



Deer Processing Instructions

Customer Details

Name:	Mark the Desired Options				
Street Address:					
City/State/Zip:	☐ Ground Plain	☐ Bacon 30%	☐ Beef 30%	☐ Pork 30%	☐ Doe
Email (Required):	☐ Hind Legs	☐ Ground	☐ Steak	☐ Roasts	☐ Buck
Phone Number:	☐ Loins	☐ Ground	☐ Butterfly	☐ Cut in 1/2	☐ Button
County Where Harvested:	☐ Tenderloins	☐ Yes		☐ No	
Confirmation Number:	NO EXCEPTIONS ON % ADDED TO YOUR DEER BURGER				

Mark the Desired Options

Description of Processing		
Skin and Process	\$200	
Skin for Mount and Process	\$300	
Field Dressing	\$75	
Antlers Cut Off	\$10	
European Mount	\$25	

There is a 15 LB MINIMUM on EACH item that you choose. We will add an EQUAL amount of OUR pork and you will be charged for the total amount. i.e. 15 LBS deer + 15 LBS pork = 30 LBS (minus cooking - smoking shrinkage)

Summer Sausage	Cost	LBS Deer	LBS Pork	Total LBS	Total Cost
GRAND CHAMPION Naturally Aged Summer Sausage	\$6.00/lb.				
GRAND CHAMPION Summer Sausage	\$5.00/lb.				
BEST OF MISSOURI Summer Sausage with Cheddar Cheese	\$5.00/lb.				
BEST OF MISSOURI Summer Sausage with Jalapeño and Cheddar Cheese	\$5.00/lb.				
Snack Sticks and Jerky					
GRAND CHAMPION Original Snack Sticks	\$5.50/lb.				
Original Snack Sticks with Cheddar Cheese	\$5.50/lb.				
RESERVE CHAMPION Honey BBQ Sticks	\$5.50/lb.				
Jalapeño and Cheese Snack Sticks	\$5.50/lb.				
GRAND CHAMPION Deer Jerky	\$6.50/lb.				
Landjaeger	\$4.99/lb.				
Bratwurst					
GRAND CHAMPION Hickory Smoked Bratwurst	\$5.00/lb.				
Hickory Smoked Bratwurst with Cheddar Cheese	\$5.00/lb.				
Hickory Smoked Beer & Bacon Bratwurst	\$5.00/lb.				
Hickory Smoked Jalapeno Bacon Bratwurst	\$5.00/lb.				
Hickory Smoked Jalapeño Cheddar Bratwurst	\$5.00/lb.				

Slice and Eat Bologna

3 TIME GRAND CHAMPION Deer Bologna	\$5.50/lb.				
GRAND CHAMPION Sweet Deer Bologna	\$5.50/lb.				
5 TIME GRAND CHAMPION Peppered Sweet Bologna	\$5.50/lb.				
Sweet Bologna with Jalapeño and Cheddar Cheese	\$5.50/lb.				

Miscellaneous

Deer Burger From Your Already DEBONED Meat	\$3.50/lb.				
Venison Bacon	\$5.50/lb.				
Hickory Smoked Deer Ham	\$25/Ham				

Additional Charges

Handling Charge for Boneless Trim	\$0.25/lb.				
Handling Charge for Deboning and Cutting up Quarters	\$40/Quarter				
Storage fee (after 10 days from phone call)	\$5.00/Day				

Amount due when Meat is dropped off

Amount due when Sausage/Meat is picked up

Signature

*Upon signing, the agreement takes full effect
and cannot be reversed or undone.*

Date



234 E. 1st St., Hermann, MO
573-486-2266
HermannWurstHaus.com

HERMANN WURST HAUS

DELI & MARKET HOURS

MONDAY - SATURDAY 8:00 AM - 4:00 PM

SUNDAY 8:00 AM - 2:00 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 both 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.

PAYMENT:

- Payment for the deer carcass processing is due upon drop-off. We will notify you when your fresh meat is ready for pick-up, at which time payment for the sausage processing will be required.
- For trim meat drop-offs, a \$100 non-refundable deposit is required. This deposit will be credited towards your final sausage processing fees.