



Hermann Wurst Haus & Fulton Wurst Haus



234 East First Street • Hermann, Missouri 65041
Phone: 573-486-2266

5009 Pendergrass Road • Fulton Missouri 65251
Phone: 573-592-4886

www.hermannwursthaus.com

Deer Processing

The Hermann Wurst Haus is in historic, downtown Hermann, Missouri. Mike and Lynette Sloan, owners of the Hermann Wurst Haus, opened the doors on September 1, 2011. The second location Fulton Wurst Haus opened the doors January 2023 located outside the city limits of Fulton - on Hwy 54 & 5009 Pendergrass Road. Combined they have more than 75 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 600 national, state, and regional awards, including 16 best of show honors and 29 International awards from the German Butcher's Assoc. in Frankfurt, Germany.

Hermann & Fulton 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 – 6 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 (except for 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. We also welcome clean, boneless trim for processing at 25 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 food grade. We inspect all incoming meat twice; this ensures you receive a flavorful, quality product. **Please be prepared to make a deposit. ***NOTE***Hermann Wurst Haus (Hermann Location) is NOT a Participant in Share the Harvest! Fulton location is a Participant in Share the Harvest! *****

Skin/Process - \$155 | Skin for Mount/Process - \$275 | Field dressing - \$75 | Antlers Cut off - \$10 | European Mounts - \$25

Summer Sausage/Salami

Summer sausages are stuffed into approximately 1-pound 8/31/2023 units and slow-smoked. Minimum of 15 pounds of venison; An equal amount of pork will be added. Keep in mind smoking loss is approximately 10-30%.

*Naturally Aged Summer Sausage (Int'l Gold Medal Winner)	\$4.99/pound
*Summer Sausage	\$4.00/pound
Summer Sausage with Cheddar Cheese	\$4.50/pound
Summer Sausage with Cheese & Jalapeno	\$4.50/pound
Pepper Coated Summer Sausage	\$4.99/pound
Finocchiona – Italian Salami w/ Fennel	\$4.99/pound
Soppressata – Italian Salami w/ Red Wine	\$4.99/pound

Bratwurst

Hermann Wurst Haus offers 5 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	\$4.75/pound
Hickory Smoked Bratwurst w/ Cheddar Cheese	\$4.75/pound
Hickory Smoked Pineapple Bacon Brat	\$4.75/pound
Hickory Smoked Jalapeno Cheddar Bratwurst	\$4.75/pound
Hickory Smoked Bacon Jalapeno Bratwurst	\$4.75/pound
Hickory Smoked Mushroom & Swiss Bratwurst	\$4.75/pound

Snack Sticks & Jerky

We offer 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 Landjaeger are shelf stable. All are vacuum-sealed in approximately 1-pound packages and frozen.

*Original-Flavor Snack Sticks	\$4.75/pound
Original Snack Sticks w/ Cheddar Cheese	\$4.75/pound
Honey BBQ w/ Pepperjack Cheese	\$4.75/pound
Jalapeno & Cheddar Cheese Snack Sticks	\$4.75/pound
Pineapple Teriyaki Snack Sticks	\$4.75/pound
Cherry Chipotle Snack Sticks	\$4.75/pound
Honey BBQ Snack Sticks	\$4.75/pound
Deer Jerky (ground & formed)	\$4.99/pound
Landjaeger – Hunter's Sausage	\$4.99/pound

Miscellaneous

Deer Burger \$3.50/pound
Ground and packed with 2% beef added (optional).

Hickory-Smoked Deer Hams \$25/ham
Hind legs are sugar-cured, hickory-smoked, and fully-cooked. Ready to eat --- whole, half or sliced.

Venison Bacon \$4.50/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.



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Slice and Eat Sausage

Sausages are stuffed into 1-pound units, 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	\$4.99/pound
Sweet Deer Bologna	\$4.75/pound
*Peppered Sweet Bologna	\$4.99/pound
Sweet Bologna w/ Jalapeno & Cheddar Cheese	\$4.99/pound

Come enjoy the "Best of the Wurst!"

Deer Processing Drop-Off Hours

Mon-Fri: 9 am-4 pm | Sat: 8 am-4 pm

Sun: 8 am-2 pm

Extended Hours During Gun Deer Season
in November

Call or Go to Website:

HermannWurstHaus.com

***Top 5 Deer Sausage Flavors Made
for Customers 2022/2023***

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 of the deer carcass (\$155) is due at the time of drop off.**
We will call you when your fresh meat is done. At that time, you will pay for the sausage processing fees.
- **If you are dropping off trim meat, we require \$100 down (this \$100 will go towards your total sausage fees)**