



# Hermann Wurst Haus

234 East First Street • Hermann, Missouri 65041  
Phone: 573.486.2266 • [www.hermannwursthaus.com](http://www.hermannwursthaus.com)



# Fulton Wurst Haus & Butchery

5009 Pendergras Rd • Fulton, Missouri 65251  
Phone: 573.642.7844 or 573.642.7857 • [www.fultonwursthaus.com](http://www.fultonwursthaus.com)

## 2024 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 600 international, national, state, and regional awards, including 15 best of show honors and 29 International awards from the German Butcher's Assn. in Frankfurt, Germany.

The Hermann Wurst Haus offers four 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. Fulton Wurst Haus offers three classes: Summer Sausage Making, Makin' Bacon, and Wurst Making. 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 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. RSVP early as the classes fill up. You can reserve your spot online or call Hermann (573) 486-2266 or Fulton (573) 642-7844.

### 2024 Class Schedule:

February 2 - Summer Sausage Making 101 Class, 5 pm - Hermann

February 9 - Summer Sausage Making 101 Class, 7 pm - Fulton

February 16 - Wurst Making 101 Class, 5 pm - Hermann

March 8 - Whole Pig Butchery Class, 5 pm - Hermann

March 15 - Makin' Bacon 101 Class, 5 pm - Hermann

April 12 - Summer Sausage Making 101 Class, 5 pm - Hermann

April 19 - Wurst Making 101 Class, 5 pm - Hermann

April 26 - Wurst Making 101 Class, 7 pm - Fulton

May 3 - Whole Pig Butchery Class, 5 pm - Hermann

May 10 - Makin' Bacon 101 Class, 7 pm - Fulton

May 24 - Makin' Bacon 101 Class, 5 pm - Hermann

Enjoy the *"Best of the Wurst!"*