

Jimmy's Pies



Digging deeper...

A standard item for school children and manual workers' lunches, the pie back in the 1960s had a humble status. While pies have held their own in the fast food market they have moved into another role. Served with vegetables as the main meal of the day pies are now becoming part of the mainstream New Zealand family diet.

Twenty thousand Jimmy's Pies are made each day in Roxburgh, Central Otago – and the mutton pie recipe formulated by Jimmy himself is the same one used today.

The pies are widely available in Otago and Southland, and can also be found throughout the rest of the South Island. True Jimmy's aficionados like to get their pies straight from the source – the Roxburgh shop in Scotland Street.

The original 'Jimmy', father of present owner Dennis Kirkpatrick, opened his pie shop and bakery in Invercargill in 1959. Today, Jimmy's Pies has a team of over 30, including several other members of the Kirkpatrick family.

The Jimmy's team bake five days a week: 'core business' pies, including mince, mince and cheese, and potato top, as well as sausage rolls and pasties. Various specialist pies are made and available at the Roxburgh shop from time to time. Make sure you visit Roxburgh on a weekday so you don't miss out!

Dennis Kirkpatrick attributes the ongoing success of the Jimmy's Pie to keeping it simple, keeping it local, and a focus on constant high quality. As he puts it, 'You are only as good as the last pie you sold'.



Jimmy's Pies shop in Roxburgh



Some of the Jimmy's Pies team

