

Jersey Fresh Information Exchange

Marolda Farms, Inc.

Atlantic County

Vineland, NJ

A Family Team

Marolda Farms is run by a husband and wife team, Rich and Sherry Marolda. Although both grew up on farms, they are 1st generation farmers who began Marolda Farms on their own. They have farmed together every day of their 25 years of marriage. The success of Marolda Farms has allowed Rich and Sherry to own 150 acres and farm 250-300 acres. Their son, Rich Jr., is also joining the family farm team.

Marolda Farms

Marolda Farms produces plum tomatoes vine ripened for fresh and home processing, leeks, parsley curly and flat, basil, arugula, cilantro, dill, spinach, Swiss chard, collards, kale, mustard tops, Italian dandelion (San Pasquale Chicory), butternut squash, watermelon and romaine lettuce. The farm produces over 200,000 packages of produce destined for wholesale markets shipped annually. Marolda Farms operates an “army” of pickup trucks so smaller lots of greens arrive quicker from the field just prior to package icing. “Everything is today, nothing is picked yesterday. *Nothing* is picked yesterday.”

Marolda’s Quality

Rich says, “If the customer’s happy, we’re happy. We try and do the best job possible. We always try. And we’re honest about the produce.” Sherry adds, “we take pride, put in extra hours to make beautiful quality produce. We want to sell more so Rich has a future.” Rich and Sherry strongly believe in the quality of their produce and use it in their own kitchen. Sherry’s joy is fresh salads made from Marolda’s own produce. For lunch, Sherry tosses arugula, plum tomato, and green onion with olive oil, peanut oil, vinegar, and seasoning. The salad is stuffed in a pita and served to family. “Peanut oil brings out the nutty flavor in the arugula, enhancing it.”



“We’re honest about the produce.”

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