

The Suitcase Jams history dates back to a time when Herb Mueller, 2nd generation owner of the Black Forest Pastry Shop, and creator of the Suitcase Jams, was interning at the prestigious Cafe Röder in Bad Dürkheim, Germany in 1991. It was at Cafe Röder, that Herb was tutored in the art of Jam preparation, by the world class pastry chef, Oliver Bittlingmaier.

When Herb returned home to assume leadership of the Black Forest Pastry Shop, he had a 'Suitcase' loaded with Oliver's newly produced Jams. He shared them with his friends and family and everyone was enchanted with the invigorating and unique flavors. Herb found that more and more requests for the jams to be brought back, were loading down his 'Suitcase' during his return trips to Germany. After many return travels to his former employ, he decided to begin preparing the jams here at the Black Forest Pastry Shop. During a trip to the United States, Oliver Bittlingmaier himself, supervised the initial production. The tried and true recipes were followed and the 'Suitcase Jams' brand was created.

Some of the vibrant flavors include:

Mango/Rhubarb with Passionfruit
Strawberry/Lime with Champagne
Mango/Peach
Cherry with Kirschwasser
Raspberry/Blood Orange
Plum with Red Wine
Wild Berry Jam
Pineapple/Mango

Raspberry/Cherry
Strawberry/Mango
Blood Orange Marmalade
Chocolate Raspberry
Jalapeño Jelly
Strawberry Marzipan
Cherry Vanilla
Peach & Red Wine

We hope you enjoy these uniquely delectable jams.



The Suitcase Jams history dates back to a time when Herb Mueller, 2nd generation owner of the Black Forest Pastry Shop, and creator of the Suitcase Jams, was interning at the prestigious Cafe Röder in Bad Dürkheim, Germany in 1991. It was at Cafe Röder, that Herb was tutored in the art of Jam preparation, by the world class pastry chef, Oliver Bittlingmaier.

When Herb returned home to assume leadership of the Black Forest Pastry Shop, he had a 'Suitcase' loaded with Oliver's newly produced Jams. He shared them with his friends and family and everyone was enchanted with the invigorating and unique flavors. Herb found that more and more requests for the jams to be brought back, were loading down his 'Suitcase' during his return trips to Germany. After many return travels to his former employ, he decided to begin preparing the jams here at the Black Forest Pastry Shop. During a trip to the United States, Oliver Bittlingmaier himself, supervised the initial production. The tried and true recipes were followed and the 'Suitcase Jams' brand was created.

Some of the vibrant flavors include:

Mango/Rhubarb with Passionfruit
Strawberry/Lime with Champagne
Mango/Peach
Cherry with Kirschwasser
Raspberry/Blood Orange
Plum with Red Wine
Wild Berry Jam
Pineapple/Mango

Raspberry/Cherry
Strawberry/Mango
Blood Orange Marmalade
Chocolate Raspberry
Jalapeño Jelly
Strawberry Marzipan
Cherry Vanilla
Peach & Red Wine

We hope you enjoy these uniquely delectable jams.

