

NERCA Annual Meeting
Barry Callebaut Academy Amphitheatre
May 4, 2026
Time: 12PM
Agenda

- I. Welcome
- II. Secretary's Report
 - a. Review Minutes (Agenda) of May 3, 2025 (Membership Vote)
- III. Proposed Slate of 2026-2027 Board of Directors -Erin (Membership Vote)
 - President -Erin Collins, Haven's Candies
 - 1st Vice President -Sharon Wintersteen, Snowflake Chocolates
(stepping down / remain on the Board)
 - 2nd Vice President -Carmen Romeo, Fascia's Chocolates
 - Past President -Jillian Winfrey Pallazola, Winfrey's Fudge & Chocolates
 - Secretary -Brian Sweenor, Sweenor's Chocolates
 - Treasurer -Lori Gowell, Gowell's Candy
 - Board Member -Richard Gowell, Gowell's Candy
 - Board Member -Kathie Williams, Richardson's Candy Kitchen
 - NEW Board Member -Marie Schaller, Chocolate Delicacy
 - NEW Board Member -Kristin Frazier Wilbur, Wilbur's of Maine
 - Vendor Board Member -Howard Robinson, H&C Sales
 - Vendor Board Member -Dan Andersen, Hillard's Chocolate Systems
 - Vendor Board Member -Laurie Taunton, Borrow Distributing
- IV. Treasurer's Report
 - a. Financial Update
 - b. Annual Membership Dues (Membership Vote)
- V. Old Business
 - a. NERCA Website Update
 - b. Sub-Committee Updates
 - i. Website & Social Media Committee
 - ii. Event & Dinner Planning Committee
 - iii. New Member Committee
 - iv. Educational Scholarship Committee
 - c. Bylaw Discussion, if necessary
- VI. New Business / Open Discussion
 - a. October 2026 Dinner and May 2027 Annual Meeting
 - b. Education / Scholarships, if necessary
- IV. Next Meeting -schedule

**NERCA Annual Meeting
Saratoga Golf and Polo Club
May 3, 2025
Time: 4PM – 8PM
Meeting Minutes**

- I. Welcome -Erin
- II. Secretary's Report
 - a. Review Minutes (Agenda) of May 13, 2024 (Membership Vote)

The minutes of May 14, 2024, were unanimously approved by the membership.

- III. Proposed Slate of 2025-2026 Board of Directors -Erin (Membership Vote)
 - President -Erin Collins, Haven's Candies
 - 1st Vice President -Sharon Wintersteen, Snowflake Chocolates
 - 2nd Vice President -Carmen Romeo, Fascia's Chocolates
 - Past President -Jillian Winfrey Pallazola, Winfrey's Fudge & Chocolates
 - Secretary -Brian Sweenor, Sweenor's Chocolates
 - Treasurer -Lori Gowell, Gowell's Candy
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 - Vendor Board Member -Dan Andersen, Hillard's Chocolate Systems
 - Vendor Board Member -Laurie Taunton, Borrow Distributing

The NERCA Board Members listed above were unanimously approved for another fiscal year.

- IV. Treasurer's Report -Lori
 - a. Financial Update
 - b. Annual Membership Dues (Membership Vote)

Ms. Gowell shared that we have a total of \$9,102.57 in our NERCA checking account. NERCA also has 39 members who have paid their annual dues. The membership unanimously approved to increase our annual NERCA dues to \$200 per year. Ms. Collins reminded the membership that the increase was necessary to help offset the cost of the new website and to enable us to continue to support the membership with scholarships when requested and approved.

- V. Old Business
 - a. NERCA Website Update
 - b. Sub-Committee Updates
 - i. Website & Social Media Committee
 - ii. Event & Dinner Planning Committee
 - iii. New Member Committee
 - iv. Educational Scholarship Committee
 - c. Bylaw Discussion, if necessary

Ms. Collins presented to the membership the new website and reviewed every section in detail. A few exciting additions include: the ability to pay our annual dues and any special event fees online, access to an events calendar, educational scholarship application and prospective NERCA member application. Lastly, each NERCA member has been set up on the website and assigned a username and temporary password. Everyone should sign in and update their respective profiles.

Ms. Taunton shared plans for our next two NERCA meetings. Our Fall Dinner Meeting will be a Friendsgiving in October 2025 and will be held in Auburn, MA at J. Anthony's. Our Annual Meeting will be in May 2026 in Montreal and will be hosted by Barry Callebaut. See attached for more information.

Ms. Collins asked the membership to think about prospective individuals in the membership who would be strong candidates to serve on the NERCA Board. The current Board is made up of individuals who have served on the Board since before COVID. We would like to add a few new members to help enhance the Board and bring new and creative energy to future meetings and get together.

Mr. Andersen reminded the membership that we have an educational scholarship available to all members in good standing. A maximum of \$600 can be requested per company once every three years. Scholarship requests can now be submitted through the website and should be for NERCA members only looking to continue their education in the confectionary industry. Mr. Andersen also stressed the importance of continuing to offer this benefit and how NERCA annual dues are crucial to this endeavor.


- VI. New Business / Open Discussion -Erin
 - a. October 2025 Dinner and May 2026 Annual Meeting
 - b. Education / Scholarships, if necessary

- IV. Next Meeting -schedule

The next NERCA meeting will be on October 7, 2025, in Auburn, MA. Ms. Taunton will send out more details as the date gets closer. Since there were no additional matters to discuss the meeting was adjourned.

Group codes:  Group A |  Group B |  All

SUNDAY 5/3 – GROUP EVENT




















 6:30 PM - NERCA dinner – Hosted at the famous GIBBY'S

298 Place d'Youville – Montreal, Quebec H2Y2B6

(Please call for valet parking! It is available upon request! 514-282-1837)

Group codes:  Group A |  Group B |  All














Monday 5/4 – Industrial Visits & Demonstration (Single Bus, Combined Group)

-  **7:00 AM** – Pre-boarding & headcount (Hotel – main entrance)
-  **7:10 AM** – Departure by  → **Barry Callebaut Plant** (Saint-Hyacinthe)
-  **8:00/8:10 AM** – Arrival & disembark (🕒 10 min)
-  **8:30 – 9:40 AM** – Barry Callebaut plant tour
-  **9:45 AM** – Departure by  → **Point G Macaron Production Center**
 - **Address:** *Centre de production Point G, 1635 Bd Lionel-Boulet, Varennes, QC J3X 1P7*
-  **10:15 AM** – Arrival & welcome (🕒 15 min)
-  **10:30 – 11:30 AM** – Macaron factory tour
-  **11:30 AM** – Departure by  → **Barry Callebaut Chocolate Academy (Montreal)**
-  **12 PM** – **NERCA meeting & lunch (1 hour)** – Academy amphitheater – Catered by ROBERT ALEXIS
-  **1:00 – 3:30 PM** – Barry Callebaut demonstration – Amphitheater
-  **3:30 – 3:45 PM** – Wrap-up & departure prep (🕒 15 min)
-  **4:00 PM** – Departure by  → Hotel
-  **5:30 PM** – Group Gathers at Hotel Saint Sulpice to walk to Rue St – Paul!
 - **Address:** 414 Rue Saint Sulpice, Montreal, QC, H2Y 2V5
-  **5:45 PM** – *The AURA Experience at the Notre-Dame Basilica of Montréal* (🕒 45 min)
 - **Address:** 110 Rue Notre-Dame Ouest, Montréal, H2Y 1T1
-  **6:45 PM** – Experience Rue St. – Paul on your own! List of recommended restaurants and pubs attached!










Group codes:  Group A |  Group B |  All

Tuesday 5/5 – SPLIT SCHEDULE!

Morning

-  **8:00 AM** – Departure by  → **Barry Callebaut Chocolate Academy (Montreal)**
-  **8:30 AM** – Arrival at Academy (setup & briefing)
-  **9:00 – 12:00 PM** – **Master Class (Group A)** – Academy
-  **9:00 AM** – Bus departs for visits (Group B)
-  **9:05 – 9:35 AM** – **Chocolats Favoris (Angus)** – 2600 Rue William-Tremblay, Suite 128 (the bus can also stop at the corner of the street before coming to the academy and drop this group / by feet it's 5 mn walk from Academy)
-  **9:40 – 10:15 AM** – **Allo Simonne** – 5550 Rue Fullum, Suite 402 (7 mn )
-  **10:25 – 11:15 AM** – **Chocolat Boréal** – 4995 Rue Angers (25 mn )
-  **11:30 – 12:00 PM** – Return by  → Academy (25 mn)
-  **12:00 – 1:00 PM** – **Group lunch (1 hour)** – Academy - Catered by PIRI PIRI

Afternoon

-  **1:30 – 4:00 PM** – **Master Class (Group B)** – Academy
-  **1:00 PM** – Bus departs → **Chocolats Favoris (Angus)**
 - **1:05 – 1:30 PM** – Visit 1: Chocolats Favoris (Angus)
-  **1:35 PM** – Bus departs → **Allo Simonne**
 - **1:45 – 2:35 PM** – Visit 2: Allo Simonne
-  **2:45 PM** – Bus departs → **Chocolat Boréal**
 - **2:55 – 3:25 PM** – Visit 3: Chocolat Boréal
-  **3:25 PM** – Return by  → Hotel (Group A directly after last visit)
-  **3:50 PM** – Bus goes Hotel → Academy (empty)
-  **4:15 PM** – Pick up Group B at Academy → Hotel ()



NERCA SPRING 2026 WELCOME DINNER

Step into Gibbys and instantly be transported in the past. Nestled in a magnificent over 200-year-old building in Old Montreal, this restaurant is brimming with charm. From historic stone walls to original ceilings adorned with exposed beams, to warm fireplaces and romantic lighting, Gibbys undeniably offers a memorable experience!

Dinner Event begins at 6:30 – Sunday May 3rd

gibbys

298 Place d'Youville
Montreal, Quebec H2Y 2B6



NOTRE-DAME BASILICA

THE AURA EXPERIENCE

AURA is an immersive light experience created by Moment Factory, set in the heart of Montreal's Notre-Dame Basilica. Immerse yourself in the timeless beauty of the Basilica, acting as both muse and canvas.

*Total Duration: 40 to 45 Minutes
Group Reservation – Monday May 4th – 5:45 PM*



A NIGHT ON THE RUE ST. - PAUL

Through the heart of Old Montreal runs the city's oldest street, Rue St-Paul. Paved with cobblestones this narrow street is one of the most interesting places to explore in the city and should be on every visitors must see list.

This historic street started out as a path that ran alongside the Fort or Commune from which the city first established its roots. The path was first paved way back in 1672. The street was named after the city's founder, Paul de Chomedey de Maisonneuve who had lived on the path himself in a house he built in 1650.

Today Rue St-Paul offers visitors to Montreal the chance to step far back in time and experience the charm and atmosphere of Old Europe as they stroll along the narrow cobblestone street. When you get hungry or parched you can sit down and enjoy a fabulous meal and some refreshment at one of the many cafes and restaurants tucked along this picturesque street.

RESTAURANTS:

MIGNON STEAK FRITES

MODOVIE

GUARDE MANGER

BARS / PUBS:

PUB WOLF & WORKMAN

PHILEMAN BAR

CLANDESTINO