

DECEMBER 2025

# MCCREARY COUNTY EXTENSION

AGRICULTURE & NATURAL RESOURCES NEWSLETTER



## Not All Firewood is Created Equal

If you heat your house with a wood stove or wood furnace in the winter, here are some important things to know before lighting just any old wood.

- Different species of trees provide different amounts of heat. Look for the heaviest or densest firewood per unit volume. The best woods would be oak, hickory and black locust. Yellow-poplar, silver and red maple are not as dense and will provide much less heat.
- Seasoned wood refers to wood that has been given the time for some or all of that water to evaporate. It usually takes between six and 12 months for wood to cure. If you burn it too soon, when it's still green, most of the heat generated will go into evaporating that water, rather than heating your room.
- Burning unseasoned wood can also be dangerous. Generated smoldering fire can cause a creosote buildup in your chimney. Over time, that buildup can lead to a chimney fire.

If you're seasoning your own wood, cut it first to a length that fits your fireplace, remove the bark, and split the logs for faster drying. Stack



Registration now open for the 2026 Kentucky Fruit and Vegetable Conference!

**January 12-13, 2026  
Sloan Convention Center  
Bowling Green, KY**

Over 20 sessions on fruit, vegetable, and cut flower production, handling, harvesting, marketing, storage, and related topics.

For more information about the conference, registration, or scholarships, email [events@kyhortcouncil.org](mailto:events@kyhortcouncil.org).



it off the ground in an open area with good airflow. Wood that has been properly seasoned has a gray, weathered appearance and large cracks in the ends of the logs. Even if you've bought seasoned wood, storing it correctly—stacked off the ground and covered with a tarp to protect it from rain—will prevent the wood from reabsorbing water.

Be aware, too, of unwanted visitors that can hitch a ride on your firewood. Buy firewood near the location where you plan to burn it. Moving infected firewood long distances (especially ash) can spread invasive species, such as the emerald ash borer, a destructive species that originated in Asia.

Source: Laurie Thomas, University of Kentucky extension forester at Martin-Gatton College of Agriculture, Food and Environment

For more information on firewood efficiency, contact the McCreary County Extension Service.



**Tracie Goodman**  
ANR/4-H Extension Agent  
University of Kentucky  
McCreary County Cooperative Extension Service  
141 College St.- P.O. Box 278  
Whitley City, KY 42653  
606-376-2524  
[Tracie.Goodman@uky.edu](mailto:Tracie.Goodman@uky.edu)

## UPCOMING EVENTS MCCREARY CO. EXTENSION

### Master Cattlemen Program

Dec 1<sup>st</sup>, 6pm

Dec 8<sup>th</sup>, 6pm

### Library Lunch Program:

#### Thrifty Holiday Meals

Dec 9<sup>th</sup>, 12pm @ MCPL

### McCreary Cattlemen's Association

#### Christmas Dinner

Dec 9<sup>th</sup>, 6pm

*Extension Offices are closed statewide*

*Dec 24<sup>th</sup>, 2025- Jan 2<sup>nd</sup>, 2026.*

*Agent will be out of the office*

*Dec 3<sup>rd</sup>- 5<sup>th</sup> for training.*

*Call 606-376-2524 or email  
[mccreary.ext@uky.edu](mailto:mccreary.ext@uky.edu) for  
assistance.*

Follow us!  
↗



# Duck and Potatoes



Check out [planeatmove.com](http://planeatmove.com) for more Cook Wild Ky recipes!

## Ingredients:

- 1 wild duck, cleaned
- 1 unpeeled apple, cut in half
- 3 to 4 cups water
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 4 large potatoes, diced
- 3 carrots, peeled and sliced
- 1 large onion, diced
- 2 teaspoons ground sage

Nutrition facts per serving: 600 calories; 29g total fat; 10g saturated fat; 0g trans fat; 150mg cholesterol; 190mg sodium; 46g carbohydrate; 6g fiber; 7g sugar; 38g protein; 0% Daily Value of Vitamin D; 4% Daily Value of Calcium; 60% Daily Value of Iron; 30% Potassium

## Directions:

Place whole duck and apple in a 5-quart kettle with 3 to 4 cups of water. Cover. Boil for 30 minutes. Place duck in 15×10 baking dish, add 2 cups liquid from boiled duck. Season with salt and pepper. Cover. Bake at 350 degrees Fahrenheit for 45 minutes. Add potatoes, carrots, onion, and sage. Bake 45 minutes to 1 hour longer or until duck and potatoes are tender. (The internal temperature of the duck should reach 165 degrees Fahrenheit at the leg joint.) If necessary, add water to keep liquid on duck and potatoes.



## CATTLEMEN'S CORNER

### WINTER TIPS

Monitor body condition and increase feed, if needed, for all classes of cattle.

Be especially mindful of cold, wet conditions and increase energy availability.

Consider putting down geotextile fabric and covering with gravel in feeding areas before you begin hay feeding to minimize waste of expensive hay.



## WINTER MEANS MUD

*To minimize the impact of wet weather on your cattle and calves:*

Closely monitor their condition. Consider moving them to a dry area, such as a barn, during periods of heavy rain or snow.

Restrict access to water sources. Limit access to ponds or streams during winter feeding to prevent contamination.

Improve drainage. Clean feeding areas regularly to prevent mud buildup. Relocate feeding equipment as needed.

#UKYEXTENSION

An Equal Opportunity Organization.

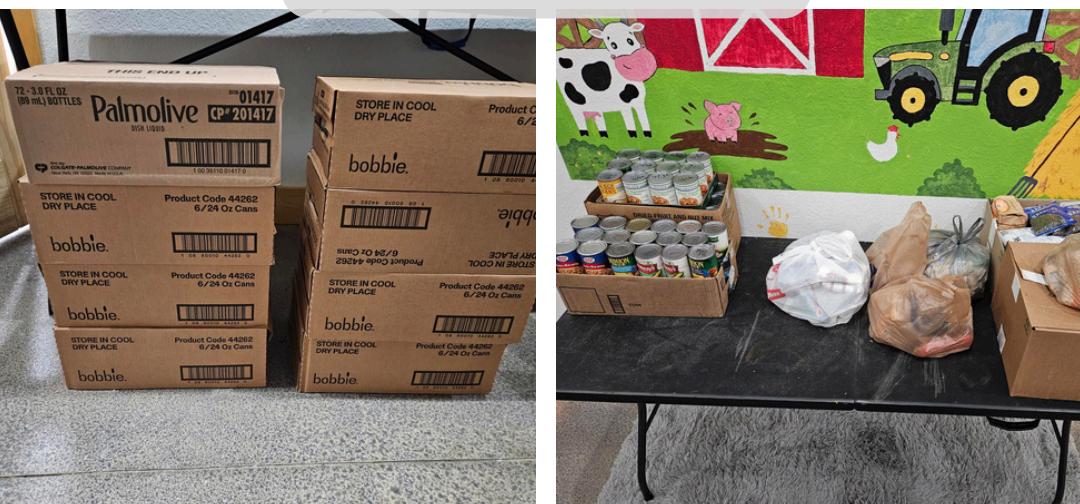


# 4-H & KEHA FOOD DRIVE

McCreary County 4-H and the McCreary County Homemakers Association collected more than 237 canned goods and 275 additional nonperishable items, including baby formula. These donations were delivered to local blessing boxes and the McCreary Christian Care Center for distribution within the community.

THANK YOU to everyone who contributed—your generosity helped fill both tables and hearts during a season of need.

**'Tis the Season**



McCreary County Extension Office  
PO Box 278  
Whitley City, KY 42653  
606-376-2524



**University of Kentucky**  
College of Agriculture,  
Food and Environment  
Cooperative Extension Service

RETURN SERVICE REQUESTED