

FIREWOOD FIELD GUIDE

WHERE TO USE

Fireplace
Standard Fire Pit
Smokeless Fire Pit
The Ground
Charcoal or Gas Grill
Wood-Fired Grill
Pizza Oven
Commercial Wood-Fired
Grill or Pizza Oven

HOW TO SET UP

Arrange wood in a
log cabin configuration
- Or -
Place pieces in a
tent-like shape

SHOP NOW



KindledProvisions.com



KILN-DRIED FIREWOOD

Every piece is kiln-dried and prepared using our proprietary techniques. Precise, meticulous cuts ensure a clean, steady burn so you can ignite the exceptional and enjoy the allure of an open flame.



FOREST TO FIRESIDE

From harvesting and kiln-drying, to packaging and shipping, we personally handle the entire process for a premium quality you won't find anywhere else.



KILN-DRIED WOOD

Since the moisture content is only about 5%, it creates less steam, which means quicker, cleaner, hotter burns.



VENTILATION

Ensure good airflow for heartier flames and less smoke. Avoid tight stacking against other wood, walls, or fences.



DRY WOOD

Keep your firewood dry. Moist firewood takes longer to light, produces extra smoke, and can leave your food tasting bitter.



COOKING WITH FIREWOOD

If you're looking for the ultimate chef-inspired flavors, pair our firewood with our smoking chunks, cooking wood, or pizza wood.

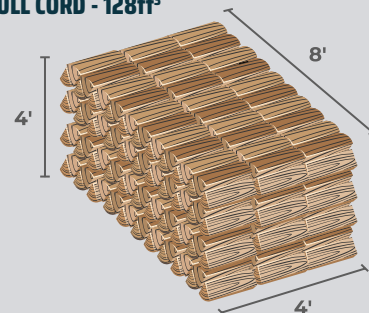


FIREWOOD MEASUREMENT

If our 16" firewood doesn't fit in your grill or oven, skip the hassle of splitting it to size and use our cooking wood or pizza wood instead.

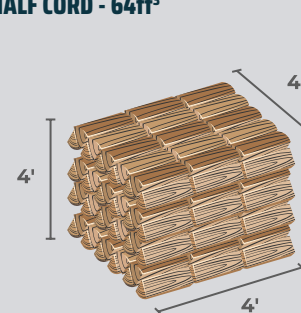
HOW MUCH FIREWOOD IS ENOUGH?

FULL CORD - 128ft³



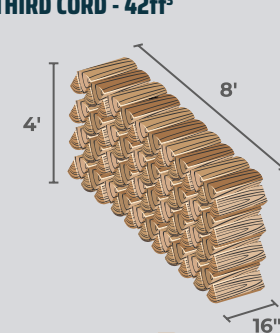
3 Truck Loads*

HALF CORD - 64ft³



1 and 1/2 Truck Loads*

THIRD CORD - 42ft³



1 Truck Load*

* Approximate for half-ton truck

STORAGE & CARE



STACKING

A tidy, well-organized stack with adequate spacing between each log is good for proper air circulation. **A messy pile can invite unwanted moisture and pests.**



AIR FLOW

Avoid tight stacking against walls or fences. For best results, use a log storage unit with rear panels to create a barrier between logs and the wall.



LOCATION

Keep your kiln-dried firewood covered and away from the elements. Store it above ground on a metal rack or concrete surface to minimize the risk of rot and pest infestation.

HEAT OUTPUT



CHERRY
High Heat



HICKORY
Very High Heat



OAK
Very High Heat

FIREWOOD DETAILS

USDA/NCDA minimum requirement for kiln drying wood is 175 degrees for 75 minutes. Our cooking wood is kiln-dried at 275 degrees for 48-hours for optimal fire quality.



EASY TO LIGHT



MOLD-SPORE & PEST FREE



READY TO BURN



LONGER, CLEANER BURN



BURN TIME
1 hour/cu ft

SAFETY

Build your fire 25+ feet away from tents, shrubs, and anything potentially flammable

Use a metal screen over wood-burning fires to keep sparks from floating out

When cooking, only use propane, charcoal and wood-fired grills outside.

Place your fire away from siding and deck railings, out from under eaves and overhanging branches.

Keep a 3-foot safe zone around your fire to help keep kids and pets safe.

Keep an eye on your fire. Don't walk away from it when it is lit.

Before you leave the area, make sure the fire is completely extinguished.

Cooking with wood? Keep your grill or oven clean to prevent grease fires.

Keep a fire extinguisher nearby.

Keep your fireplace clean. A buildup of debris can cause a chimney fire. Place coals from your grill in a metal can with a lid once they have cooled.