

## For Immediate Release

### Cutting Edge Firewood Introduces New Savannah Heat Cooking Wood Chunks and Splits

**ATLANTA**, June 4, 2024 – [Cutting Edge Firewood](#), an Atlanta-based firewood company that features ultra-premium firewood and cooking wood, today debuts its new Savanna Heat cooking wood in both chunks and 8” splits. Cutting Edge Firewood is the exclusive provider of this cooking wood in the US.

Savanna Heat cooking wood burns hotter and longer than US hardwoods such as oak and hickory. It has a mildly floral smoke flavor, lighter in flavor than its better-known cousin mesquite wood, and is perfect for mixing with other cooking woods. Savanna Heat has a burn that is six times longer and burns twice as hot as the next densest wood available, hickory.

“Our clients were asking for a wood that burned longer and with great consistency for overnight roasts and other BBQ needs,” said Leroy Hite, Founder and CEO of Cutting Edge Firewood. “Savanna Heat wood is a great option for cooking enthusiasts that are looking for a long, consistent heat.”

Boxes of 8” splits and smoking chunks are available at [www.cuttingedgefirewood.com](http://www.cuttingedgefirewood.com) for \$99 per box. All Savanna Heat wood is sourced from well-managed farms to ensure responsible farming practices.

#### About Cutting Edge

Cutting Edge Firewood was created to provide the best firewood and cooking wood available. The wide variety of firewood, cooking wood and pizza cut wood from Cutting Edge Firewood undergoes a special drying process to ensure it is free from unwanted pests, mold or fungus and provides an unmatched clean and bright burn with pleasant aroma. Cutting Edge Firewood uses only the best hardwoods for firewood and cooking, including oak, hickory, cherry, apple, pecan, and maple. More information about the firepit and wood varieties available at [www.cuttingedgefirewood.com](http://www.cuttingedgefirewood.com)

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*Additional images and video available on request*