

## PEOPLE POWER TO WIN!

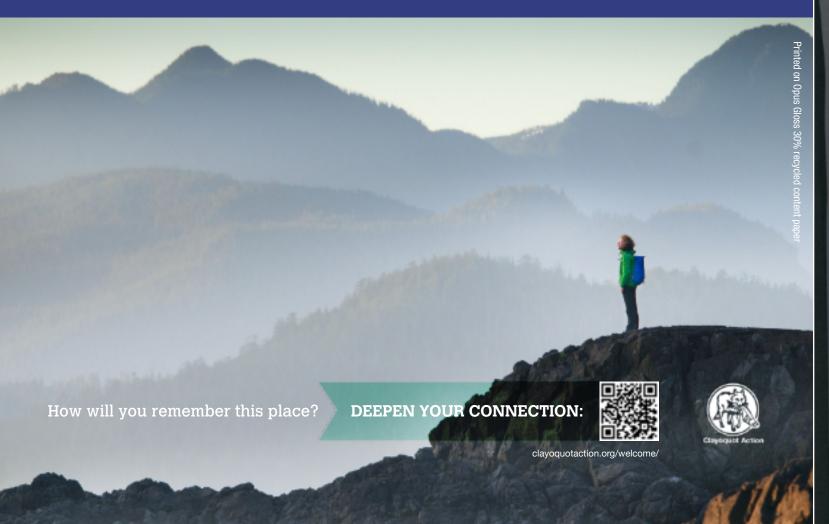
Please visit SalmonPeople.ca to take the Salmon People Pledge. You'll be the first to hear about the latest developments, and know when you can send letters, sign petitions, attend events, join rallies, and more.

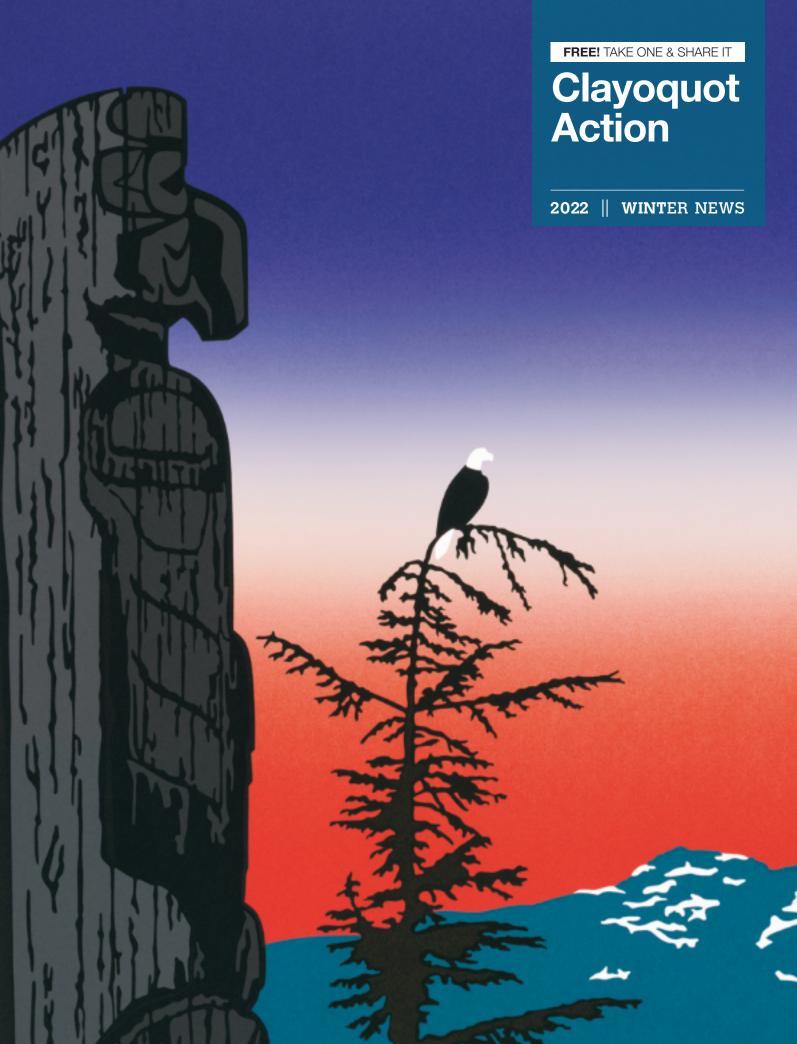
## SIGN THE PLEDGE: SalmonPeople.ca

ON THE COVER: **EAGLE TOTEM** | © Roy Henry Vickers

**RIGHTS & TITLE** | Clayoquot Action recognizes and supports the Indigenous Rights and Title of the Hesquiaht, Ahousaht, and Tla-o-qui-aht First Nations—stewards since time immemorial of the lands and waters now called Clayoquot Sound.

**WHO WE ARE** | For over thirty years Clayoquot Action founders Dan Lewis and Bonny Glambeck have been working to protect this awe-inspiring place from the threats of clearcut logging, mining, oil spills, and salmon farming. Clayoquot Action stands for democratic rights, Indigenous rights, and the rights of Mother Earth. Together with local volunteers and backed online by people around the world, we run strategic, people-powered campaigns to help Clayoquot Sound remain one of the most beautiful places left on earth.







This could be a big year for wild salmon. Canada's federal government is working on a plan to "transition from open netpen salmon farming in coastal British Columbia waters by 2025". Fisheries Minister Joyce Murray will be key to this process. A west coast resident, Murray is well aware of the importance of wild salmon to the ecology, economy, and cultures of British Columbia.

This spring, Clayoquot Action joined forces with Alexandra Morton and Watershed Watch to push for non-renewal of fish farm licenses. In June, the licenses were renewed—but only for 2 years, not the 6 years industry normally expects. And the Discovery Island licenses were not renewed, pending consultation with First Nations. People power works!

There was clear language in Murray's June announcement that "salmon are facing historic threats and experiencing significant population declines...governments and partners must take bold action".

However, we also saw weasel words begin to creep in: rather than talking about eliminating the impacts of salmon farming on wild salmon, they talk about "progressively reducing or eliminating interactions between farmed and wild salmon". It gets spookier when they state "...the transition must be progressively phased in".

In a recent meeting between Fisheries Minister Murray and Clayoquot Action (and allies), it began to look like DFO's transition plan has a pre-determined outcome: to allow the salmon farming industry to continue to operate outdated technology from the 1980s (open-net pens) for as long as possible.

Murray stated that her plan will be complete by 2023, with new regulations in place by 2024. However, she would not give a deadline by which time the transition would be complete. A recent article in the National Observer quoted her as saying "I think there was some misunderstanding that there would be sort of a dramatic change in just a very, very short time".

At best it appears that experimental semi-closed containment systems (SCCS) are where this is most likely headed. The problem is, you can't grow market-sized fish in a SCCS. Open-net pens are needed to complete the grow out.

Cermaq recently trialled a SCCS here in Clayoquot Sound (pictured above). It had to be shut down prematurely, due to fish welfare concerns—their farmed salmon were exposed to high levels of ammonia. In other words, they were breathing their own urine...

In-water closed containment technology is an industry fantasy. It simply does not exist. There is no in-water fish farm system which would protect wild salmon from parasites, pathogens and pollution.

A handful of First Nations who rely on revenue from salmon farming are joining with industry to push Minister Murray to not make any drastic changes. But there are over one hundred First Nations in BC who are losing their wild salmon, and want fish farms removed from coastal waters.

Bob Chamberlin, chair of the First Nations Wild Salmon Alliance asks "What about the value of food fish to all the nations in the Interior of British Columbia? Because that has to weigh into the decision."



Fisheries and Oceans Canada (DFO) recently approved six open-net pen expansions in the Clayoquot Sound UNESCO Biosphere Region. These expansions are in direct conflict with the Fisheries Minister's mandate to transition from open-net pens.

Two production sites (Bawden Bay and Millar Channel) will see a 50 per cent increase in biomass (total amount of fish grown), while one facility (Dixon Bay) will see biomass increase by twenty five percent. This represents a total increase of 125 per cent, the equivalent of adding one and a quarter new fish farms—with no public input!

It appears DFO's fish farm transition has a predetermined outcome—otherwise, why would Cermaq be investing millions of dollars in what would be stranded (ie worthless) assets after a transition away from open-net pen fish farms?

When asked why this is happening, DFO staff told Clayoquot Action that Cermaq would prefer to run fewer, larger fish farms in order to increase efficiency (ie profits). When asked if there is any science showing that megafarms cause less harm to wild salmon, DFO admitted there is none...

Fish from nearby rivers that migrate past those farms are going to be faced with an increased load of dangerous viruses, pathogens and parasites. This is not what voters who care about wild salmon are expecting from government.

Wild salmon in Clayoquot Sound are moving ever closer towards extinction. The number of returning spawners is down to dozens at best, rather than the hundreds of thousands seen historically. Salmon farms harm wild salmon. It's time to remove all fish farms from BC waters in order to protect wild salmon.



## Help protect the rainforest by not eating farmed salmon!

Get Wild! is an educational program with the goal of protecting wild salmon. Get Wild! recommends restaurants and food vendors here in Tofino that pledge to serve exclusively wild Pacific salmon.

Roar (located at Hotel Zed in Tofino) is the latest restaurant to pledge to serve only wild, not farmed salmon. Chef Chad Martin is "a firm believer in wild local salmon and supporting local fisheries". At Roar, everything is cooked over an open flame. Quality and local ingredients are at the center of everything they do.

So head on down to Roar (or any other Get Wild! restaurant) this winter to savour some wild salmon. And remember: wherever and whenever you purchase salmon, always ask if it is wild or farmed.

For full list of Get Wild! registered businesses, visit getwildsalmon.ca.



@GetWild\_Tofino #getwildtofino