



Hermann Wurst Haus

234 East First Street • Hermann, Missouri 65041
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2026 Wurst Haus 101 Classes

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. 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 16 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. 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 class personalized Hermann Wurst Haus washable apron, 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 \$125, and the Whole Pig Butchery class is \$175. 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.

2026 Class Schedule:

February 6 - Summer Sausage Making 101 Class, 5 pm

February 20 - Wurst Making 101 Class, 5 pm

March 6 - Whole Pig Butchery Class, 5 pm

March 13 - Makin' Bacon 101 Class, 5 pm

April 17 - Summer Sausage Making 101 Class, 5 pm

April 24 - Wurst Making 101 Class, 5 pm

May 1 - Makin' Bacon 101 Class, 5 pm

Enjoy the *"Best of the Wurst!"*