



# 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](http://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 work 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 you must pick it up within 10 days of notification or additional charges will be added.

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 30 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 - TBD | Skin for Mount/Process - \$275 | Antlers Cut off - \$10 | European Mounts - \$25**

### Summer Sausage/Salami

Summer sausages are stuffed into approximately 1-pound units and slow-smoked. Minimum of 15 lbs. (Hermann) and 5 lbs. (Fulton) of venison; An equal amount of pork will be added. Keep in mind smoking loss is approximately 10-30%.

- \*Grand Champion Naturally Aged Summer Sausage \$4.99/LB
- \*Grand Champion Summer Sausage \$4.00/LB
- Best of Missouri Summer Sausage with Cheddar Cheese \$4.50/LB
- Best of Missouri Summer Sausage with Jalapeno & Cheese \$4.50/LB
- Grand Champion Pepper Coated Summer Sausage \$4.99/LB
- Grand Champion Finocchiona – Italian Salami w/Fennel \$4.99/LB
- Grand Champion Soppressata – Italian Salami w/Red Wine \$4.99/LB

### Bratwurst

Hermann Wurst Haus offers 6 varieties of bratwurst. Finished bratwurst will be 50/50 blend of venison and pork. Minimum of 15 lbs. (Hermann) and 5 lbs. (Fulton) 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.

- Grand Champion Hickory Smoked Bratwurst \$4.75/LB
- Hickory Smoked Bratwurst with Cheddar Cheese \$4.75/LB
- Hickory Smoked Pineapple Bacon Bratwurst \$4.75/LB
- Jalapeno Popper Bratwurst \$4.75/LB
- Hickory Smoked Jalapeno Cheddar Bratwurst \$4.75/LB

### Snack Sticks & Jerky

We offer a variety of snack sticks and jerky. Minimum of 15 lbs. (Hermann) and 5 lbs. (Fulton) 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.

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

### Miscellaneous

Deer Burger from Your Already DEBONED Meat \$3.50/LB  
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/LB  
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. (Hermann) and 5 lbs. (Fulton) venison is needed. An equal amount of pork will be added.



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## Slice and Eat Bologna

Sausages are stuffed into 1-pound units, vacuum-sealed and frozen. Minimum of 15 lbs. (Hermann) and 5 lbs. (Fulton) 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.

**3 Time Grand Champion** Deer Bologna \$4.99/LB  
**Grand Champion** Sweet Deer Bologna \$4.75/LB  
**\*5 Time Grand Champion** Peppered Sweet Bologna \$4.99/LB  
Sweet Bologna w/Jalapeno & Cheddar Cheese \$4.99/LB

## Extended Hours for Deer Processing Drop-Off

### **Hermann**

Mon-Fri: 8 am-4 pm  
Sat Nov. 16 & 23: 8 am-8 pm  
Sun Nov. 17 & 24: 8 am-5 pm

### **Fulton**

Mon-Thurs: 10 am-6 pm | Fri: 10 am-8 pm  
Sat Nov. 16 & 23: 8 am-8 pm  
Sun Nov. 17 & 24: 8 am-8 pm

## NOTICE:

- Your signature and the date are required on the processing sheet to acknowledge your understanding of our business standards.
- Your order is considered final once you sign the initial processing sheet. No modifications will be permitted afterward. Please refrain from contacting us to request changes.
- We'll notify you via call or email once your order is ready. Kindly refrain from contacting our store to inquire about its status. Please ensure that you provide accurate phone and email information on the initial paperwork.
- Once we notify you that your order is ready for pickup, please transfer it from our freezer to yours within 10 days. Since your venison order will be processed in stages (fresh-frozen first, then smoked-frozen), you'll need to visit the Wurst Haus at least twice. The initial 10 day-storage period is included in the price. However, if you exceed this timeframe, a \$5.00 per day storage fee will be added to your final bill. Please ensure your contact information is up to date to avoid any issues.
- Please be advised that we are no longer able to ship your processed Venison products, including raw and cooked items. Should you choose to hunt in Missouri, you will be responsible for collecting your processed meat or arranging for a third party to do so and ship it on your behalf.
- Despite current resource constraints, we are committed to delivering your product to the highest possible standard and are proactively working overtime to achieve this.
- \*Top 5 Deer Sausage Flavors Made for Customers 2023/2024\*

## PAYMENT:

- Payment for processing of the deer carcass is due at the time of drop off. We'll notify you when your fresh meat is ready. 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)