

# Black Grove Angus

20759 US Hwy 76  
Newberry, SC 29108  
(803) 924-1000

Breeding Registered Angus Since 1962



# Spring's Here!

- 100% Registered Angus Beef
- All Natural
- Locally Grown
- Flavorful & Tender
- USDA Inspected & Labeled
- Always on Pasture
- Never in a Feedlot
- Grass-Fed & Corn Finished
- No Growth Hormones
- No Antibiotics
- Sustainably Managed

## 25 lb. BLACK GROVE BEEF BOX - \$299

- 2 Ribeye Steaks
- 2 New York Strip Steaks
- 1 Sirloin Steak
- 1-2 Steaks – Butcher's Choice
- 1-2 lbs. of Cube Steak (1 lb. pack)
- 2 Roasts (2-2.5 lbs. each)
- 9-11 lbs. packs of Ground Beef (1 lb. pack)

### SPRING SPECIAL \$275

Free Delivery in the Newberry, Clinton & Chapin Areas



*“Happy Spring” from the Bull!*

## QUARTERS & HALVES

*(Includes Filets, Briskets & Short Ribs)*

### SPRING SPECIAL \$12.99 LB.

Now Available In Limited Quantities

*Quarters & Halves  
must be picked up at the Ranch*

Shelled Ready-to-Eat Pecans \$15/lb.  
Call/Text Russell Shealy 803-944-7316

## 20 lb. GROUND BEEF BOX

### \$199

Buy One And Split It With A Friend  
*And Taste The Difference!*

## !! BEEF AVAILABLE YEAR ROUND !!

Call or Email Walter Shealy

(803) 924-1000 • (706) 590-0451

[walter@blackgrove.com](mailto:walter@blackgrove.com)

or visit our website to order

[www.blackgrove.com/ranch-to-table.html](http://www.blackgrove.com/ranch-to-table.html)

Use Promo Code **BGSPRING** for \$25 Discount

Boxes Require Payment In Full When Placing Order.

We Accept Mastercard, Visa and American Express.

*All prices are subject to change, including specials.*

Pick up at the Ranch: 20759 Hwy 76, Newberry, SC 29108

Ask about adding Ground Beef, Briskets, Ribs & Filets to your order.



Black Grove  
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Newberry, SC 29108  
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(706) 590-0451

PRSR STD.  
ECRWSS  
U.S. POSTAGE  
**PAID**  
EDDM RETAIL



\*\*\*\*\*ECRWSS\*\*\*\*

LOCAL  
POSTAL CUSTOMER



Black Grove has been breeding Registered Black Angus in Newberry, SC, for the past 60 years, Black Grove's prime all-natural beef is 100% Black Angus, sustainably raised, and processed locally. All meat has been grass-fed and corn-finished, USDA inspected, flash frozen and vacuum sealed.  
For more information about Black Grove, go to our website [www.blackgrove.com/ranch-to-table.html](http://www.blackgrove.com/ranch-to-table.html)

Valentine's is the perfect time to announce



Our center for weddings, reunions & corporate events.

Opening the Spring of 2023.

For Reservations contact Walter Shealy

803-924-1000

[TheVenueatBlackGrove.com](http://TheVenueatBlackGrove.com)