



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 = \$155 • Skin for Mount/Process = \$255 • Field dressing = \$50

Summer Sausage/Salami

Summer sausages are stuffed into approximately 1 pound chubs and slow-smoked. Minimum of 15 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 (Int'l Gold Medal Winner)	\$4.50/pound
***Summer Sausage	\$3.75/pound
Summer Sausage with Cheddar Cheese	\$4.25/pound
Summer Sausage with Cheese & Jalapeno	\$4.25/pound
Finocchiona – Italian Salami w/ Fennel	\$4.50/pound
Soppressata – Italian Salami w/ Red Wine	\$4.50/pound

Bratwurst

Hermann Wurst Haus offers 4 varieties of bratwurst. Finished bratwurst will be 50/50 blend of venison and pork. Minimum of 15 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	\$4.00/pound
Hickory Smoked Bratwurst w/ Cheddar Cheese	\$4.00/pound
***Hickory Smoked Bratwurst with Bacon	\$4.00/pound
Hickory Smoked Jalapeno Cheddar Bratwurst	\$4.00/pound

Snack Sticks & Jerky

HWH offers a variety of snack sticks and jerky. Minimum of 15 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	\$4.50/pound
Original Snack Sticks w/ Cheddar Cheese	\$4.50/pound
Barbecue-Flavor Snack Sticks	\$4.50/pound
Jalapeno & Cheddar Cheese Snack Sticks	\$4.50/pound
Honey Bacon BBQ Snack Sticks	\$4.50/pound
Deer Jerky (ground & formed)	\$4.50/pound
Landjaegger – Hunter's Sausage	\$4.50/pound

Miscellaneous

Deer Burger	\$2.50/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	\$4.00/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 15 lbs. venison needed. An equal amount of pork will be added.	

Slice and Eat Sausage

Sausages are stuffed into 1 pound chubs vacuum-sealed and frozen. Minimum of 15 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)	\$4.50/pound
Sweet Deer Bologna	\$4.50/pound
***Peppered Sweet Bologna	\$4.75/pound

Come enjoy the "Best of the Wurst!"

Hours

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

*****TOP 5 DEER SAUSAGES MADE FOR OUR CUSTOMERS IN 2020/21*****

ALL YOU CAN EAT WURST BREAKFAST

The Wurst Breakfast at the Wurst Haus
Saturday & Sunday 8 am-11:30 am

ALL YOU CAN EAT WURST BREAKFAST - \$14.99 + tax

Includes the following:

French Toast, Scrambled Eggs

Grand Champion Bacon, Award Winning Pork Sausage

Hash Browns, Biscuits & Gravy

Fresh Fruit Salad

(Note: Drink is included)

Kids 10 and under are free!

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>.

NOTICE:

- We do **NOT** accept any changes to your order once you sign your initial processing sheet
- **We will call and/or email you** when your order is complete, **please do not call our store** to check on the status of your order. ***It is your responsibility to make sure that your phone number and email are correct when filling out the initial paperwork***
- **We are currently short staffed and working overtime to ensure the best quality of your product.**
- **We ask that once contacted, please pick up within 14 days.** There will be a storage fee (\$25) added if you do not pick up within 14 days.
- **You will be required to sign and date your processing sheet for understanding of our business standards.**

PAYMENT:

- **Payment for processing (\$155) is due at the time of drop off.**
- We will call you when your fresh meat is done. At that time, you will owe HALF of the total sausage fee.
- When you arrive to pick up your sausage you will owe the remaining HALF of your sausage fee.
- Your payment is divided up into **THREE** sections.
- **1. Processing fee at drop off**
- **2. HALF of the amount owed on sausage fee**
- **3. Remaining HALF of sausage fee**
- **If you are dropping off trim meat, we require \$100 down (this \$100 will go towards your total sausage fees)**