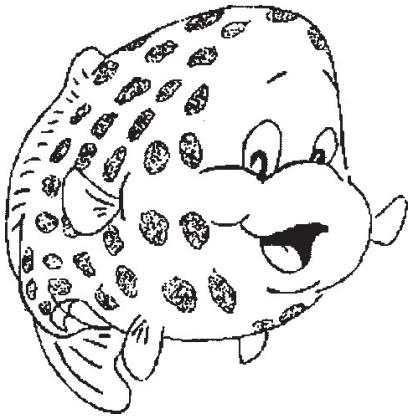
THE SCAT

2026 ISSUE 8

November 2026



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Our Mission Statement

The Society, established in 1958, is a non-profit educational organization dedicated to the task of promoting interest in the breeding, raising, maintenance and study of tropical fish; both at the beginner and more advanced levels.

The January meeting of The St. Catharines & Area Aquarium Society, (SCAAS) is going to be held on Monday November 2, 2026, at Our Lady of Scapular Hall at 6557 Thorold Stone Road in Niagara Falls. The doors will open at 7:00 PM with the meeting starting at 7:30 PM.

SCAAS is a charter member of the **Canadian Association of Aquarium Clubs Inc**., (CAOAC, **www.caoac.ca**).

More news and information about SCAAS can be found on our website: **www.scaas1958.ca**

We also have a Facebook page under The St. Catharines Area Aquarium Society 1958 where you can ask aquarium related questions and post photographs of your aquariums and fish, plants, etc. Unfortunately, due to Facebook policies we are unable to post fish for sale ads using our club page.

EXECUTIVE CONTACT INFORMATION

POSITION	MEMBER	PHONE	EMAIL
President	Jim Chalmers	(905) 380-6030	jchalmers17@yahoo.ca
1st Vice President	Erin Gettler	(905) 246-9236	egettler@gmail.com
2nd Vice President & CAOAC Representative	Phil Barrett	(905) 931-2044	pbarrett1970.pb@gmail.com
Treasurer	Kandys Mattatall	(289) 312-4495	kingtutkc@hotmail.com
Secretary	Sathish Soundarajan	647-550-0334	sathy83@gmail.com
Membership, Webmaster, Public Auction Coordinator & Past President	Jon Mattatall	(905) 324-7996	jonmattatallscaas@gmail.com
Jar Show Coordinator & Judge, SCAT Newsletter & Past President	Pat Shriner	(905) 321-0527	pshriner17@gmail.com
Ways & Means & Past President	Tom Hillier	(905) 227-5008	tom.hillier@gmail.com
Raffle Committee	Cindy Barrett	(289) 407-2131	cindygolden2005@gmail.com
Election Steering	Bruce Palmer	905-351-0094	bpalmer66@hotmail.com
Breeder Awards Program	Brian Glazier	905-319-1216	bglazier@cogeco.ca
Club Archivist	Dave Furness	N/A	
Horticultural Award Program	Sathish Soundarajan	647-550-0334	sathy83@gmail.com
Program Director	Kassy Stefanac	905-321-4185	kassstefanac@gmail.com

DO YOU HAVE AN INQUIRY OR ARE YOU JUST NOT SURE WHO TO GET A HOLD OF? CONTACT US AT OUR GENERAL EMAIL INBOX.

SCAASEXEC@GMAIL.COM

EXECUTIVE COMMITTEE

2026

JIM CHALMERS

2027



PRESIDENT

ERIN GETTLER



1ST VICE PRESIDENT

PHIL BARRETT



2ND VICE PRESIDENT

KANDYS MATTATALL



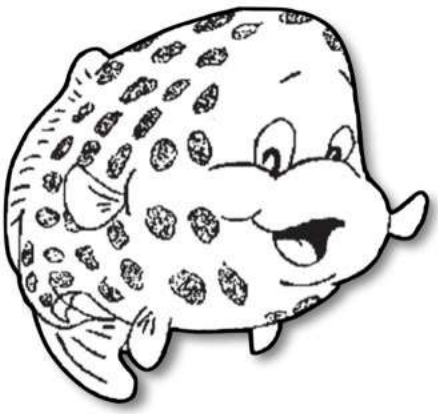
TREASURER

SATHISH SOUNDARAJAN



SECRETARY

ST. CATHARINES AND AREA AQUARIUM SOCIETY SINCE 1958



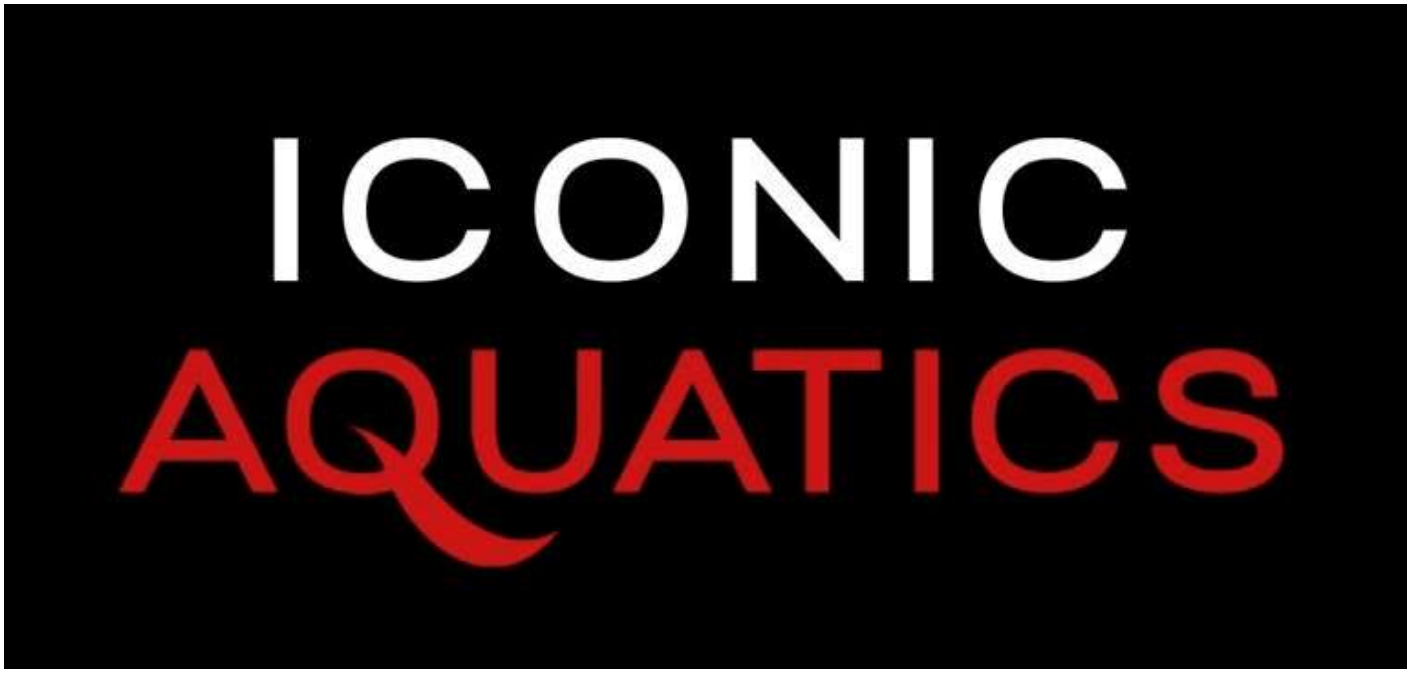
Jim's Presidential Message



Hello all! Hope all is well! I would like to thank Brian Glazier for doing a great program on fish nutrition last meeting! This meeting coming up we will have Kassy, our Program Director, doing interviews with members on raising fish! Should be interesting as everyone has a spin on what to do. Also, Kassy and Erin, our VP will start looking at ways to set up a program for kids who want to get into the hobby and will set up a tank in a little competition! Also, this month Hamilton club has an auction on the 7th of Nov and will have vendor tables up for rent. Also, want to see how this works! We need a BAP Person to help us out so if you know someone or are interested let me know.

Should be a great night, see you there!

Jim Chalmers President


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Editor's Note

Please I need your aquarium related articles, and photos for future editions of the SCAT. Wanted or for sale ads are welcome too.

Please send them to me by email at pshriner17@gmail.com by the 20th of the month to be included in the next SCAT edition.

Special thanks to Kandys who submitted two recipes that appears this month's SCAT.

Thank you.

Pat

TREASURER'S REPORT FOR SEPTEMBER, FALL AUCTION AND OCTOBER 2026

It was great to see so many familiar faces return for another season of some fishy business. Looks like its going to be another wonderful year, so many great ideas in the works and so much yet to discover. We started this season with the one and only Redneck Aquarist Mike Majer. So many laughs were had, it made the meeting a hit. As for my report, our cashbox began with a balance of $397.80.

6-01-26	Balance carried forward			$397.80
9-14-26	50/50 Raffle	$22.00		$419.80
	Raffle	$31.00		$450.80
	Fish Auction - club share	$66.90		$517.70
	Presenter Fee - Mike M.		$100.00	$417.70
	Grace/Gratitude			$417.70
				$417.70
	Total			$417.70

Since it's only the beginning of the season there has not been much happening in the bank account. We ended last season with a balance of $8117.28.

August 9, 2026	Balance Forward			$8,117.28	Opening Balance	$125.00	$125.00
				$8,117.28			$125.00
September 14, 2026	OLOTSC - Sept. rent		$100.00	$8,017.28	April 1, 2024	$5.00	$130.00
	cheque forty seven			$8,017.28			$130.00
				$8,017.28	March 26, 2025	$5.00	$135.00

So, as you can see, we are headed into the fall auction in a decent shape. We are really hoping to add to our balance as we have some new ideas in the works that will need everyone's support in one way or another. We love doing our community giving during the season and this year looks like we will be able to do so again thanks to you all. Every little bit of support you give goes a long way, it all adds up. To report here is the printout for the cashbox totals as reflected by the additions from the fall auction. Remember we started with a balance of $417.70!!

9-14-26	Balance carried forward			$417.70
10-03-26	50/50 Raffle	$100.00		$517.70
	Tank Raffle	$130.00		$647.70
	Fish Auction - club share	$1,347.30		$1,995.00
	Fish Auction Donations	$537.00		$2,532.00
	Auctioneer Fees - Jerry D & Udo R.		$300.00	$2,232.00
	Purchase of Printer and Cord - Jon		$153.32	$2,078.68
	Purchase of Plywood - Phil		$33.88	$2,044.80
	Purchase of Thumb drive - Sathish		$27.79	$2,017.01
	Donations	$3.00		$2,020.01
	Bumps x4	$8.00		$2,028.01
				$2,028.01
	Total			$2,028.01

As you can see the auction was an immense success. We had a few purchases that were made in order to assist with the operation of the event, which were necessary. I wanted to take a moment to thank everyone for their patience with us breaking in the new printer, it had its hiccup then all was fine. Everyone seemed happy at the end of the day, it sure was busy and hectic but once again went off without a hitch because of everyone who helped out. Thank you to all who took the time to volunteer their time and make us one of the best fish events of the area.

Two days later we had our October meeting, to say we were all beat is an understatement. Thank you to everyone showing up to the meeting and helping out with everything. We had an informative presentation by Brian Glazier on fish food. Who knew there was so much to it, not me for one. As seen above the cashbox balance was $2028.01:

10-03-26	Balance carried forward			$2,028.01
10-05-26	50/50 Raffle	$22.50		$2,050.51
	Raffle	$43.00		$2,093.51
	Fish Auction - club share	$40.70		$2,134.21
	Presenter Fee - Brian Glazier		$25.00	$2,109.21
	Deposit money for Karl P	$417.90		$2,527.11
	Deposit money for Lee D	$58.80		$2,585.91
	Donation - John M payout from fall auction	$3.50		$2,589.41
	Membership	$15.00		$2,604.41
	Grace/Gratitude		$0.31	$2,604.10
	Deposit given to Jim		$2,235.00	$369.10
				$369.10
	Total			$369.10

After the auction we ended up having a few changes to the bank account. The previous balance was $8017.28:

October 5, 2026	OLOTSC - Oct. rent		$100.00	$7,917.28
	cheque forty eight			$7,917.28
				$7,917.28
October 14, 2026	Karl Pihack		$417.90	$7,499.38
	cheque forty nine			$7,499.38
				$7,499.38
October 14, 2026	Lee Durham		$58.80	$7,440.58
	cheque fifty			$7,440.58
				$7,440.58
October 14, 2026	Deposit	$2,235.00		$9,675.58

As you can see, we are doing great and its all thanks to our members and those that support our club and activities. This is such a fun and exciting hobby. One goal of ours is to get more of the younger generation involved, so if you have grandkids or know of any youngsters/teens that might be interested bring them on by for a meeting. Let us get our 'hooks' in them……lol. Well, here's to another great season, looks like we may meet my goal by the end, keep up the hard work everyone.

Thanks!
Kandys - Treasurer

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WELCOMES YOU...

TO A NIGHT OF QUESTION AND ANSWER WITH...

KASSY STEFANAC



MONDAY NOVEMBER 2ND

Our Lady Of The Scapular Parish Hall

6557 THOROLD STONE RD NIAGARA FALLS

DOORS OPEN AT 7:00PM MEETING STARTS PROMPTLY AT 7:30PM

JAR SHOW

FISH OF THE MONTH



SCAAS SWAG



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$5

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$5
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AND AREA
AQUARIUM
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$3
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CANTEEN
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ISSUE 2 2026

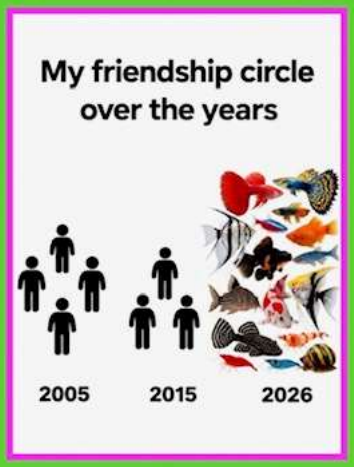
THE FISHY FUNNIES

















Our September 2026 Club Meeting













Our Fall 2026 Auction













Our October 2026 Club Meeting















TO OUR VALUED AQUARIUM SOCIETY CUSTOMERS

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DISCOUNT IS APPLICABLE TO AQUARIUM PRODUCTS AND FISH ONLY.

GLASS TANKS, DOG, CAT, BIRD, REPTILE ITEMS & LIVESTOCK ARE NOT ELIGIBLE FOR THE DISCOUNT.

DISCOUNT CANNOT BE USED IN CONJUNCTION WITH ANY OTHER OFFERS INCLUDING COUPONS.

THANK YOU - MANAGEMENT









Upcoming Events

November 7, 2026
Hamilton and District Aquarium Society Fall Auction
Waterdown, ON

Seafood Creole

This is a spicy sauce similar to etouffee. By adding seafood, it becomes Seafood Creole. Due to the seasoning mix, it is quite spicy. This can be controlled by adjusting the amount of the peppers. This recipe can easily be doubled or quadrupled for large affairs. It goes great with rice, garlic bread, or a green salad. Use your favorite firm, white fish fillets in this recipe. Canned diced tomatoes can be used in place of chopping fresh tomatoes.

Prep Time:30 mins **Cook Time:**40 mins **Total Time:**1 hr 10 mins **Servings:**6

Ingredients:

- 3/4 tsp dried oregano
- 1/2 tsp salt
- 1/2 tsp ground white pepper
- 1/2 tsp ground black pepper
- 1/2 tsp cayenne pepper
- 1/2 tsp dried thyme leaves
- 1/2 tsp dried sweet basil
- 1/4 cup butter
- 1 cup peeled chopped tomato
- 3/4 C chopped onion
- 3/4 C chopped celery
- 3/4 C chopped green bell pepper
- 1 & 1/2 tsp minced garlic
- 1 & 1/4 C chicken stock
- 1 C canned tomato sauce
- 1 tsp white sugar
- 1/2 tsp hot pepper sauce (such as Tabasco®)
- 2 bay leaves
- 1 pound peeled and deveined rock shrimp (thawed if frozen)
- 1 pound bay scallops (thawed if frozen)
- 1 pound haddock fillets (thawed if frozen) - cut into bite-size pieces

Directions:

1. Mix together oregano, salt, white pepper, black pepper, cayenne pepper, thyme, and basil in a small bowl; set aside.

2. Melt butter in a large Dutch oven over medium heat; stir in tomato, onion, celery, green bell pepper, and garlic. Cook and stir until the onion is translucent, about 5 minutes.

3. Stir in chicken stock, tomato sauce, sugar, hot pepper sauce, and bay leaves. Reduce heat to low and bring sauce to a simmer. Stir in seasoning mix and simmer until the flavors have blended, about 20 minutes.

4. Gently stir in rock shrimp, bay scallops, and haddock; bring sauce back to a simmer and cook until the shellfish and fish are opaque, about 20 more minutes. Remove bay leaves to serve.

Garlic Butter Orzo and Cod Parchment Packets

Yield: 4 people Prep Time: 30mins Cook Time: 15mins Total Time: 45 mins

Ingredients:

- 1 cup uncooked orzo
- ¼ cup chopped fresh herbs, parsley and basil
- 1 lemon, zest freshly grated and then sliced
- 1 tablespoon olive oil
- 6 tablespoons unsalted butter
- 4 garlic cloves, minced
- 4 cod filets, about 4 to 5 ounces each, thawed
- 1 pound asparagus spears, woody ends removed
- 1 cup cherry tomatoes
- 4 green onions, sliced
- kosher salt and pepper

Instructions:

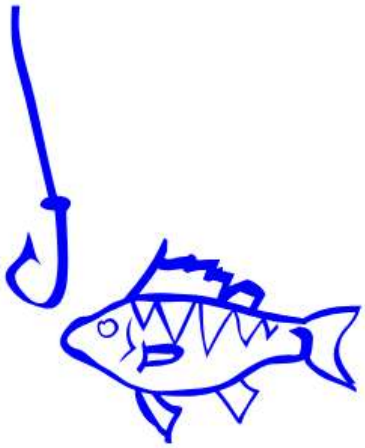
1. Preheat the oven to 400 degrees F. Have 4 sheets of parchment paper ready to go. Season the cod all over with salt and pepper. As a note, if your asparagus spears are thick, I suggest cutting them in half lengthwise since we're only roasting for 15 minutes.
2. Cook the orzo in salted water according to the package directions. This most likely calls for boiling it for 8 to 10 minutes. Drain the orzo and drizzle it with the olive oil. Toss with the fresh lemon zest and the ½ cup chopped herbs.
3. While the orzo cooks, make the garlic butter. Heat the butter in a saucepan over low heat until it melts. Stir in the garlic. Remove from the heat.
4. Make the parchment paper packet. I use a rectangular sheet of parchment that is 8x12 inches. I fold up short sides. I place ½ cup of the orzo in the center. I add in a few asparagus spears, cherry tomatoes and green onions (all divided evenly between 4 packets). I usually spray the vegetables with some olive oil spray and then season with salt and pepper. Place the cod filet on top.
5. Drizzle the fish and vegetables with some of the garlic butter - 1 tablespoon or a little more. Place a lemon slice or 2 on top. Fold up the long edges over the fish until they touch, then fold them down together to one side, continuing to tighten and roll the packet until it's sealed.
6. Place all the packets on a sheet pan. Roast for 15 to 18 minutes, or until the fish is easily flaked with a fork.
7. Remove from the oven and serve the packets. If you have extra garlic butter leftover, drizzle it on and serve!

Fishy Word Search

Fishing

fishing waders
fishing pole
river banks
fishing net
fly fishing
meal worms
power bait
tackle box
blue gill
fish line
crickets
red eyes
cat fish
current
minnows
bobbers
sinkers
rocks
frogs
hooks
river
flies
trout
dock
boat
lake
reel
carp
bait
worm

F L R G F B N I H A S T Z B X M R O W L T B W K
I I C P T I A B T R N N H J E Y E F J K E Y X S
S H A G J L E I A N T E V C Q O S B C V C Y A K
H Z R O P M Q S O T A R F L Y F I S H I N G L C
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CLUB YEAR AT A GLANCE 2026-2027

September

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
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31						

February

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28						

March

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April

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23	24	25	26	27	28	29
30	31					

June

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27	28	29	30			

SCAAS MEETING DATES

DOORS OPEN AT 7:00PM MEETING STARTS AT 7:30PM

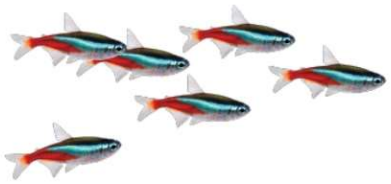
SEPTEMBER 14TH	FEBRUARY 1ST
OCTOBER 5TH	MARCH 1ST
NOVEMBER 2ND	APRIL 5TH
DECEMBER 7TH	MAY 3RD
JANUARY 4TH	JUNE 7TH

HOLIDAYS

September 7 - Labour Day
October 12 - Thanksgiving
November 11 - Remembrance Day
December 25 - Christmas Day
December 26 - Boxing Day
January 1 - New Years Day
February 15 - Family Day
March 17 - St Patrick's Day
March 26 - Good Friday
March 28 - Easter Sunday
May 24 - Victoria Day
July 1 - Canada Day


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