Packing Company](#) CEO Eric R. “Goose” Gustafson will drive his '69 ProCharger Pro Mod Camaro at GALOT Motorsports Park in Benson, N.C., host venue for the PDRA East Coast Spring Nationals Presented By FuelTech on April 4-6.

In January, with Pro Stock legend Larry Morgan at the wheel, the Camaro matched the world record for the quickest centrifugal supercharger-powered door car, with a 3.67 elapsed time at 200.98 mph.

To mark the opening round of the PDRA season, [Coast Packing](#), the leading supplier of animal fat shortenings in the Western U.S., has compiled a special online gastronomic #FatMap919, showcasing local spots where fans can “Taste the Difference” that lard and beef tallow make in popular dishes (<http://bit.ly/2V7D8jp>).

Nestled between Raleigh and Fayetteville, the Benson track (<http://www.galotmotorsportspark.com/home.htm>) is just a stone’s throw from spots offering classic North Carolina fare. The Benson area eateries on PDRA #FatMap919 all feature dishes prepared with lard and/or beef tallow. On the menu at [Bojangles Famous Chicken 'n Biscuits](#) is chicken fried in beef tallow, while [Lucky 32 Southern Kitchen](#) serves up Skillet Fried Chicken, pan-fried in locally-rendered lard. Perhaps not surprisingly, at [Oh My Lard](#), “everything is fried in lard at the grill!” and [Your Mom's Donuts](#) fries its signature offerings in “leaf lard from pasture raised hogs at Wild Turkey Farms in China Grove, NC.” [FirstHand Foods](#) sells leaf fat from its farmers’ hogs to The Naked Pig, where it is rendered into lard and sold to area chefs and grocery stores, including [Weaver Street Market](#). And all five outlets of [Gonza Tacos Y Tequila](#) offer lard-infused black charro beans and paisa beans.

“In addition to welcoming an energetic crowd of race fans, the Benson area is a haven of truly memorable Southern cooking,” Gustafson said. “In terms of freshness, flavor and texture, foods prepared with 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 Benson. At each stop along the PDRA circuit this season, we’ll share FatMaps showing that healthy animal fats are just about everywhere, and that consumers don’t need to go far to find places where they can let their palates make the call.”

Want a peek at the unfolding drama of East Coast Spring Nationals? Click [right here](#) for [SpeedVideo](#).

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 97th 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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