

The History of Parkway Bakery

Parkway Bakery was founded in 1911. Parkway was built on a vacant lot on the corner of Hagan Avenue and Toulouse Street by a German baker named Charles Goering, Sr. Charles Goering Sr. relocated from another bakery nearby. Henry Timothy, Sr. purchase Parkway Bakery in 1922. Parkway Bakery served as a neighborhood bakery producing delicious breads, donuts and a sweet roll which was named the seven sisters because there were 6 golf ball size pieces in a circle and the seventh in the middle. In 1929, Parkway Bakery added the new "Poor Boy" sandwich created by Bennie and Clovis Martin of Martin Brothers Coffee Stand and Restaurant. Bennie and Clovis said "What are we going to feed these poor boys" thus the new "Poor Boy" sandwich was invented to help feed the striking streetcar conductors. Parkway Bakery baked their own "Poor Boy" bread and the original "Poor Boy" sandwich consisted of potatoes and maybe a drizzle of roast beef gravy. Some people in New Orleans refer to the "Poor Boy" as "po'boy".

Henry and Jake Timothy, the two sons of Henry Timothy, Sr, inherited Parkway Bakery in the early 1960's when their father died. There were two bread ovens. One was built in the early 1900's and the other was from the 1930's, each the size of a single car garage originally fired by coal and later converted to natural gas. The fronts had glazed decorative bricks and elaborate decorated cast iron fronts including oven doors and cleanout grates. The oven builders signatures on their ovens was the fancy oven fronts. Special fire bricks were used to line the inside walls of the ovens. The outside walls were made of hard tan bricks. There were two rows of sand bricks between the inside fire bricks and the outside hard tan bricks to help insulate and keep the oven heat. In 1978, they shut down the bakery due to a flood that destroyed the two brick lined ovens. A lot of their business came from American Can Company which was directly across Bayou St. John from Parkway. They employed 1500 workers and were capable of producing 5,000's cans a minute. American Can Company operated 24 hours a day and 7 days a week. The two Timothy Brothers stayed open 24 hours a day and 7 days a week feeding them. When American Can Company closed in 1988, Parkway Bakery reduced their days and hours but continued making "po'boy" sandwiches. The Timothy brothers closed Parkway Bakery in 1993.

Jay Nix purchased Parkway Bakery in 1995. He dismantled the brick ovens and salvaged 20,000 bricks. He used the bricks at the base of the bar front and also for four sets of steps entering the dining room. The remaining bricks were sold to help finance Parkway's renovation. It took him ten years to accumulate enough money, time and courage to reopen. In December of 2003 Parkway Bakery was revived serving the memorable po'boys that everyone loved surrounded by an interior collection of memorabilia from the 19th century.

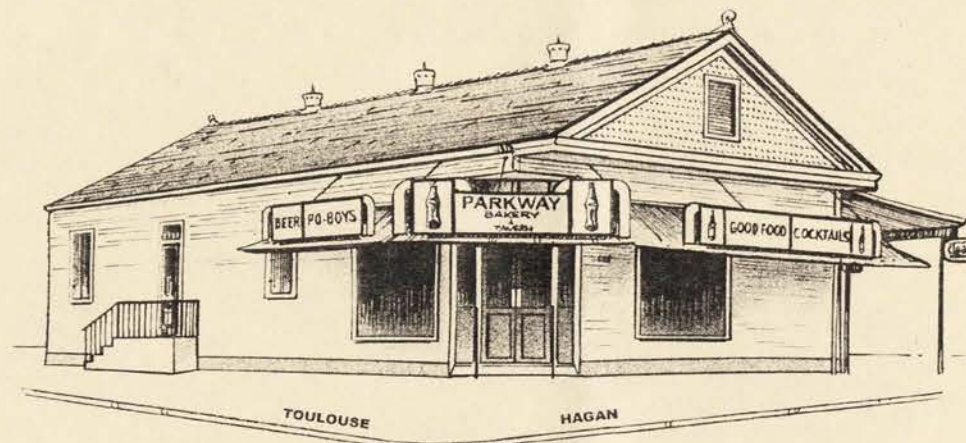
Parkway Bakery came to a sudden halt in August of 2005 due to Katrina. Parkway suffered six feet of water in the restaurant but with the help of God and family, Parkway was able to reopen in December of 2005 to begin feeding the courageous few New Orleanians who had returned to Mid-City and the surrounding areas.

The doors of Parkway are open daily from 11 am to 10 pm and closed every Tuesday. With the hard work and strength of Jay and his wife, three sisters, two nephews, one niece and over 40 employees Parkway Bakery and Tavern continues the 100 year old tradition of a family owned and operated business serving comfort food and drink. Parkway serves over 25 different po'boys including seafood, sausage, turkey, ham, chicken, alligator, hamburger, b-b-q beef and their famous roast beef po'boy. Parkway also has a full bar and plenty free parking.

PARKWAY FOR PO'BOYS!

Parkway Bakery & Tavern

The oldest most entertaining po'boy shop!
Overlooking Historic Bayou St. John



504-482-3047

Open Daily
11 am to 10 pm
Closed Tuesday



538 Hagan Avenue
New Orleans
LA 70119

Tavern
Full Table Service



Dining Room
Self Service



www.parkwaybakeryandtavernnola.com

PARKWAY FOR PO'BOYS!

PARKWAY SIDES

SWEET POTATO FRIES	\$5.30
add cheese, chili or gravy .95 each	
FRENCH FRIES	\$3.80
add cheese, chili or gravy .95 each	
HOMEMADE CHILI	\$3.55
HOMEMADE ALLIGATOR SAUSAGE AND ROASTED TURKEY GUMBO	\$5.05
HOMEMADE POTATO SALAD	\$3.85
ZAPP'S POTATO CHIPS	\$1.20

PARKWAY DESSERTS

HOME-MADE BREAD PUDDING WITH RUM SAUCE	\$4.30
HOME-MADE BANANA PUDDING	\$3.80
HOME-MADE RUM CAKE	\$3.30

PARKWAY BEVERAGES

PARKWAY BOTTLED WATER	\$1.75
FOUNTAIN DRINKS	\$2.00
Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Barq's Root Beer, Hi-C Fruit Punch, Sprite and Minute Maid Lemonade	
FRESH BREWED LUZIANNE UNSWEETENED ICED TEA	\$2.00
BARQ'S LONG NECK - 12 OUNCE GLASS BOTTLE	\$2.30
BARQ'S DIET ROOT BEER 20 OUNCE PLASTIC BOTTLE	\$2.30

ADD-ONS

AMERICAN, CHEDDAR, PROVOLONE, SWISS, PEPPERJACK, MARINARA, CHILI, BAR-B-Q AND ROAST BEEF GRAVY	\$.95
---	--------

PARKWAY Po'BOYS

	Regular / Large
HOME-COOKED HOT ROAST BEEF WITH GRAVY	\$6.80 / \$9.50
HOME-COOKED HOT BAR-B-Q BEEF	\$6.95 / \$9.75
CHARBROILED HAMBURGER	\$6.40 / \$9.25
HOME - COOKED TURKEY BREAST	\$6.95 / \$9.30
Cold or Grilled	
PREMIUM HAM	\$5.35 / \$7.20
Cold or Grilled	
GRILLED JUMBO BEEF HOT DOG	\$4.95 / \$7.45
GOLDEN FRIED POTATO	\$4.75 / \$6.30
GOLDEN FRIED SHRIMP	\$7.65 / \$10.70
GOLDEN FRIED CATFISH	\$7.55 / \$10.50
GRILLED HOT SAUSAGE PORK LINK	\$6.05 / \$8.20
GRILLED HOT SAUSAGE BEEF PATTY	\$4.85 / \$6.85
GRILLED ALLIGATOR SAUSAGE LINK	\$7.55 / \$10.15
GRILLED ITALIAN SAUSAGE LINK	\$6.05 / \$8.20
MEATBALLS WITH MARINARA	\$7.10 / \$9.70
GRILLED BONELESS CHICKEN BREASTS	\$7.30 / \$9.70
HOME-COOKED HOT CORNED BEEF	\$8.00 / \$10.90
PARKWAY GRAVY Po'BOY	\$3.80 / \$5.10
PARKWAY SURF AND TURF	\$8.00 / \$11.10
Slow Cooked Roast Beef Topped With Golden Shrimp Covered In Gravy	
PARKWAY PASTRAMI	\$8.95 / \$12.70
PARKWAY CAPRESE	\$6.50 / \$8.70
Fresh Sliced Tomatoes and Mozzarella Topped With Virgin Olive Oil, Balsamic Vinegar, Basil, and Salt and Pepper	
PARKWAY LETTUCE AND TOMATO	\$2.15 / \$3.95
GOLDEN GRILLED CHEESE	\$4.95 / \$6.95
GOLDEN GRILLED REUBEN	\$9.00 / \$11.95
Corned Beef, Sauerkraut, Swiss Cheese & Thousand Island	