



Hermann Wurst Haus

234 East First Street • Hermann, Missouri 65041
 Phone: 573.486.2266 • www.hermannwursthaus.com



Deer Processing

The Hermann Wurst Haus is located in historic, downtown Hermann, Missouri. Mike and Lynette Sloan, owners of the Hermann Wurst Haus, opened the doors on September 1, 2011. Combined they have more than 70 years of experience in the meat processing business. All sausages and bratwurst are handcrafted in-house by three-time Hall of Fame Wurstmeister Mike Sloan. Wurstmeister Mike has won more than 500 national, state and regional awards; including 14 best of show honors and 29 International awards from the German Butcher's Assoc. in Frankfurt, Germany.

Hermann Wurst Haus works as fast and safely as possible to produce your sausage, due to the large volume of sausage we produce, the average processing time is 2 – 4 months. You will be contacted as soon as your order is ready and we ask that you pick it up within 4 days of notification.

All sausage prices include fresh, never frozen 80% lean pork (with the exception of jerky which has no added pork), grand champion seasonings and vacuum packing. Prices are subject to change and are based on clean, boneless venison meat. Hermann Wurst Haus also welcomes clean, boneless trim for processing at 10 cents extra, per pound; this is to allow for additional handling and weigh-in. For your safety use only clear, food-grade plastic bags for transporting your boneless meat, black trash bags are not accepted. Hermann Wurst Haus inspects all incoming meat twice; this ensures you receive a flavorful, quality product. When you bring your meat in for processing, **please be prepared to make a deposit. ***NOTE***We are not a Share the Harvest Participant*****

Skin/Process/Disposal Fee = \$125 • Skin for Mount/Process/Disposal = \$175 • Field dressing = \$50

Summer Sausage/Salami

Summer sausages are stuffed into approximately 1 pound chubs and slow-smoked. Minimum of 12 1/2 pounds of venison is needed per sausage type; An equal amount of pork will be added. Keep in mind smoking loss is approximately 10-30%. All sausages are shelf-stable, vacuum-sealed and frozen.

- ***Naturally-Aged Summer Sausage \$4.25/pound
- ***Summer Sausage (Int'l Gold Medal Winner) \$3.49/pound
- Summer Sausage with Cheddar Cheese \$3.99/pound
- Summer Sausage with Cheese & Jalapeno \$3.99/pound
- Finocchiona – Italian Salami w/ Fennel \$3.99/pound
- Soppressata – Italian Salami w/ Red Wine \$3.99/pound
- Summer Sausage w/ Cranberries & Hot Pepper Cheese \$4.19/pound

Snack Sticks & Jerky

HWH offers a variety of snack sticks and jerky. Minimum of 12 1/2 pounds of venison is needed per variety; An equal amount of pork will be added to all but jerky. Keep in mind smoking loss is approximately 25% on snack sticks and 50% on jerky. The jerky and Landjaegger are shelf stable. All are vacuum-sealed in approximately 1lb packages and frozen.

- ***Original-Flavor Snack Sticks \$4.19/pound
- Original Snack Sticks w/ Cheddar Cheese \$4.29/pound
- Barbecue-Flavor Snack Sticks \$4.29/pound
- Jalapeno & Cheddar Cheese Snack Sticks \$4.39/pound
- Honey Bacon BBQ Snack Sticks \$4.39/pound
- Deer Jerky (ground & formed) \$4.25/pound
- Landjaegger – Hunter's Sausage \$4.25/pound

Slice and Eat Sausage

Sausages are stuffed into 1 pound chubs vacuum-sealed and frozen. Minimum of 12 1/2 pounds of venison is needed per sausage type; An equal amount of pork will be added. Slice & Eat – great for snacks with cheese and crackers, or for lunch.

- Deer Bologna (International Gold Medal Winner) \$3.49/pound
- Sweet Deer Bologna \$3.99/pound
- ***Peppered Sweet Bologna \$4.39/pound

Bratwurst

Hermann Wurst Haus offers 5 varieties of bratwurst. Finished bratwurst will be 50/50 blend of venison and pork. Minimum of 12 1/2 pounds of venison is needed per variety of bratwurst; An equal amount of pork will be added. All bratwurst is vacuum-sealed in approximately 1 pound packages (4 links per pkg) and frozen.

- Hickory Smoked Bratwurst \$3.39/pound
- Hickory Smoked Bratwurst w/ Cheddar Cheese \$3.59/pound
- ***Hickory Smoked Bratwurst with Bacon \$3.89/pound
- Hickory Smoked Jalapeno Cheddar Bratwurst \$3.99/pound

Miscellaneous

- Deer Burger \$1.50/pound
- Ground and packed with 2% beef added (optional).
- Hickory-Smoked Deer Hams \$20.00/ham
- Hind legs are sugar-cured, hickory-smoked and fully-cooked. Ready to eat --- whole, half or sliced.
- Venison Bacon \$3.49/pound
- Your venison, our pork. Seasoned, smoked and sliced like bacon. Prepare it like bacon for your favorite club sandwich, breakfast or BLT. ; A minimum of 12 1/2 lbs. venison needed. An equal amount of pork will be added.

Come enjoy the "Best of the Wurst!"

Hours

Monday – Friday: 9 am – 2 pm
 Saturday: 8 am – 4 pm | Sunday: 8 am – 2 pm
 Extended Hours During Gun Deer Season in November

*****TOP 5 DEER SAUSAGES MADE FOR OUR CUSTOMERS IN 2019/20*****

ALL YOU CAN EAT WURST BREAKFAST

The Wurst Breakfast at the Wurst Haus
Saturday & Sunday 8 am to 10:45 am

ALL YOU CAN EAT WURST BREAKFAST - \$11.99 + tax

Includes the following:

Belgian Waffles, Scrambled Eggs

Grand Champion Bacon, Award Winning Pork Sausage

Hash Browns, Biscuits & Gravy

Peach Bread Pudding

(Note: Drink is included)

Hermann Wurst Haus German-Style Beers

Hand crafted and locally produced from the finest ingredients.

Wurstmeister Mike loves a good beer with his bratwurst. He decided to create his own line of beers to serve with his gourmet bratwursts. The brew master and he carefully selected four styles of beers that would match well with the 46 different gourmet bratwursts selection. The beer names are unique and historical, incorporating Mike's passion and Hermann's History.

Wurstmeister Wheat Beer is a German-style Hefeweizen that's great with a lemon slice.

Steamboat Smoked Ale has a black and smoked malt flavor that pairs perfectly with any smoked meat.

Butcher's Block Lager is a crisp, light-bodied Vienna-style lager.

Golden Buck Ale is a German-style Hefeweizen known for its high alcohol content.

Fraulein Blonde Ale has subtle malt & hop characteristics with a crisp clean finish.

Peachie Wheat combines the great aspects of American Wheat Beer with Missouri Peaches.

Missouri Department of Conservation Statement on CWD

The Whitetail Deer population in Missouri is known to have deer that have tested positive for Chronic Wasting Disease (CWD), a prion encephalopathy. There has not been a known case of CWD being contracted by humans that consume meat from CWD-positive deer. This processing facility is located in or adjacent to a Missouri County that has reported at least one CWD-positive deer through the testing performed by the Missouri Department of Conservation. Not all deer submitted for meat processing in Missouri have been tested for CWD. It is possible that during the batching process for further-processed venison products in this facility that a deer that is positive for CWD could have been unknowingly included in the batch. This information is provided strictly as a transparent notice for customers to determine if they want to have their deer further processed into these types of products. These products might include, but are not limited to, jerky, snack sticks, summer-style sausage and similar products. For information regarding CWD in whitetail deer please refer to this link on the Missouri Department of Conservation Website:

<https://huntfish.mdc.mo.gov/hunting-trapping/wildlife-diseases/chronic-wasting-disease-cwd>.