



WHAT HAPPENED

On July 27, 2012, a fire destroyed the Hubig's bakery.



THE NEW ORLEANS ADVOCATE

Hubig's Pies may be gone, but they are far from being forgotten.

New Orleanians still long for the like-homemade fried hand pies filled with strawberry, blueberry, apple, pineapple, coconut, lemon, chocolate, banana, peach or seasonal sweet potato adorned with the stout "Savory Simon" pieman.

The pie maker was shuttered after a 2012 fire destroyed the Marigny bakery on Dauphine Street. It was reported that firefighters put out the beloved pie factory with tears in their eyes. While the owners promised to rebuild, they apparently couldn't agree on where or how to return, and New Orleans has been without Hubig's Pies since.

Although now a part of New Orleans' fabric, the pies were an import from Fort Worth, Texas. Baker Simon Hubig began baking the pies in Fort Worth in 1918 and opened nine locations throughout the southeast, including one in New Orleans at 2419 Dauphine St. in 1921.

The New Orleans' location was the only one that survived the Depression.

Over the years, the company did little to change the way the pies were made. Before Katrina, Hubig's made individual and full-sized pies, as well as the turnovers.

The business was eventually sold to the Ramsey family, which owned it with the Bowman family when fire struck in the fry room of the bakery in 2012.



THE ASSOCIATED PRESS IMAGES



Hubig's owners Otto Ramsey Jr., left, Lamar Bowman, center, and Drew Ramsey, in 2007.



A worker at the Dauphine factory pours out apple pie filling for use in the pies.

THE HISTORIC NEW ORLEANS COLLECTION



A Hubig's truck making delivers in 1942.



Firefighters try to contain the five-alarm fire that destroyed the pie factory. The fire started in the fry room of the business.