



Hermann Wurst Haus

234 East First Street • Hermann, Missouri 65041
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2022 Wurst Haus 101 Classes

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 and produce more than 62 varieties of fresh and smoked sausages and bratwursts. All sausages and bratwurst are handcrafted in-house by three-time hall of fame Wurstmeister Mike Sloan. Wurstmeister Mike has won more than 500 international, national, state and regional awards, including 14 best of show honors and 29 International awards from the German Butcher's Assn. in Frankfurt, Germany.

The Hermann Wurst Haus currently offers four different classes: Summer Sausage Making, Makin' Bacon, Wurst Making and Whole Pig Butchery. Note: You must take either the Wurst Making or the Summer Sausage Making class before you can take the Whole Pig Butchery class. In each class, you will learn hands-on from three-time hall of famer Wurstmeister Mike Sloan. These VIP events are both informative and entertaining. Mike will show you the ropes and cover the important topics for the skill being taught. The classes also include a wurst meal, 1 free drink ticket, 2-3 pounds of the product that you helped make, a Wurst Haus Goody Bag, and a 10% discount on in-store purchases that day (excludes liquor and any in-store specials). The Whole Pig Butchery class will include approximately 20 pounds of retail pork that you helped prepare.

Classes are by reservation only. The basic class cost is \$99, the Whole Pig Butchery class is \$150. Payment must be made in advance and is non-refundable. If you must cancel a class you will be allowed to take another class on a future date. RSVP early as the classes fill up very quickly. You can reserve your spot online at <http://www.hermannwursthaus.com/sausage-making-101-class-registration/> or by calling (573)486-2266.

2022 class schedule:

January 7, 2022 - Whole Pig Butchery Class, 6 PM
January 14, 2022 - Summer Sausage Making 101 Class, 6 PM
January 21, 2022 - Makin' Bacon 101 Class, 6 PM
January 28, 2022 - Whole Pig Butchery Class, 6 PM
February 11, 2022 - Summer Sausage Making 101 Class, 6 PM
February 18, 2022 - Makin' Bacon 101 Class, 6 PM
March 11, 2022 - Wurst Making 101 Class, 6 PM
March 18, 2022 - Wurst Making 101 Class, 6 PM
April 8, 2022 - Summer Sausage Making 101 Class, 6 PM
April 15, 2022 - Whole Pig Butchery Class, 6 PM
April 22, 2022 - Wurst Making 101 Class, 6 PM
May 6, 2022 - Makin' Bacon 101 Class, 6 PM

Enjoy the *“Best of the Wurst!”*