

J. Ambrogi Foods – Primary Farm Partners in Southern NJ
Local Produce

<https://www.ambrogifoods.com/wp-content/uploads/flipbook/3/book.html>



Local produce included on school menu throughout the school year includes:
cucumbers, spinach, various lettuce varieties, green peppers, corn, tomatoes, and broccoli

Primary Farm Partners

We are proud of the relationships we have built with family farms all over the region. We know you want the freshest tasting produce. This is a sample of each farm's core items and availability.



CASSADAY FARMS: MONROEVILLE, NJ

CORN WHITE: JULY–NOVEMBER
CORN YELLOW: JULY–NOVEMBER
EGGPLANT: JULY–AUGUST
PEP MIXED: JULY–SEPTEMBER
SQUASH YELLOW: JUNE–AUGUST
SQUASH ZUCCHINI: JUNE–AUGUST
TOMATO XL NEW JERSEY: JULY–OCTOBER
YAMS: SEPTEMBER–NOVEMBER

CEDAR MEADOW FARMS: HOLTWOOD, PA

TOMATO CHERRY: SEPTEMBER–OCTOBER
TOMATO GRAPE RED: MID-JULY–MID-SEPTEMBER
TOMATO GRAPE YELLOW: MID-JULY–MID-SEPTEMBER
TOMATO HEIRLOOM CHERRY: JULY–MID-SEPTEMBER

DEMARCO PRODUCE: VINELAND, NJ

BLUEBERRIES: JUNE–EARLY-AUGUST
CORN YELLOW: JULY–NOVEMBER
CORN WHITE: JULY–NOVEMBER
CUCUMBER SELECT: LATE-JUNE–SEPTEMBER
PEP GREEN: JULY–SEPTEMBER
SQUASH YELLOW: JUNE–AUGUST
SQUASH ZUCCHINI: JUNE–AUGUST
SWISS CHARD GREEN: MAY–NOVEMBER
SWISS CHARD RAINBOW: MAY–NOVEMBER
SWISS CHARD RED: MAY–NOVEMBER

EASTERN FRESH GROWERS: CEDARVILLE, NJ

ASPARAGUS: MID-APRIL–MID-JUNE
CORN WHITE: JULY–NOVEMBER
CUCUMBER SELECT: LATE-JUNE–SEPTEMBER
EGGPLANT: JULY–AUGUST
PEP GREEN: JULY–SEPTEMBER
PEP MIXED: JULY–SEPTEMBER
SQUASH YELLOW: JUNE–SEPTEMBER
SQUASH ZUCCHINI: JUNE–SEPTEMBER
TOMATO XL NEW JERSEY: JULY–OCTOBER



FLAIM FARMS: VINELAND, NJ

BASIL: JUNE–SEPTEMBER
BEET RED LOOSE: JUNE–OCTOBER
BOK CHOY BABY: MID-MAY–JUNE/LATE JULY-OCT
CABBAGE GREEN: JUNE–OCTOBER
COLLARD GREENS: MAY–NOVEMBER
DILL: MAY–SEPTEMBER
EGGPLANT: JULY–SEPTEMBER
ESCAROLE: MID-MAY–JUNE/LATE JULY-OCT
KALE GREEN: APRIL–NOVEMBER
LEEKS: MAY–OCTOBER
LETT BOSTON: AUGUST–OCTOBER
LETT GREEN LEAF: MID-MAY–JUNE/LATE JULY-OCT
LETT RED LEAF: MID-MAY–JUNE/LATE JULY-OCT
LETT ROMAINE: MID-MAY–JUNE/LATE JULY-OCT
MINT: JUNE–SEPTEMBER

GARDEN STATE GROWERS: VINELAND, NJ

CABBAGE GREEN: JUNE–OCTOBER
CABBAGE RED: JUNE–OCTOBER
COLLARD GREENS: MAY–NOVEMBER
CORN YELLOW: JULY–NOVEMBER
EGGPLANT: JULY–SEPTEMBER
KALE TUSCAN: APRIL–NOVEMBER
PARSLEY ITALIAN: MAY–JUNE
SQUASH ZUCCHINI: JUNE–SEPTEMBER
SQUASH GOLD BAR: JUNE–SEPTEMBER

HESS FARMS: CHAMBERSBURG, PA

APPLE FUJI: AUGUST–DECEMBER
APPLE GOLD DEL: AUGUST–DECEMBER
APPLE GRANNY SMITH: AUGUST–DECEMBER
APPLE RED DEL: AUGUST–DECEMBER
CUCUMBER KIRBY: JUNE–SEPTEMBER
CUCUMBER SELECT: LATE-JUNE–SEPTEMBER
PEACHES: JULY–SEPTEMBER
SQUASH ACORN: JUNE–SEPTEMBER
SQUASH BUTTERNUT: JUNE–SEPTEMBER
SQUASH GOLD BAR: JUNE–SEPTEMBER
SQUASH SPAGHETTI: JUNE–SEPTEMBER
SQUASH ZUCCHINI: JUNE–SEPTEMBER

MARIO CUTONE MUSHROOM: AVONDALE, PA

(DOZENS OF MUSHROOMS IN VARIOUS SIZES)
BUTTONS: YEAR-ROUND
PORTABELLOS: YEAR-ROUND
WASHED MEDIUMS: YEAR-ROUND
SPECIALTY MUSHROOMS: YEAR-ROUND

MUSHROOM DELIGHT: KENNETT SQUARE, PA

(VARIETY OF MUSHROOMS/SIZES)
PORTABELLO CAPS: YEAR-ROUND
WASHED MUSHROOMS: YEAR-ROUND

PETRONGOLO FARMS



The Petronglo family has been vegetable farming in South Jersey for well over a century. Generation after generation of the family has successfully farmed some of the same patch of land in North Vineland that Giuseppe Petronglo farmed in the early 1900s.



"Farming is a way of life. It takes good seed, great soil and lots of heart." Carmen "Buster" Petrongolo, Jr.

R&R FLAIM FARMS



The Flaim Family is now in their fourth generation, family owned and operated. Flaim Farms is celebrating 80+ years of growing and shipping quality produce. The company was founded in 1934, by Anthony and Catherine Flaim, in Vineland, New Jersey where this section of the city was known as New Italy.

