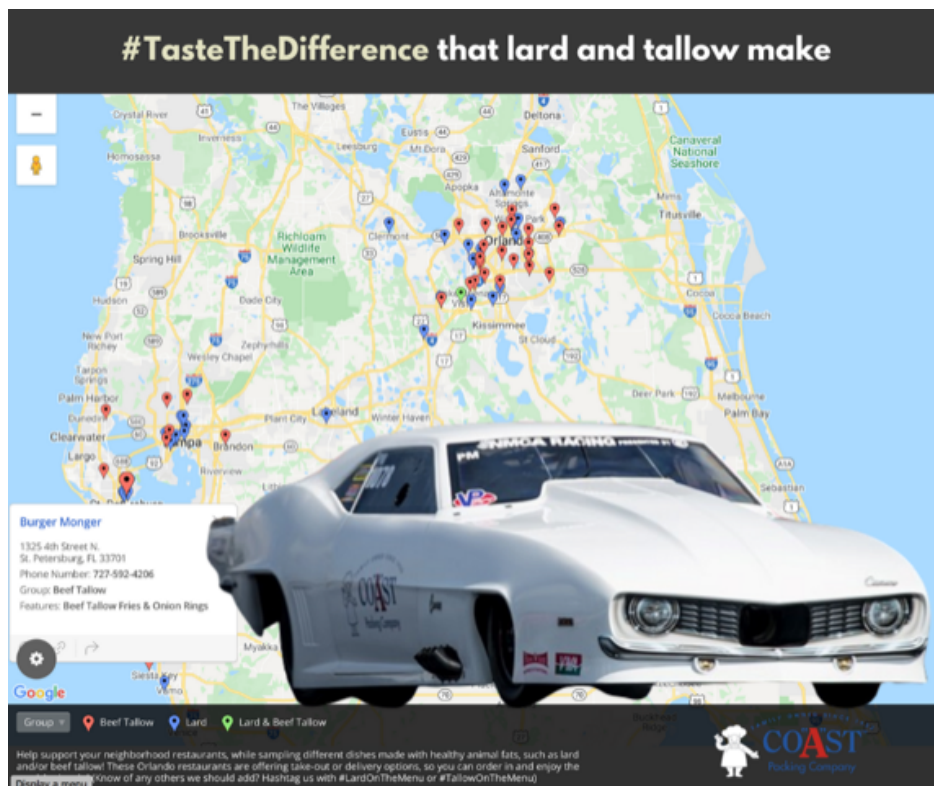




For Immediate Release

## Just Ahead of Thanksgiving, Coast Packing's R&E Racing Team Hits Orlando World Street Nationals XXVII, With Jason Lee Commandeering '69 Noonan Hemi ProCharger Pro Mod Camaro

***Flying the #FatMap407 Banner at Orlando Speed World Dragway, World-Beating Coast Team Offers Shout-Outs to Take-Out & Delivery Spots Showcasing Seasonal Dishes Made with Lard and Beef Tallow***



VERNON, Calif. (Nov. 17, 2020) – Capping a blockbuster season on both the PDRA and the NMCA circuits, **Coast Packing Company's** R&E Racing team wrapped up the year on Sunday at Orlando Speed World Dragway (<http://www.RaceOSW.com>), host of the World Street Nationals XXVII, sponsored by Late Model Engines, Howards Cams and Nitrous Outlet.

Spelling Coast Packing CEO Eric R. “Goose” Gustafson at the wheel of the ’69 Noonan Hemi ProCharger Pro Mod Camaro was veteran driver/R&E crew member Jason Lee. For the occasion, Coast whipped up #FatMap407, its special online gastronomic compendium of local spots where Orlando area fans can “Taste the Difference” that lard and beef tallow make in popular dishes – dishes available by delivery or on a take-out basis. In greater Orlando, #FatMap407 includes 49 spots across 14 cities; for central Florida overall, the map pinpoints 84 locations in 30 cities (explore the #FatMap: <https://batchgeo.com/map/9512dd9a1fa946810ccbd33f8cfed839>).

On the #FatMap407 take-out or delivery circuit, [Orlando Meats](#) fries its chips in grass-fed beef tallow and sells them by the quart. [Bull & Bear](#) features beef tallow fries and accompanies its salmon with a sweet corn and bacon puree. At Universal Studios Orlando, check out [Lard Lad Donut](#) and/or the tamales at [Tamale Co. Mexican Street Food](#) (hint: they’re made with lard). The menu at [Black Rooster Taqueria](#) offers pork fat tacos and pinto beans made with lard, while [Dragonfly Grill & Sushi](#) locations serve a pork ramen; [DOMU](#) locations make Richie Rich ramen with pork fat and bone broth. [Hawkers](#) locations cook up Siu Yoke (crisp pork belly) and pork belly baos; in Casselberry, [Cubans on the Run](#) fries its own Cuban-style chicharrons. Beef tallow fans can get their fix at [Buffalo Wild Wings](#), [Popeyes](#), [Outback Steakhouse](#), and lard remains a mainstay at [Cracker Barrel Old Country Store](#).

“While we all want to save room for Thanksgiving staples, this year family gatherings may look a bit different, so it’s all the more reason to seek out the kind of comfort food the spots on #FatMap407 deliver and/or prepare for take-out,” Gustafson said. “These days, diverse, delicious dining options still abound, giving everyone the opportunity to sample authentic, flavorful regional cuisine wherever they happen to be most comfortable.”

### **About Coast Packing Company**

Now marking its 98<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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