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FISH FARMING IN ALASKA:
GAMBLING WITH RESOURCES AT PUBLIC EXPENSE

BY
SENATOR DICK ELIASON

SB397
HB432

Alaska should move now to ban commercial finfish farming in the state. Development of a fish farming industry could jeopardize our natural resources, our sport and subsistence fisheries, and our billion-dollar commercial fishing industry.

Stewardship of common property resources is one of the most challenging responsibilities with which Alaska's government is charged. Our state Constitution (Art.VIII, Sec.2) provides, "The legislature shall provide for the utilization, development, and conservation of all natural resources belonging to the State...for the maximum benefit of its people." As a member of the legislature for nineteen years I can assure you that implementing this policy so that everyone is happy is an impossible task, but it is nonetheless essential to strive for the greatest common good.

The mandate to manage natural resources for the public good is, in itself, ample reason for the legislature to ban fish farming. Even fish farm advocates agree that risks to wild stocks can be minimized but not eliminated, and that the current economic potential for fishfarming is bleak. How can we justify spending public funds to help establish an industry which could bring catastrophe to natural resources and to the state's largest private sector employer?

The small group of individuals pushing for fish farming in Alaska is quick to point out that many countries around the globe are ardently pursuing mariculture, and that Alaska should jump on the bandwagon. Does any one of these other countries boast natural fishery resources on a par with

Alaska's? On the contrary. In most cases, they've either never had significant natural stocks or their fisheries have been decimated by poor management. These countries have little to lose by experimenting with fish farming.

The development of the world's finfish farming industry has been marked by an initial period of very rapid growth, and more recently by severe economic woes including many bankruptcies and the dumping of large quantities of farmed fish on the market at a loss. Farm operations have been established long enough in many places for us to see that the industry is plagued by problems Alaska does not have now, and and does not want.

Critical areas of concern include water quality, siting, and hazards to natural stocks. The degradation of water quality seems impossible for fish farms to avoid. According to a state report done in Washington, one typical fish farm using net-pens produces pollutants "equivalent to untreated sewage from approximately 10,000 persons." Pollutants are also laced with hormones and antibiotics given to the fish; these are believed to pose a serious threat to the public health by producing antibiotic-resistant bacteria in the human food chain. Over time, in a single site, tons of oxygen-demanding waste are produced. Complaints about pollution from salmon farms are cropping up in Ireland, Norway and Canada. Fish farms contributed to the pollution which likely was a key factor in the frightening killer-algae-bloom which destroyed all marine life in its path when it swept

through the North Sea in 1988. Maintaining the quality of the marine environment along our coasts is something in which most Alaskans have a stake.

The location of fish farms has sparked bitter public debate in places like Puget Sound. Even in Alaska a limited number of sites possess the features desirable for fish farms: accessibility, protection from heavy wave action, good flushing action, availability of a fresh water source, a good distance from anadromous fish streams, and so on. Many of these same attributes are desired for other uses: shellfish farms, hatcheries, recreation, boat moorage, residential development, etc. Conflict over siting is inevitable.

Perhaps the most unsettling of the potential dangers of fish farming center around the problems of fish disease, accidental escapement, and genetic intermingling.

These are serious concerns even in Norway, where mariculture is "state of the art" and fish farmers have access to extensive subsidized technical expertise. Fish escaping from pens pose a threat even if the renegade fish are free of disease. Renegade salmon may compete for space in a river inhabited by natural stocks, and inbreeding can weaken the qualities which suit a fish to life in the wild (such as the ability to migrate).

In Norway the escapement of large numbers of fish infected with a deadly disease has threatened wild stocks. Fish biologists there have concluded that disease in farms can lead to higher rates of infection in the vicinity of the net

pens, even if the disease itself already exists in natural stocks. When an exotic disease breaks out in a river inhabited by natural stocks, the entire river must be poisoned to eradicate it; this has happened in the U.S. and in Norway.

Recently the deadly VHS disease erupted again at a hatchery in Washington, and was also detected in wild salmon. The source of VHS is a mystery. But the fact that it never appeared in the U.S. until shortly after the establishment of fish farming, and that two of the three hatchery outbreaks of the disease in Washington have occurred within ten miles of major salmon farms, seems to lead to an apparent connection.

Those advocating fish farming in Alaska claim that all these risks can be minimized with the proper controls, siting guidelines and, of course, adequate funding. Indeed, to allow ANY fish farming, funding would be required for a whole new layer of bureaucracy spanning four departments (DEC, DNR, Fish and Game, and Public Safety), including lab space, state fish pathologists, biologists, and protection officers as well as office personnel.

But no amount of regulation can be effective if enforcement can't be guaranteed -- a costly and virtually impossible task when fish farms would be located in remote places and monitored sporadically. For example how can we prevent a farmer in some isolated bay from releasing diseased fish into the wild to save the huge expense of proper disposal? (Such actions are alleged to be taking place in Norway).

More than 70,000 people are employed seasonally in Alaska's seafood industry. They depend on the state to manage fisheries resources for a sustained yield. An average of only 3 people are needed to run the average fish farm. Fish farming has been touted as a fine "Mom & Pop" operation, a family business -- well, maybe if you're a member of the Rockefeller family, because it takes about \$1,000,000 to get started and it's a minimum of two years before you can expect any return on your investment! Financing for ventures in Alaska would likely come from out of state and foreign investors, so even if the industry were able to reap a profit, much of it would not benefit Alaskans. A much better "Mom & Pop" operation is shellfish farming, which has the legislature's full support (and mine), and which is now developing in various parts of Alaska.

Economic diversification and development deserve our support, but it should not be blind support of "anything at any cost." Potential benefits must always be weighed against potential harm. I concur that within human limitations, damage can be minimized in fish farming, but I doubt that adequate adherence to protective measures can be achieved, and I can't see a reason to take any risks when potential benefits are so minuscule.

We can best serve Alaska by responsibly managing our fisheries resources according to sustained yield principles, maximizing returns by controlled harvest and through enhancement efforts, continuing to support the "Americanizing"

and "Alaskanizing" of our fisheries, increasing incentives for shore-based processing, strengthening our marketing and quality assurance/education efforts, and by overall efforts to maintain a healthy marine environment.

The legislature recently received the final recommendations of the Finfish Farming Task Force appointed by Governor Cowper. The report confirms that the potential negative impacts of fish farming on natural stocks cannot to be eliminated, and does not present any evidence that Alaska stands to gain enough to justify taking the risks involved. The report recommends that the legislature act this session to resolve this issue.

To this end I have introduced Senate Bill 397, which would ban commercial finfish farming in Alaska. The current moratorium on fish farming will expire this July, unless action is taken. I hope that the members of the public will make their views known to their elected representatives in Juneau so that the legislature can resolve this issue once and for all.

for private profit?

By John de Young
P.I. Columnist

Consider these things about floating fish farms:
■ A typical net-pen fish farming operation on Puget Sound produces pollutants "equivalent to untreated sewage from approximately 10,000 persons." That's what a state report says. The pollution comes from fish feces, urine and food pellets deposited in the water and on the bottom of the Sound.

■ There are 13 commercial pens now operating over 60 acres of aquatic lands leased from the state. These 13 operations daily deposit to the bottom of Puget Sound nearly six times as much oxygen-demanding fecal matter and other wastes than does Metro's Renton Waste Water Treatment Plant, which serves 430,000 people. Materials that deplete oxygen can radically change or kill off the life forms in an unpolluted environment.

■ Siting 27 more fish farms, now delayed by opposition from upland property holders, environmentalists and county officials, would add a pollution load to Puget Sound equal to that from building four new cities the size of Everett.

■ The "proper siting of 100 farms would not have significant impact on the aquatic environment." So says the state's just-issued environmental impact statement on floating net pens.

Those 100 fish farms would produce 55 metric tons of oxygen-demanding waste per day. That's 18 more tons a day than Metro's Renton and West Point treatment plants together produce from the sewage of 1 million people.

Analysis

The environmental impact statement was prepared by three private organizations that supply fish-farm companies with paid expert witnesses.

Under Gov. Booth Gardner, state policy is to hasten any increase of fish farming in the state's waters and to downplay environmental problems that aquaculture may bring.

The official evangelist is the Department of Agriculture's Dr. John Pitts, veterinarian and former Jefferson County commissioner who appears at meetings and hearings — in one case, as a paid witness for a net-pen applicant — to pooh-pooh environmental objections raised by net-pen opponents.

Opponents are not just those who own shoreline property, who howl against a net pen being erected in their aquatic front yard. They've been fired up by what the state's environmental impact statement confirms: A new, nearby fish farm can give view property a one-time, financial knock.

Opponents include environmentalists like David Ortmann of Friends of the Earth, who says: "Why should we be happy about fish farms that dump tons of fish poop every day into Puget Sound?"

They include commercial fishermen like the Puget Sound Gillnetters, who know something that has largely escaped the notice of sport anglers.

Atlantic salmon, not a salmon but a sea-run trout of the Atlantic seaboard, have escaped by the thousands from net pens here and in British Columbia. The B.C. government booms fish farms with a gusto exceeding even the ta-ra-boom-deys from Gardner's men and from Brian Boyle, the separately elected head of the Department of Natural Resources, which manages shore bottoms and other public lands.

What's more, hundreds of thousands of Pacific salmon have also escaped from the pens, especially in British Columbia.

So what does that mean?
The state environmental impact statement points out that escaped exotic fish like the Atlantic salmon "could establish self-sustaining populations and compete with indigenous fish," such as steelhead trout.

That may not be far off.
In the North Puget Sound last year, commercial and sports fishermen caught hundreds, probably thousands, of Atlantic salmon weighing up to 10 pounds.

More dangerous by far is that for the first time ever at least three sexually mature Atlantic salmon showed up miles from the sea in the Nooksack River last year, near Bellingham, and one in the Nisqually, near Olympia. Rumor has a fourth Atlantic nested in the Skagit River at Sedro-Woolley.

What's the worry about four fish, though they may be forerunners of thousands to come?

The environmental impact statement warns that accidental importation of "exotic" fish diseases associated with fish farms in Europe could devastate existing salmon and trout runs in state rivers.

Just in the past two weeks the public has learned that such a disease, viral hemorrhagic septicemia or VHS, has shown up at two hatcheries in state waters. It is the first time ever that VHS has been found in North America.

VHS, state fish-disease experts say, has never been found to occur naturally in Atlantic salmon. They say that the chance that Atlantic salmon in pens here are the source of the disease is "virtually zero." The disease was found in chinook and coho salmon, species raised extensively at federal, state and tribal hatcheries and at commercial net-pen operations.

The impact statement does not dwell on what has happened in Norway, where other diseases associated with that country's extensive net-pen industry have ravaged wild Atlantic salmon runs in 32 rivers. The government was forced to poison some streams, set up a salmon sperm bank to preserve wild genes and consider banning any new net pen within 12 miles of a river mouth, an obvious rule not yet under consideration here.

Nor does the statement dwell on the possibility of migrating wild fish: catching indigenous fish diseases from net pens here or of net-pen escapes spreading such diseases into our river systems.

Fish farmers themselves helped call state attention to fecal build-up beneath pens, a build-up that kills clams, oysters and other bottom dwellers and can release poisonous hydrogen sulfide gas, which



DUANE HOFFMANN/PI

can kill all fish in a pen in minutes.

In 1966 Commissioner of Public Lands Boyle limited new net pens to sites where the water is at least 40 feet deep at low tide, a mile away from other pens and with enough current to flush away food and fecal deposits. He also limited the surface area of new pens to two acres or less.

These requirements ended up in "Recommended Interim Guidelines" written for the departments of Agriculture, Ecology, Natural Resources and Fisheries, which share regulation of the fish-farm industry, with Agriculture and Pitts calling most of the shots.

With no force of law and offered to help county commissioners site pens under state law, the guidelines deliberately do not talk about navigation problems, use conflicts and, most important, esthetics.



If the two sides could stop feuding and start talking about necessary standards, we could have a safe, considerable industry.

—Peter Katz,
fish farmer

Commissioners have learned that if they turn down a net-pen proposal, the applicant will seek a full rehearing before the state's Shorelines Hearings Board, with Pitts certain to show up to put the stamp of Gardner's administration on having the permit granted.

Dorain Colby, an Island County commissioner, put the matter thus in a 1987 letter:

"While there may be legitimate reasons for denying a permit to locate a salmon net pen, local government has been placed in the position of being able to say 'yes' to such a proposal but not 'no'."

Under Gardner, the Department of Ecology has refused to require net pen operators to get pollution-limiting discharge permits under the federal Clean Water Act.

The Sierra Club Legal Defense Fund has announced it will sue the U.S. Environmental Protection Agency if necessary to force EPA to force Ecology to force every net pen operator have such a permit.

The state's draft environmental impact statement declares that the major impacts of net pens can be cured by "proper farm siting to assure dispersion of wastes, flushing of the site and protection of sensitive areas."

It's a view that one can come to easily while talking to such eloquent fish farmers as Peter Katz, a marine architect running the Paradise Bay Co. net farm at Port Townsend, and John Forster, a Ph.D. in aquaculture running Sea Farm Washington's similar

operations at Port Angeles.

Both pen systems, clean, low in the water, quiet, full of fat, bright Pacific and Atlantic salmon, are barely noticeable in the working harbors that contain them.

But that's quite different than siting a pen in Frenchman's Cove on the west side of Hood Canal, as International Marine Farms Inc. proposes.

Or siting a pen, as Tailfin Inc. proposes, in a main salmon and trout-fishing cove between East Point and Bell's Beach on the west side of Wudway Island, where from her home Margaret Jorgensen looks out across Saratoga Passage to Camano Island. She heads the Marine Environmental Consortium, made up of 20 citizen organizations that oppose fish and other floating farms.

Katz argues for having the state set standards for siting and operating net pens, to ensure that the pens do not harm the environment and to give the net-pen operators a clear but flexible regulatory framework to live with. But Katz feels the industry is getting a bad rap from people like Johnston, who, he says, simply don't want a net pen in their aqueous front yard.

"If the two sides could stop feuding and start talking about necessary standards, we could have a safe, considerable industry," he says. "But we're years away from that."

Forster, president of the Washington Fish Growers Association, dismisses esthetic revulsion as the main drive behind the opposition to what he characterizes as a clean, beneficial industry with vast prospects.

"It's more than esthetics. It's an intrusion into a life style that they don't like and they're using environmental problems as a smokescreen. Because of that, the debate is dishonest at the moment, terribly dishonest."

Johnston, at a gathering in her home with other members of the Marine Environmental Consortium, characterizes such comments as unworthy.

"The net pen issue raises a fundamental issue of public policy that involves more than us, though the environmental questions are real and cannot be brushed aside by the industry or the state. The big question is: Should the public waters of Washington State be turned over to a few corporations for private profit?"

That's a proper question for us all to ask. It must be answered by political action. Gardner's administration has already answered: Yes.

To me it seems stupid to site more pens in pristine salt and fresh waters (yes, an application is pending in Eastern Washington) until we have better, more extensive scientific information about siting them, that the draft environmental impact statement supplies.

Until we know if pens can be sited safely anywhere, we would be blind to commit ourselves to putting major sources of pollution in our unpolluted waterways and on waterways we are trying to clean up.

The tragedy of Norway's rivers demonstrates that

Norway sees mounting disease, pollution threat from fish farms

The deadly salmon disease furunculosis, previously unknown in Norwegian waters, is breaking out of fish farms and threatening beleaguered wild stocks, says a top government official.

Svein Aage Mehli, head of the division of Norway's Directorate for Nature Management which is charged with protection of wild salmon, told a Washington State regulatory hearing Nov. 14 that 5,000 farmed salmon infected with the disease escaped this summer into Hjørundfjorden near Molde.

Despite an intensive fishery to catch the fish and a system of net barricades at the mouths of salmon rivers, an infected fish was found in fresh water, he testified.

"If the disease spreads to natural stocks, the situation may be out of control in Norway," Mehli said.

"I feel we are on a sharp edge with diseases. If we have (the parasite) *Gyrodactylus salaris* in more rivers we may just accept our wild salmon is extinct."

(Furunculosis is present in B.C. waters and leads to loss of appetite, fluid retention, ulcers and eventually death in up to 50 percent of affected stocks. It had not been found in Norway until smolt transfers from outside the country were undertaken. *Gyrodactylus* also has been linked to fish farming and is treated by killing all host fish with rotenone.)

Mehli was qualified as an expert witness at a hearing in Lacey, Wash., of the Shoreline Hearings Board, which is hearing an appeal of a Skagit County decision to reject a fish farm in the mouth of the Skagit.

The fish farm proponents, a tribal group, are appealing the refusal of the Skagit County commissioners to issue permits for the farm on the basis that it threatens Skagit salmon and could pollute the sensitive estuary.

Proponents have denied there is any evidence of a disease threat to wild stocks from farmed salmon.

As a result, the appeal hearing has turned into a deep investigation of the environmental impact of salmon farms on wild stocks. Mehli was flown from Norway to testify on behalf of county commissioners, who backed up their decision by referring to the Suzuki Foundation report on Norway called *Journey to the Future*.



Svein Aage Mehli, of Norway's environmental agency, testified last month to a Washington State regulatory agency.

Mehli responded angrily to suggestions by fish farm proponents that there is "no conclusive evidence" of disease spreading to wild stocks from farms.

"We are very concerned," he said. "It is not right to ask for conclusive evidence at such an early stage."

Furunculosis imported on smolts destined for salmon farms broke out two years ago and authorities felt they had eradicated it, he said.

This year's outbreak was a shock, as was the continued spread of bacterial kidney disease (BKD), which is very difficult to treat even with antibiotics.

"BKD poses a problem for natural stocks because it was diagnosed for the first time in 1980 and previously did not exist in nature," Mehli said. "It is very easy to see a connection between BKD (in salmon farms) and wild stocks in the river."

"It's reasonable to conclude" BKD spread from farms, he said, and Norwegian scientists "see logic in such a connection." BKD is diagnosed or suspected in 100 netpen operations and hatcheries.

Antibiotic use on Norwegian fish farms climbed to 48 tonnes last year, equal to the requirements for human use and animal husbandry combined.

"If you see the first diagnosis of redmouth disease in Norway just two years ago, it's impossible to ask what happened in such a case," Mehli continued. "Veteri-

narians underline the seriousness of that situation, that net pen operations have an impact."

Mehli said redmouth now is present in 300 facilities but was unknown until 1985.

"Net pen operations may function as a multiplying station for disease," Mehli said. "They will give greater disease pressure on natural stocks that we didn't see before netpen operations."

Mehli said further studies on the straying of farmed fish into rivers show a sharp increase in the presence of farmed fish. A year ago, 18 percent of the fish found in the rivers studied were of farm origin. In 1988, the figure rose to 40 percent. The origin was confirmed by scale samples and electrophoresis.

Asked if strong regulations could control disease, Mehli agreed they could "minimize problems if they go far enough. Norway has not gone far enough."

Norway is proposing a ban on the transfer of eggs and smolts between regions of the country, he said, and considering a ban on all imports of sexual products like eggs and milt.

Even though existing regulations list diseases which must not be present in imported eggs, the list is limited and "in Norwegian cage culture we know other diseases are knocking at the door."

In theory, he said, fish farmers "want to get rid of disease, but if they see profit in the short term they may react in a different way."

Mehli also confirmed fears of negative genetic effects of farmed fish on wild stocks if they interbreed. "We are very afraid it could affect their ability to migrate."

Netpen salmon have undergone careful selection for size and growth rate, he said, but researchers may have inadvertently selected other characteristics which could have a negative impact if reintroduced into wild stocks.

"First there is a genetic problem and second an environmental problem. If Atlantic salmon (escaping in Pacific waters) have the same requirements as coho or steelhead trout — and we know that salmon escape in great numbers — then you will have competition for space in the rivers."

As to their ability to spawn, "we see them in rivers, they are mature, ready to spawn and we are very worried of what will happen."

New zoning regulations now being implemented in Norway will ban farms within 20 kilometres of salmon rivers and close entire fjords to farming where salmon are present.

West Coast Shake-out

Supply and demand tremors rattle B.C. growers.

by Peter Chettleburgh

THE SHAKE-OUT has begun. Sagging salmon prices, excessive debt, high interest rates and a worldwide glut of salmon have triggered a period of consolidation in the west coast salmon farming industry. On the East Coast where prices are firmer and farmers have been more conservative in their approach there is still a margin of profit, but it too is narrowing as prices continue to slide in the face of skyrocketing worldwide production (220,000 tonnes in '89).

Everyone said it would happen, but no one really wanted to believe it. On the west coast, where prices have been hovering at or below production levels for most of the summer, reality has struck home with a vengeance. The need for cash flow has caused many farmers to sell a lot of small pre-market fish for ridiculously low prices - 90¢ a pound was one figure this writer heard mentioned earlier this summer.

Since May we have heard of at least four west coast farms that have been put into receivership, another two that have been sold at fire sale prices and at least a dozen more which are in desperate need of working capital. Everyone else is holding on, praying for higher prices in the fall.

One of the big ones that went into receivership is the Fremstad Group which has four farms, a hatchery and processing plant in the vicinity of Campbell River. It's being handled by the accounting firm of Coopers

and Lybrand which was looking for a buyer as we went to press in August.

Triangel Resources near Tofino on the west coast of Vancouver Island found itself in trouble earlier this spring and was taken over by General Sea Harvest, an affiliate of the Finnish conglomerate, Cultor Ltd. (formerly Finnish Sugar Co.), the parent company of Ewos Canada. General Sea and B.C. Packers were also looking at the assets of Ross Passage Salmon Farm, another west coast operation which found itself in trouble earlier this spring.

One other company that is known to be in receivership is Seagrow Industries Inc. (400 tonne capacity) with two sites in Jervis Inlet. The receiver, Coopers and Lybrand, was still looking for a buyer as we went to press.

There were also some amalgamations before the current shake-up began. For instance, within the last year Five Fishes (Sechelt) and Nordic Ventures (Quadra Island) were purchased by B.C. Packers, the large west coast fishing company-cum-processor owned by Westons. Apparently B.C. Packers is on the lookout for other expansion prospects, but doesn't plan to walk into a situation unless all the biological criteria, etc. are just right.

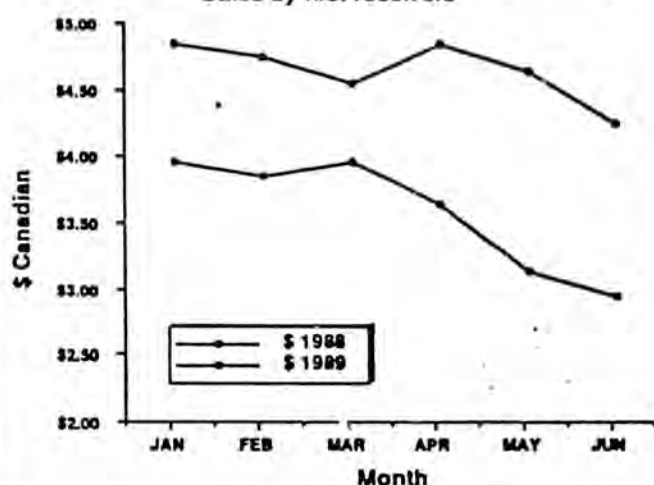
As a general comment, it can be said that the farms with some of the worst financial problems are in the Sechelt area. This is where the goldrush started in 1984

and it is the area that received a lot of the initial debt financing from Norway. Now the Norwegian financing has all but dried up and few investors are prepared to put additional

salmon farms at about \$250 million. And this does not include an additional investment of at least \$50 million in the supply and services sector (cages, feed, nets, etc). Of this total in-

Fresh B.C. Salmon Prices 4-6 lbs.

Sales by first receivers



The graph above tells the story. The top line shows prices for B.C. farmed salmon (4-6 lbs.) during the first six months of 1988, while the lower line shows prices for the first six months of 1989. Prices are FOB Vancouver (Source BCSFA).

money into the farms because of their current debt structure. Adding to their woes are the growing conditions which many in the industry agree are not as good as those north of Campbell River or on the west coast of Vancouver Island. Indeed, some of the salmon farm sites may end up in the hands of oyster growers who are already lining up for a chance at leases that will probably turn out to be better for shellfish than salmon.

\$250 million investment

A recent estimate puts the total investment in B.C.

vestment, at least \$85 million has come in through Norwegian banks, much of which is now exposed to major losses, according to a recent report in a Norwegian newspaper.

Even for the smaller farms, those with debt in the neighbourhood of \$2-3 million, the debt servicing costs of 15-18% will skim off between \$300,000 and \$400,000 a year. That's a lot of fish, and a lot of debt relative to inventory, assets and equity, particularly in an industry that has yet to establish a solid production base.

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Although the depressed prices are toughest on the farmers, the suppliers behind the scenes are also hit hard. Scantech Resources of Sechart folded in July after becoming one of B.C.'s major suppliers of fish farm equipment in just four years. President Clark Hamilton says that he lost everything in the failure but is still a strong believer in the future of the industry in British Columbia.

Another supplier which was hard hit was Powell River Net Loft which ceased doing any further work for the fish farming industry in June. The suppliers that are the most exposed are the companies which specialize solely in fish farming equipment and services for the B.C. market. They don't have the flexibility of companies that serve other industries or those that have national distribution.

It's small consolation that salmon farmers around the world are facing the same problems of overproduction and falling prices. Indeed, both the Scots and

Norwegian smolt producing sector.

In British Columbia the problems seem even worse. Excessive debt financing, high jacking rates and high

"At the end of the day salmon farming will end up like other producing sectors with only the low-cost producers surviving."

Norwegians are taking a serious beating in Europe where production continues to grow at about 50% per year while demand is at about 25%. In Norway the Fish Farmers Sales Organization (FOS) has recommended holding the number of smolts going into the sea at about 50 million this season. This is to reduce production and maintain prices in the years ahead. One of the consequences, however, will be

mortalities from algal blooms and BKD have continued to chip away at profit margins. B.C. growers have also had to cope with a relatively new and untamed culture species, chinook. It doesn't have the 20 year track record of the Atlantic species which the Norwegians and Scots have been able to use to their advantage on both the production and marketing sides. It's taken extra time and money for west coast

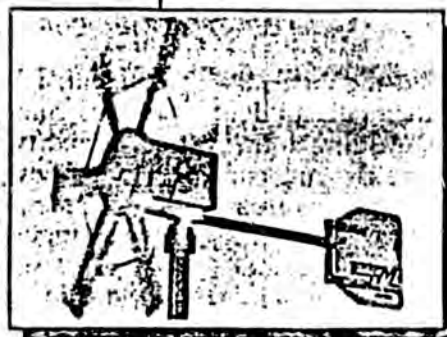
rived late in the world growth curve of farmed salmon production.

Glutted markets

As if this weren't enough, world markets are currently glutted with high inventories of frozen Pacifics, a legacy of an oversupply last year and ample reserves of fresh and frozen farmed Atlantics on world markets this year. Farmed Atlantics now take preference in most European and some North American markets, areas that were once dominated by wild Pacifics. Consequently, the price for both farmed and wild Pacifics has seen a dramatic fall since last December with farm gate prices for farmed chinook (6-9 lb.) dropping more than \$1.50 per pound to \$2.50 and lower for a while early this summer. (New Brunswick Atlantics (6-9 lb.) were wholesaling for about \$1.25 more per

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of the same size mid-summer, while Norwegian Atlantics were about 50¢/lb less than the New Brunswick product.).

The depressed market conditions came at a particularly awkward time for B.C. growers. The 60 or so companies that started operations within the last four years are at a stage of maximum investment, everything's out on the line, but as yet they haven't had a good chance to make any major earnings and reduce their debt. And now, with salmon prices the way they are, you can be sure that any fish under 4 pounds is being sold below the break-even point.

The worst part is that there aren't any major miracles expected in the near future. Though there should be a modest price rise when the wild-catch season ends this fall, a significant jump in farm gate

World's shrimp producers face same problems

Shrimp producers in southeast Asia are facing the same slide in prices that hit salmon farmers this year. According to a recent article in *Aquaculture Digest* (July 25, 1989) the pond-side price for giant tiger shrimp fell from \$8.50 to \$4.40 per kilo in Taiwan last spring and only recovered slightly during the summer. Taiwanese production costs are about \$5.00 per kilo.

Once again the main culprit is a hyper-active production sector trying to sell product into already-glutted markets. According to *Aquaculture Digest* the winners in the shrimp game are likely to be the low-cost producers in China and Indonesia while the losers are going to be the high-cost, intensive shrimp farmers of Taiwan, the Philippines, Thailand and the rest of the world. Commercial shrimp fishermen will also have problems remaining competitive in the years ahead, the article adds.

prices is not likely since the ever-increasing supply of farmed product from Norway, Scotland, Chile and Ireland is flooding markets in Europe and Japan, and making serious inroads into adjacent turf in the United States. It's a classic case of supply and demand

theory in action and will only be stabilized by market expansion, strong promotional efforts, more efficient production techniques and well organized selling.

Who will survive?

The farms in the best position are those with the

ciency and deepest pockets, all linked to an efficient means of selling their product. The big integrated national and multinational companies are in a strong position. They can benefit from profits in several segments of the production, processing and distribution chain.

But there is also a future for independent farms if they can maintain a low cost of production. To do so they must run a lean operation, maximizing growth rates, while keeping feed wastage and equipment purchases to the minimum. They will want to have the least expenses possible and get the best prices they can for their product by pursuing niche markets.

Production costs are hard to pin down, but estimates run between \$2.50 and \$3.50 a pound farm gate depending on the site and

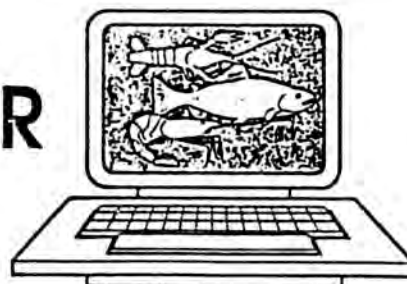
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what costs are included. This means that in mid August, with farm gate prices hovering at about \$3.00 per pound, B.C. farmers could make a modest profit if they were operating on the lean side or could be losing up to 50¢ a pound if they were on the high side. Unfortunately, for many of them there was no choice but to sell chinook and coho that were starting to mature. A couple of farmers were seriously looking into the possibility of establishing U-catch'em pens catering to wealthy U.S. yachtsmen.

Key to success

One of the most important keys to success in the years ahead will be management. As aquaculture consultant Ted Needham pointed out in a recent issue of UK-based *Fish Farmer* magazine "... every farmer has to find out what his rearing costs really are. ... he can only do this if he works to proper budgets with monthly cash flows projected over two years and updated at least quarterly. All forecasts of fish growth should be based on what has been achieved to date

improvements." Needham's advice is as sound here in Canada as it is in Scotland. The margin for sloppy record keeping slipped away sometime last winter.

What is the outlook?

Is there any light at the end of the tunnel? Depends on who you talk to, but with another 50,000 tonnes projected to come onto world markets next year (275,000 tonnes total) there's not much hope that prices will again reach 1988 levels.

Who are the consumers?

Who's going to eat all this fine, fresh fish? The European market is nearing saturation and what's left will probably go to Scottish and Norwegian producers. The Japanese market is still available but it takes work to penetrate and, once again, the canny Norwegians are already in there, picking up what the Japanese can't produce for themselves (domestic farmed salmon production for Japan is estimated at about 25,000 tonnes of coho this year). The most accessible market left is our big, convenient neighbor to the south and there's still lots of opportunity there

in the U.S. market. Marketing and distribution are pivotal. It will take a concentrated, cooperative effort on the part of all Canadian producers of both wild and farmed fish.

At the end of the day salmon farming will end up like other producing sectors with only the truly low-cost producers surviving. They will sell their fish in a well disciplined market where demand will determine the production that is planned and financed. But at this point not even a prophet could say how long the restructuring will take and who the survivors will be. Ω

FRANK SIMON

Continued from page 42

The intense competition in the salmon business doesn't worry Simon either. "There is always room for a producer who's doing things right," he says. "We want to differentiate ourselves on the basis of quality. We believe that if we do everything right, we'll have a prominent position in the market." Ω

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MIX AND MIS-MATCH

Genetic pollution is the most invidious consequence of the escape of farmed salmon, argues Richard Douthwaite, who fears that the mating of farmed with wild fish may eventually eliminate our native stocks

On 9 February 1988 a storm of unusual ferocity hit the west coast of Ireland and swept across the country, leaving a trail of destruction in its wake. In Clew Bay on the Atlantic coast winds were so severe that farmers went down to the beaches the next day with their tractors and collected large quantities of dead fish. It was no surprise that two salmon cages moored in the bay broke up, releasing more than 30,000 fish into the open sea.

It is not always the weather which is to blame for fish farm escapes. One moonless night a few months before the storm, two men in a rowing boat cut the nets of 12 salmon cages moored in Mulroy Bay in Donegal. Almost 10,000 fish, worth £100,000, got away and the farm recaptured less than a quarter of them. The raiders' motive was to catch the escapees in their drift nets and then sell them.

Only recently has concern been expressed about the effects that these escapees might have on wild

salmon stocks. Perhaps the matter should have been addressed earlier. The first Scottish attempts to rear salmon in cages were made in the late 1960s and it was as long ago as 1981 that Scotland's output of farmed salmon exceeded its wild catch, with Ireland reaching that position about four years later.

Today the problem is so large it cannot be ignored. Scottish farmed output is expected to be 54,000 tonnes in 1991, about fifty times the size of the wild catch, and Ireland hopes to produce 15,000 tonnes that year. There is so much salmon in cages at sea that if only two or three per cent break free in any year, they will substantially outnumber the native stock.

Escapes would not matter if the freed fish were genetically identical to those born in the rivers up which they swim. However, this is rarely the case. The salmon in each river – even sometimes in the carrier streams – are unique strains which have evolved in the ten thousand

years since the ice sheets retreated. In most cases escapees will not be of that strain. There are 400 distinct stocks of wild salmon in Scotland, according to a report produced last year by the Scottish Wildlife and Country Link. It also states that wild salmon transferred from one river to another perform less well and have harmful effects on the native stock.

Farmed fish are increasingly being bred, like pigs and cattle, for characteristics which suit life in captivity rather than in the wild. Consequently, if escapees enter a river and mate with wild fish, they will pass on genes which tend towards placid behaviour, late sexual development and more rapid growth. Cross-bred young are therefore less likely than pure-bred natives to survive in the sea and return to the river as adults.

Even if farmed fish turn up in a river but mate with each other rather than with the wild fish, the effects are still adverse. They will

Genetic pollution is not the only threat which fish farming poses to the survival of wild salmon. Disease organisms and parasites multiply rapidly in the confined conditions of a salmon cage and from there they can easily migrate to affect other fish. It is for this reason that salmon farmers become wary if another farm establishes cages within a few miles of his own, which is why whole lochs in Scotland are allocated to one firm.

Now it does appear in farmed salmon all over the world. Pancreas disease was first reported in Ireland in 1984

after occurring first in Scotland in 1976. Seventeen of the 21 farms in Ireland now have it and output is consequently down by 25 per cent because of deaths or stunted growth.

The most worrying disease appeared only last year, in Norway: Salmon Anaemia Syndrome kills 80-90 per cent of young fish. Again, its cause is completely unknown.

In spite of the threat that diseases present both to their own and to the wild stock, some fish farms are their own worst enemy. In Scotland dead diseased salmon are

known to have been dumped at sea rather than incinerated on land, spreading pathogens far and wide.

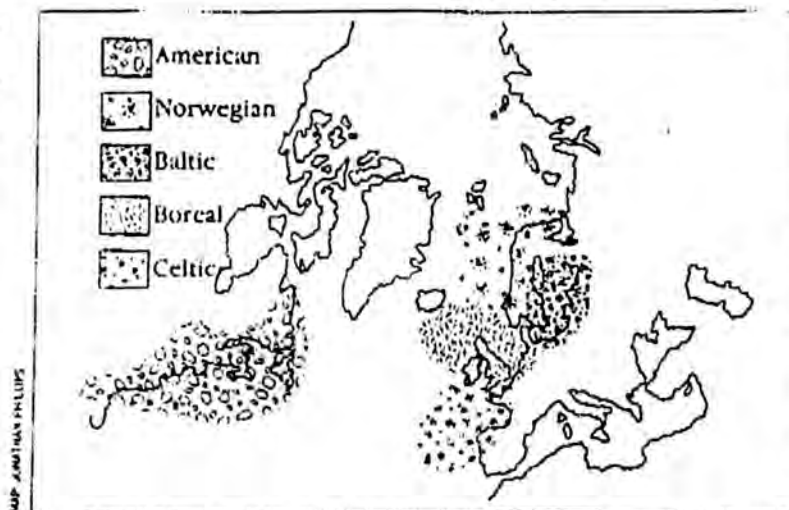
There are also two dangerous parasites. One is a tape worm which uses the edible mussel as an intermediate host, then moves on to affect wild fish. The worm weakens wild salmon, rather than killing them directly, lessening their ability to return up turbulent rivers to their spawning grounds and also making them more vulnerable to disease.

The second parasite is a flatworm, *Gyrodactylus salaris*, which has completely wiped out stocks of

wild salmon in 28 rivers in Norway. It was accidentally introduced when farmed fish were imported from infected hatcheries and put out into freshwater cages. The pest attacks parr – young salmon which have not yet developed the physical features that allow them to live in the sea. 'It is the most serious threat to Atlantic salmon in Norway today,' says Rear Admiral D.J. Mackenzie, director of the Atlantic Salmon Trust, Pitlochry. The only cure so far is a drastic one – to poison any remaining salmon in the river and then restock with uninfected fish.



Previous page: grilse from the Spey.
Above: fish jostle for food in the confinement of the cages. Right: distribution of the main races of Atlantic salmon



Although fishermen have known for hundreds of years that salmon stocks differ from river to river, scientists have only confirmed this belief within the last 20 years. Using a technique called electrophoresis they can analyse the proteins with which each fish is made up with great precision.

The first finding revealed by this technique was that there are five main races of Atlantic salmon, four of which share a common feeding ground off western Greenland. The Baltic salmon is the exception, feeding as an adult in the sea which gives it its name.

The second finding was that salmon vary genetically to a surprising extent from river to river, even within the same race. Dr Tom Cross, now of

University College, Cork, examined fish from the Bandon and Munster Blackwater rivers in the south of Ireland and found significant differences in their liver enzymes even though they were both of the Celtic race and the river mouths only 80 miles apart. Dr Cross repeated his tests with Boreal fish from the Moy and Carrowiskey in north-west Ireland and found the Carrowiskey fish very different again.

The situation is so serious that regular escapes from farms could eventually wipe out all native salmon. Research in Norway, where salmon have been farmed for much longer than in Scotland or Ireland, shows that in some rivers up to two-thirds of the fish are already of the farmed variety. 'If genetic pollution continues at its present rate, the hereditary variations of some of the river species will be halved within seven years,' says Professor Harald Skjervold whose research findings in this field all point to this alarming conclusion.

Any experienced salmon fisherman will confirm that salmon stocks vary from river to river.

salmon enter in the spring," says leading salmon geneticist Professor Noel Wilkins of University College, Galway. 'Other rivers have significant runs only in late summer, when the returning fish are smaller and younger. Some rivers are noted for the fine shape of their fish, others are not.'

Andrew Young, who managed the fisheries of the Duke of Sutherland more than 130 years ago, knew why this was: 'Each river has its own peculiar race of fish,' he wrote. 'We have now shown that salmon undoubtedly return to the river where they have spawned and where they belong to the race of fish that inhabit that particular river.' Professor Wilkins agrees: 'Salmon return to their own river with amazing accuracy and mating occurs predominantly between individuals who were born in the same river system.'

It is this inbreeding which has allowed the different strains to develop. In some rivers a higher proportion of fish come back after two or more winters at sea than after one year as grilse. Thus, if all the smolt are killed by disease or pollution one year, others are left to return to the river the following year to spawn, giving a chance for numbers to recover.

Fish farmers are deliberately trying to eliminate this characteristic: what they want are fish with a low grilse rate, because it is more profitable to produce bigger fish which spend two winters in the sea than smaller fish which spend one. Norwegian salmon fit this bill and consequently their eggs have been widely used in Scottish and Irish hatcheries instead of the native strains. Farmers also want their hatched fish to be ready to go to sea after one year in fresh water - it is obviously uneconomical to keep them in freshwater cages for an extra season. But again, in the wild, a stock in which some fish go to sea after one year and some after two has a better chance of surviving than one which does not.

Then there is the question of homing. Tagging experiments have shown that a higher proportion of wild fish return to their native rivers from the sea than do hatchery-bred fish released as fry into streams other than those from which their parents came. However, if any introduced fish which do return are caught and mated, their young will show a better return rate, which will

University College, Cork, examined fish from the Bandon and Munster Blackwater rivers in the south of Ireland and found significant differences in their liver enzymes even though they were both of the Celtic race and the river mouths only 80 miles apart. Dr Cross repeated his tests with Boreal fish from the Moy and Carrowiskey in north-west Ireland and found the Carrowiskey fish very different again.

The differences that exist between salmon from different rivers, says Dr Cross, 'are due to the small population sizes and the fact that they have been apart for 5,000 years. How important the differences are to survival, we cannot say. I think we ought at least to keep the different races apart.'

• Contrary to claims by B.C. salmon farmers that salmon egg transfers pose little threat to wild stocks, an Atlantic salmon advisory body has advised extreme caution to avoid disease and genetic problems.

Report sees genetic threat

"None of the benefits of transfer of young Atlantic salmon and salmon eggs into Canadian waters outweigh the threats to native stocks," says a top body of Canadian fisheries scientists.

Fish farmers, the B.C. government and the federal fisheries department have allowed major imports of Atlantic salmon to Pacific waters, claiming they pose a minimal threat to wild stocks. The imports are scheduled to end in 1989.

But a review of egg imports by the Canadian Atlantic Fisheries Scientific Advisory Committee in 1986 warned that "there are unpredictable genetic risks associated with transferring European salmon stocks to North America and the potential benefits to Canadian aquaculture interests may be low."

CAFSAC is a top scientific advisory group which provides background information for Canadian representatives on international bodies studying conservation of Atlantic salmon.

Its conclusions go a long way to support the call issued by the UFAWU in May demanding a halt on any movement of salmon eggs and smolts, particularly Atlantics, until protection of wild stocks can be assured.

The CAFSAC scientists concluded that most of the benefits of imports accrued to the aquaculture industry because "it could allow the industry to expand as quickly as possible (and) it could be cheaper than purchasing local seedstocks."

In the long run, they said, it would "encourage the multinational nature of the aquaculture industry by allowing surplus seedstock in one country to be moved to another country."

But the imports carry the risk of disease, they warned, pointing to the Norwegian experience with the parasite *Gyrodactylus salaris*.

"Although the Canadian Fish

Health Protection Regulations are considered among the best fish disease control mechanisms in the world," they wrote, "they are not infallible, a fact which, along with the large number of potential pathogenic organisms that are not considered under the Canadian regulations, makes the likelihood of an unwanted pathogen or strain of pathogen entering the country with fish from a certified (disease-free) source a very real possibility."

The CAFSAC report is part of a longer study by the North Atlantic Salmon Conservation Organization, a Scotland-based body supported by Atlantic salmon-producing nations.

B.C. salmon farmers have been enraged by UFAWU calls for controls to avert genetic pollution of wild stocks by farmed fish, claiming such pollution is unknown or unlikely to occur.

But NASCO warns that importation of European Atlantics to Atlantic Canada "provide risks of undesirable impacts on North American Atlantic salmon stocks."

"There are new disease or strains of diseases which may be introduced, also hybridization with North American stocks could result in loss of genetic diversity and reduced productivity."

NASCO concluded there is "an urgent need to develop new techniques to study the effects of hybridization, e.g. potential impacts of genetic impoverishment resulting from 'domesticated' or genetically engineered Atlantic salmon stocks (cultured salmon) spawning with wild stocks and hybridization of different strains of wild stock."

NASCO recommends that until definitive measures are in place to protect the genetic integrity of wild stocks, aquaculture projects should:

• use stocks originating as closely as possible to the project area,

• use sterile fish,

• establish "river preserves where no transfers or hatchery stocks is allowed in order to maintain the genetic integrity of some wild stocks; and

• manage stocks to ensure they are not reduced below a minimum size.

The Fisherman 7-15-88

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Alaska fishermen's concerns over genetic pollution and disease problems associated with escaped pen-farmed salmon are not unwarranted. Some 13% to 20% of all farmed fish escape, as documented by Norwegian scientists and European countries.

Also, verily large numbers of fish occasionally escape from pens. Their scientific studies show that the escapees do spawn in rivers up to a proven distance of 20 kilometers from their net pens. As a consequence of this research, and with great concern for the genetic integrity and survival of their wild salmon stocks, Norway has just imposed a series of new regulations on the pen-farmed salmon industry.

No salmon farms will be located within 20 kilometers of salmon rivers, and entire fjords will be closed to farming where salmon rivers are present.

This past December in Jarvis Inlet, B.C., 300,000 pen-farmed salmon escaped in winter storms that hit Canada. Floating net pens were found for miles up and down the coast.

Norway, in the salmon farming business for 20 years, has found itself combatting new diseases in net pens every year. Last spring, fish farmers requested that the government hire 100 new fish disease specialists (adding to their 60 disease specialists and nearly 150 fish veterinarians) before allowing any new permits to be issued in their country. A group of farmers who have lost tons of their farmed salmon due to a deadly salmon disease called *furunculosis* and government controls is suing the Norwegian government for \$25 million. Last summer 5,000 fish infected with *furunculosis* escaped in Norway. Despite intensive efforts to capture the diseased fish, an infected fish was found in a freshwater stream.

In order to control disease in pens, Norway's use of antibiotics in pen farming has risen 170% in the past two years to reach a level of 48 tons, more than the use in animal husbandry and human use combined. With the present focus on health and nutrition, how does this

Other View

reliance on antibiotics fit our view of pen-farmed salmon as a healthy addition to our diets?

Norway's most severe threat to their wild salmon stocks is from a parasite called *gyrodactylus salaris* that is responsible for wiping out 30 wild-salmon rivers. The *gyrodactylus salaris* parasite entered Norway via imported salmon eggs from Sweden. Importing eggs was prohibited by regulation, but those regulations were lifted as the result of pressure by farmers with economic concerns. The only control for the fatal parasite is by treating the rivers with a chemical called rotenone; unfortunately, rotenone kills everything in the rivers, not just the parasite, hence the loss of wild salmon by the tons in Norway.

Ownership of the pen-farming industry continues to be an issue. In Washington state, a local fish farmer is suing foreign corporations, primarily Norwegian, for attempting to monopolize the industry. Who would own the farms in Alaska?

The Alaska State Legislature should fund the Mariculture Task Force, a forum where these concerns and others need to be researched.

SONYA CORAZZA of Homer heads the Mariculture Committee of the United Fishermen of Alaska. This article came "signed" by United Fishermen of Alaska, as follows: Alaska Crab Coalition, Alaska Independent Fishermen's Marketing Association, Alaska Longline Fishermen's Association, Alaska Trollers Association, Bering Sea Fishermen's Association, Bristol Bay Drift-netters Association, Concerned Area M Fishermen, Cook Inlet Aquaculture Association, Copper River Fishermen's Cooperative, Cordova District Fisheries United, Kenai Peninsula Fishermen's Association, North Pacific Fisheries Association, Northern Southeast Regional Aquaculture Association, Peninsula Marketing Association, Petersburg Vessel Owners Association, Prince William Sound Aquaculture Corp., Prince William Sound Seiners Association, Seafood Producers Cooperative, Southeast Alaska Seiners, Southern Southeast Regional Aquaculture Association, United Cook Inlet Drift Association, United Southeast Alaska Gillnetters, Western Alaska Cooperative Marketing Association, and at-large delegates, Bill Hall, Ruel Holmberg Sr. and Bob Honkola.

is just part of their market, since seafood producers have turned to an increasing degree to foreign suppliers. The reason is that the cost of local packaging has risen to 20-40% more than that of imported products.

Spokesmen for Kassagerd Reykjavikur and Plastprent, two of the main manufacturers, said demand was always subject to fluctuation and that no massive change had yet taken place. Eggert Hauks-son, Plastprent's managing direc-

tor of the company's production, the position had never been so tight, with so little tolerance of price increases on the market. Bjarni Lúdvíksson, managing director at Icelandic Freezing Plants Corporation, said that as yet only a fraction of the corporation's packaging needs had been supplied from abroad. "Obviously we have to hold our own costs down, and while the dollar is so weak we must use the opportunity. If the króna is devalued, everything will change overnight."

NEWSNET

PROCEEDINGS against Mike Ikenze, the former Icelandic Consul in Nigeria who acted as an intermediary in attempts to sell stockfish from a group of Icelandic producers in 1984, have been dropped following his agreement to repay one-quarter of the GBP300,000 which he received for use in landing sales contracts.

SHRIMP CATCHES around Eldey off the southwest of the country are likely to be banned for some time following poor results of trial catches in the area. Only 20kg were caught in a two-hour trial haul recently. Closure of the area could have serious results for

local fishermen, who have in many cases filled their quotas for other species.

LUMPFISH CATCHES this season have been very poor, and production of lumpfish caviar is expected to amount to only about 9,000 barrels, against 27,000 last year.

A NEW EXPORTING enterprise has begun in Sandgerdi, a village in the southwest of the country, where two local residents, Thorbjörn Danielsson and Eiríkur H. Sigurgeirsson, have been assisted by chef Sigmar B. Hauksson in marketing whelk and crab in Sweden and France. Sales to a Swedish restaurant have already been agreed, and exports to France are to start in the autumn. The Swiss market is also being considered.

JUNE CATCH FIGURES



In tons	June		Jan-June	
	1988	(1987)	1988	(1987)
Cod	80 624	89 489	311 592	400 500



Hopes high for capelin

The capelin season began on 10 July, with 49 Icelandic vessels sharing a provisional quota of 398,000 tons. With the prices for meal and oil rising because of poor soya harvests in the USA and growing demand in the Far East, hopes are high for a successful season. The quota is to be revised in November.

News from Iceland August 1988

Salmon fishing:

Problems posed by sea-cage escapees

Salmon fishermen trying their luck this season in the Ellidaár rivers, which flow through the eastern part of Reykjavík and are popular with local residents, are complaining that large numbers of the salmon they are landing are "escapees" from aquaculture stations and are consequently smaller and less attractive than the wild types.

According to biologists studying the problem, the fish are fairly easy to recognize. They generally have damaged fins and are shorter and

fatter than the true natives of the river. In many cases they weigh only about one pound.

Biologists are concerned about the effects of the presence of the cultivated fish in rivers. A survey made two years ago estimated that 60-70 cultivated salmon had entered Ellidaár, a significant number in terms of the genetic effect on the local stock. Studies from Norway show that up to 10% of the fish in rivers near large aquaculture stations can be "escapees."



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Fish Farming Still draws opposition

By DAVID FOSTER
The Associated Press

RICH PASSAGE, Wash. — The history of salmon-fishing in the stormy North Pacific is filled with tales of brave fishermen riding the wild seas, but its future is being shaped in calmer waters.

Thousands of salmon in this sheltered arm of Puget Sound are captives in sunken pens the size of basketball courts. Crowded fin to fin, they swim endless laps, gobbling feed pellets and being fattened toward the day they'll be scooped up and whisked to market.

Yet while the crenulated coastline and pristine waters that stretch from Washington's Puget Sound to southeastern Alaska might be ideal for fish farming, the political climate is not so welcoming.

In Alaska, where commercial fishermen are a powerful

Please see Back Page, FISH FARMING

Anchorage
Daily News
2-20-90

FISH FARMING: Young industry has run into resistance

Continued from Page A-1

lobby, bumper stickers in fishing towns proclaim "Real Fish Don't Eat Pellets," and the legislature is considering a permanent ban on fish farms when a two-year moratorium expires in July.

In Washington state, salmon farmers have the official blessing of the legislature, but that has helped little in the face of challenges from fishermen and environmental groups, which have defeated several proposed farms.

The fish waste produced by a two-acre salmon farm is equivalent to the sewage produced by a town of 5,000 people, claims a Washington citizens group called the Marine Environmental Consortium.

Environmentalists also fear introduced species such as Atlantic salmon — favored because they fetch a higher price and are more docile than Pacific salmon — will corrupt the local gene pool and spread disease. Wealthy owners of shoreside homes, meanwhile, don't want fish farms spoiling their views.

Promoters call fish farming an efficient way to help meet the world's growing appetite for fish. Not only does it provide a year-round supply of fresh salmon to supplement the seasonal wild catch, they say, it also creates jobs free of the hazards of commercial fishing, one of the nation's most dangerous occupations.

They also contend salmon-farming provides an economic incentive to preserve clean water.

"We're the best environmentalists of all, because we're dependent on it," said Jerry Polley, site manager for Global Aqua, the nation's largest salmon farm. "If something's wrong with the water quality, we're going to be the first to complain."

Production of farm-raised salmon, here and abroad, has boomed in five years, flooding markets traditionally held by wild salmon and driving down prices.

"For the first couple of years, as more salmon was around on a year-round basis, the farmed fish seemed to help the wild market," said commercial fisherman Randy Babich. "Now it's a battle at the retail counter."

Fish farming, or aquaculture, is hardly a new concept. For years, farmers have raised oysters in the Northwest, rainbow trout in Idaho and catfish in the Southeast. But techniques have developed more slowly in domesticating salmon, the mainstay of fisheries off Oregon, Washington, British Columbia and Alaska.

For years, it was practiced only by the Norwegians, forced into salmon farming by their declining wild fish populations. But interest has spread quickly since 1985, after Norway refined methods to raise salmon cheaply enough to compete with the wild catch.

In 1983, world production of farm-raised salmon was 23,500 metric tons, just 3 percent of the 670,000-ton wild salmon catch. By last year, farm-raised salmon production had soared to an estimated 202,000 tons, or 30 percent of the relatively constant wild catch.

Norway still leads the pack, producing about 75 percent of the world's farm-raised salmon, but other places, including Scotland, Chile, Canada and Iceland, are catching up.



Daily News file photo

Alaska Department of Fish and Game technician feeds penned salmon at Little Port, Walters in southeast Alaska.

The United States, with 50 fish farms in Washington state and Maine, lags far behind, producing 1 percent of the total.

Many of the U.S. salmon farms are run by Norwegian companies, including Global Aqua's four-acre operation in Rich Passage, 10 miles west of Seattle.

Global Aqua's farm is fairly typical: a huge raft anchored offshore holds 40 pens, each lined with a net holding as much as 15 tons of fish, which range from finger-size smolt to fat-bellied salmon 2 feet long.

A half-dozen workers tend the pens from metal walk ways, filling automatic feeders and mending nets. A harvest, workers herd fish into one end of the pens, scoop them out with an oversize dipnet and load them onto a boat. The salmon are still kicking when they reach a Seattle processing plant 30 minutes away.

In the three years it takes to raise salmon to harvest farmers contend with prowling otters, hungry sea lions and diseases that can wipe out whole farms if left unchecked.

Aquaculturists say their operations will never be a major blot on the coastline.

"It would take just 40 acres of farms to produce all of the salmon that was imported into the United States in 1988," said Chris Gibson of Sea Farm Washington in Port Angeles. "The industry does not need a lot of space."

It may need even less space in coming months. Worldwide growth of salmon farming and recent overproduction in Norway have glutted the market with fish. Prices have plunged, and many farms are selling below cost just to keep cash flowing.

In British Columbia, lax regulation and a surge of Norwegian investment capital helped the number of fish farms soar from five to 135 in the past six years. But now many are in trouble. Nineteen have filed for receivership in the past year, and small businesses are being bought out by large investors better able to outlast the lull in prices.

Aquaculture boosters profess confidence in their long-term place in the salmon trade.

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The Fisherman (B.C.) Dec 188

Fish farm use of antibiotics poses threat

The widespread use of antibiotics in fish culture poses a serious potential threat to public health, says a Washington State zoologist, and should be strictly controlled.

Arthur Whiteley, a zoologist with a long-standing interest in microbiology, told a Washington State Shorelines Hearing Board inquiry Nov. 14 that antibiotic use on fish farms will produce antibiotic resistant bacteria in the human food chain.

If these resistant bacteria occur in humans, "the diseases caused by that organism could not be medically treated."

"It would eliminate from the tools of the physician those he would want to control disease."

Whiteley was qualified as an expert witness in the hearing, which was set up to hear an appeal against a decision by Skagit County to deny permits for a fish farm near the mouth of the Skagit River.

Whiteley produced a pile of scientific studies which show that "in almost every case resistant bacteria is selected by the use of antibiotics in fish culture."

In other words, use of antibiotics to treat bacteria causing fish disease kill all but the bacteria which is resistant to the medication.

Studies have proved that this

resistance can be transferred from one type of bacteria to another, Whiteley said, and can create resistance to several types of antibiotic.

Whiteley said this type of transference has been documented in the case of a vibrio bacteria which causes disease in fish. In a laboratory, this resistance was transferred to different bacteria which exist in the North Pacific food chain and are pathogenic to humans.

"This has not been observed in the wild," he said, "but there is a probability it could occur. Experiments indicate the genetic mechanism is in place ... and we can predict it will occur in nature under certain conditions."

The Centre for Disease Control in Atlanta has found the same phenomenon in beef and poultry, he said, and blame it for a dramatic increase in salmonella.

The only solution, he said, is to ban the use of antibiotics in fish culture which are used in human treatment.

In B.C., both oxytetracycline and erythromycin are used in fish culture even though they also are used in human medicine. There is no inspection to determine whether or not this transference of resistance is occurring in B.C. or whether fish sold to consumers is free of antibiotics.

HEAWI loses close vote

Farms offer 'surplus' chinook

Surplus chinook smolts offered to the fisheries department by the B.C. Salmon Farmers Association should be destroyed, says the UFAWU, rather than released in a makeshift enhancement scheme.

At least eight farms offered the smolts for sale earlier this month, suggesting that some kind of technological breakthrough led to survival rates above their forecast.

In fact, the proposal to sell the "surplus" chinook to the Salmonid Enhancement Program is a bid for a bail-out by an industry facing collapsing prices, said the UFAWU May 10.

"Prices for farmed salmon have tumbled a dollar a pound in the past few months," said union spokesman Geoff Meggs. "They simply can't afford to feed these fish and are hoping the taxpayer will bail them out."

Fisheries department spokesman Ted Perry said at least six

million fish were available in farms and hatcheries from Duncan to Powell River. He said DFO would not buy any fish, nor accept donations of fish that were not genetically pure Big Qualicum or Robertson Creek stock.

The fish would be released by DFO into the wild.

At press time, the farmers were insisting on selling the fish, which will starve unless fed by mid-June.

"Release of these fish poses a disease threat to wild stocks and would open the door to private ocean ranching," Meggs said. "Fish farmers have resisted every effort to win appropriate govern-

ment regulations, but they're not shy about asking for government money when times get tight."

Uncontrolled growth of the industry has seen farm fish harvests rise to 6,000 tonnes last year from 387 tonnes in 1986. Prices have crashed from an average annual farm gate value of \$3.17 to \$2.27, according to B.C. provincial statistics.

"Spending on salmonid enhancement has been frozen," Meggs said, "but apparently money may be found for this boondoggle. It's a slap in the face to SEP volunteers who have donated thousands of hours and faced steady funding cuts to even to consider this kind of scheme."

Consumer group urges farm salmon controls

Both levels of government should step up their regulation of the fish farming industry, says the Consumers' Association of Canada (CAC), to protect the consumer and wild salmon stocks.

In a comprehensive task force report released April 12, the CAC says that "the industry is not in the public interest." The report also says that "the industry has sold out its own interests" and "the industry is beginning to lose its industry."

In the task force recommendations:

- stepped-up provincial government monitoring and regulation of the aquaculture industry;
- public sector testing of fish for market to determine levels of residues;
- monitoring of environmental impacts and prosecution of regulatory violations; and
- consumer labelling to distinguish farmed and wild fish and to report harvest dates.

The report also urges the B.C. Salmon Farmers Association to rejoin the Canadian General Standards Board committees on feed and feed additives to seek ways to reduce residues and contaminants.

The task force expressed concern about colorants, drugs and other medication used in aquaculture "which may remain in the product at the point of consumption."

Antibiotics are a very real problem, the report says, because "long-term consumption of sub-clinical dosages of antibiotics by humans (for example, by consuming antibiotic-containing fish) can lead to the development of resistant strains of bacteria in the body system."

Treatment of infection in humans can be undermined by such doses, the report notes and "there is a potential for allergic reactions by individuals sensitive to antibiotic traces."

(The farm industry has established a Quality Assurance program with spot-checking which it says will control this problem. Fish must be held 42 days after drug treatment before going to market. The provincial government is recommending at least double that time.)

The task force recommends much tighter controls and monitoring of antibiotic use, including certification of farmed staff handling drugs.

The CAC proposes an industry commitment to "produce, catch and process fish without negative impact to the environment."

All types of fish, farmed and wild, should be checked for chemical residues, PCBs and pesticides.

Consumers should insist on protection of wild stocks, the CAC concludes. "A fish farm industry at the expense of the wild stock would, in fact, reduce the choices of fish for the consumer."

Algae, disease, low prices hammer B.C. salmon farmers

British Columbia's fish farming industry, wracked by collapsing prices, disease, algae blooms and bankruptcies, is facing a major corporate shakedown.

Despite continued assurances by industry leaders that all is well, signs of trouble include:

- ★ a rash of receiverships affecting about 12 farms and three companies;

- ★ devastating algae blooms throughout the Strait of Georgia which have wiped out some farms and crippled others;

- ★ industry agreement that the Sunshine Coast, the scene of a salmon farming goldrush only three years ago, may see an exodus of operations to colder, algae-free waters; and

- ★ continued low prices which are driving down wild salmon prices and forcing more producers to the wall.

The most visible problem has been the algae blooms, which sweep in on hot, calm days and suffocate salmon in their pens within hours. Persistent low levels of algae are believed to contribute to stress and disease.

Losses to various diseases continues to be high on many B.C. farms, according to industry publications.

According to the *Sechelt Press*, a plankton bloom during the Labor Day weekend wiped out five farms, severely damaged five others and destroyed 300 tons of salmon worth about \$2 million. The regional dump, which was to be closed to farm waste Oct. 20, was opened especially to handle the emergency.

Farms in Agamemnon Channel took the brunt of the assault, but the entire

region was affected. Local fishermen heard radio chatter from farmers seeking some place to dispose of the sudden large volumes of dead fish.

Professor Larry Albright of Simon Fraser University told a public meeting on the impact of fish farms later that month that the entire Strait of Georgia is so infested with the algae that farms will be removed from the area completely.

Meanwhile, prices continue to drop, heading below \$1 a pound according to some market reports. The break-even point is estimated to be around \$2.25 to \$2.50 a pound level.

The crunch of falling prices, provoked in part by aggressive marketing by Norwegian producers, is hitting farms hard in many areas.

Coopers and Lybrand, receiver for three firms put into receivership by secured creditors, reports continued financial problems for farms in the Campbell River area.

Eric van Soeren, receiver for North American Salmon Corp., operator of six sites around Quadra Island, and Sea

Grow, with operations at Nelson Island, said Sept. 19 that new buyers had not been found.

But both firms were thrown into receivership by Norwegian banks seeking to slow their losses on loans to B.C. producers. Now van Soeren is seeking a buyer for Atwood Bay farm near Desolation Sound and expects a busy fall with other troubled firms. He would not disclose who is buying the farm.

As a result of the chaos, the normally boosterish industry is shying away from an optimistic DFO analysis of the industry which predicts production could hit 80,000 to 100,000 metric tons by the year 2000.

Product of 50,000 tons is very realistic, the Price Waterhouse report claims. But industry spokesmen believe that disease and other problems will keep them in the low-growth range of about 20,000 tons until the turn of the century.

(Ed: The above article was reprinted with permission from *The Fisherman*, Geoff Meggs, Editor)

Fish farmer sues foreigners

A Washington state fish farmer and his corporation have sued in U.S. District Court alleging that foreign national interests have attempted to monopolize the commercial fish farming industry in his state. Lee A. Holley III of Lopez Island in northern Puget Sound alleges in his suit that foreign business interests, primarily

Norwegian, operated through American national fronts to destroy competition in the industry, remove local control and violate antitrust laws.

Holley, owner of Northern Nights Fish Farms Inc., is suing several Norwegian corporations that have either sole or partial ownership of farms in Puget Sound. Also named in the suit are state officials and other individuals who allegedly contributed to illegal activity. Holley charges that large financial contributions were made to state political campaigns by the foreign interests, which, he says, also assisted in defeating a moratorium proposed against new businesses in San Juan County, where Holley lives.

Comments from the Norwegian companies and state officials were being withheld pending litigation, according to several reached by telephone.

— Brad Matsen

The Fisherman January 25, 1989

Fish farm drug hits wild stock

Fishermen harvesting shellfish off Scotland say a chemical used by salmon farmers is killing marine life.

Scientists at Aberdeen University have linked the chemical with increasing numbers of wild salmon going blind.

The controversy has erupted over Nuvan 500, which farmers use to control pests. Its byproduct, dichlorvos, is listed by the 1987 North Sea Conference as one of 26 most dangerous chemicals in waterways.

The debate highlights the severe problems salmon farming disease treatment can pose for

the marine environment and other marine life.

According to the *London Observer*, in a report on its wire service Jan. 11, scientists at Norway's Institute of Marine Research in Bergen have found the chemical could be damaging sensitive lobster and crab larvae around the farms. Mussel and oysters also absorb the chemical.

Nuvan is strictly controlled on land, but salmon farmers have easy access because they are not subject to the same regulations.

Fishermen and environmentalists are demanding a ban on Nuvan, but farmers say they will

be decimated by sea lice if Nuvan is taken from their arsenal. They favour voluntary controls.

Nuvan is not registered for use in Canada, meaning it is unavailable. Valery Brooks, of the B.C. Salmon Farmers Association, said sea lice are not a problem in this province, but a special session on lice is scheduled for an aquaculture conference in Dartmouth next month.

Scientists there have concluded that sea lice threaten the viability of salmon farming in Atlantic waters and 96 percent of farms must use treatments to control the parasite.

A new problem for fish farmers

Foes of Puget Sound pens make an issue out of virus new to Northwest

By Jane Hadley
P-I Reporter

An exotic virus that caused fisheries officials to order almost 4 million fish and eggs destroyed at two hatcheries last week has given new ammunition to foe of fish-raising pens in Puget Sound.

Opponents of the net pens said yesterday they plan to make an issue of the virus at hearings tomorrow and Thursday on a state Department of Fisheries environmental impact statement on net pen fish farming.

But proponents of expanded fish farming on Puget Sound say it would be irresponsible to speculate on the source of the virus. They said there is no evidence pointing to Atlantic salmon or net pens as the cause, as some opponents charge.

But, Jerry C. Grover, of the U.S. Fish and

Wildlife Service said logic pointed to the Atlantic salmon.

There are 13 existing net pen operations in the state, most of which grow the Atlantic salmon. Close to 20 other net pens have been proposed.

The virus, known as viral hemorrhagic septicemia or "VHS," was found in cell cultures in two hatcheries in December and positively identified Feb. 17. It has never before been reported in North America. It has caused substantial fish losses in Denmark and other European countries.

No fish reportedly have died of the disease in Northwest waters to date.

The virus was found in cell cultures at the Fish and Wildlife Service's Makah Hatchery near Neah Bay and a joint state-private hatchery at Glenwood Springs on Orcas Island.

"From the conversations I've heard, everyone's

looking at the net pen aquaculture industry in Puget Sound and Canada," said Grover, fisheries associate manager for the U.S. Fish and Wildlife Service regional office in Portland.

Grover said it's important "not to be finger-pointing because we don't know" and labeled such a guess as "speculation."

He added, "It doesn't take too much gray matter to put two and two together. You have to ask how the thing leap-frogs from Europe to Puget Sound. The common denominator would be Atlantic salmon. That's what the scientists are talking about."

The state Department of Fisheries, several scientists and an industry spokesman immediately jumped on Grover's comments.

"I'm certain this issue will be thrown at the

See FISH, Page B4

Fish: Virus origin to be probed

Page B1

try, when, in fact, I think it's endless," said Anne Kirske, executive director of the Washington State Fish Growers Association.

But environmentalists were just as indignant yesterday and accused the state Fisheries Department of being a "booster" of net pen farming.

"This is really a terribly threatening thing," said L. Joe Miller, president of the Marine Environmental Consortium, a coalition of numerous local groups fighting proposed net pen operations around Puget Sound.

"It's the kind of thing environment groups we work with have been anticipating and dreading and, now, here it is," he said. "The state and industry have said, no, this is not a realistic concern. They've said we're only worried about our views. Now they say this (virus) has come in on somebody's boot, which is really an

insulting suggestion."

Grover discounted the "boot" theory and some other suggested sources. He said it's "kind of far-fetched, even impossible" to believe that somebody who traveled in Europe brought the virus in on his or her boot. The virus can survive only a short time outside living tissue, he said.

Grover said his agency, the state Fisheries Department, the Wildlife Department, and Indian tribes are launching a massive testing program to try to track down where the virus might have spread. The U.S. Fish and Wildlife Agency, for example, will test the 35 miles of the Sooes River and its tributaries that are upstream of the Makah Hatchery.

The current theory, he said, is that Sooes River fish shed the virus and it got into the hatchery through its water intake.

The Fisheries Department will test saltwater around Glenwood Springs as well as some net pen operations. He said test results

should be available in late March.

Grover and Dr. Marsha Landholt, a fish pathologist at the University of Washington, said the rainbow trout is the most susceptible species of fish to get the disease from the virus. Coho salmon can carry the virus and pass it on without getting sick. But fisheries experts are worried about steelhead, because they are a type of rainbow trout.

Several weeks ago, Washington state rainbow trout were injected with the VHS virus in a federal laboratory and suffered "a high incidence of mortality," said Peck of the Fisheries Department. Landholt said VHS may seem "like a scourge to us because it's a new disease. But if you talk to people in Denmark and Europe that have VHS, they don't seem to worry to the degree we are. They seem to manage around it."

Landholt said they disinfect and destroy all fish in all infected hatcheries as well as those downstream.

Seattle Post-Intelligencer

February 22, 1989

Puget Sound anglers hooking Atlantic salmon

by Brad O'Connor
Times staff reporter



Steve Loop caused quite a stir in June when he showed up at Seacrest Boathouse in West Seattle with a 5½-pound Atlantic salmon he'd caught while fishing for blackmouth near the Southworth Ferry landing.

Atlantics are not supposed to be swimming around Puget Sound and it was only the second Dave Nelson, Seacrest manager, had seen in his 17

years at the boathouse.

Atlantics — 1 million or more of them — are in the Sound, but all are supposed to be confined to net pens where they are reared by private growers for markets mostly in the south, the East Coast and California.

Loops' Atlantic was an escapee.

Since June, Nelson has weighed about a dozen others, all caught on hook and line, which is remarkable. While Atlantics provide some of the world's greatest freshwater sports fishing, they rarely are caught on sports gear in salt water.

"Ponder this," said Nelson, "if we've seen a dozen here, there must be many, many more swimming around out there."

He's correct. There are more.

Will Sandoval, biologist for the Muckleshoot Tribe, said his tribal fishermen have told of netting several Atlantics during summer and fall salmon seasons.

"Some told of catching three or four a day," he said.

Three that Sandoval checked during a state and tribal test fishery for sockeye in July were approaching sexually maturity.

"What concerns me is that they may have been looking for somewhere to spawn. Even if they can't spawn successfully, there's a risk they could be carrying some exotic disease."

Decades ago, attempts were made to establish spawning runs of Atlantics in Washington and British Columbia. All failed and the belief among some fisheries scientists is that further attempts to establish Atlantic runs on the West Coast also would fail.

In fact, most fisheries managers nowadays shudder at the thought of Atlantics spawning in any West Coast stream — not only because of the risk of disease, but because of increased competition for food and space with native trout and salmon.

Reports of Atlantic catches are funneled to Lee Hoines, a Department of Fisheries biologist at Olympia. Of the 203 reported to him last year, most were caught by commercial fishermen in the Bellingham area and around the San Juans.

However, two were caught in fresh water, including one last October near the mouth of the

on the Nooksack River and another in July in Cedar Creek, a tributary of the Nisqually.

What if they did spawn successfully?

"My assumption is that they can't. I can't say that absolutely is the case, but I hope they don't," said Tim Flint, another WDF biologist.

De Yonge was right on fish-farm perils

By Arthur H. Whiteley, John W. Brookbank and Annamarie K. Johnstone

In his article (P-I Op-Ed, March 29), State Land Commissioner Brian Boyle took severe exception to John de Yonge's March 5 Focus Section article on fish farms.

We believe that de Yonge's pithy comments were right on target.

Boyle argues against relating fish-farm pollutants to untreated human sewage. In terms of organic sludge whose decomposition consumes dissolved oxygen from the water, and loading of the water with various nitrogen compounds and phosphate which act as fertilizers, the two pollutants are essentially alike.

The question of dilution of these discharges is relevant.

Metro's West Point Wastewater Treatment Plant dumps its soluble discharge into the main channel of Puget Sound at considerable depth, permitting dispersion. Fish-pen wastes are deposited on the site as feed pellets and feces, which settle as sediment and dissolved components that enter the water column. The sites are channels or embayments with restricted water flow, not rivers, with a one-way flow that flushes things away. Tides flow and ebb and currents in bays create eddies, leading to retention and accumulation of the pen wastes.

Metro sewage must undergo treatment, at substantial and justified expense to our citizens who create this waste. Discharge is monitored by a permit, mandated by federal Clean Water Act. The fish-pen solid waste enters the bay raw, untreated, without disinfection — and free to the fish farmer. Washington's pens have avoided the federal discharge permits, although the Sierra Club Legal Defense Fund threatens the state with legal action if this requirement is not enforced.

real, just as it has been in Norway.

Boyle's understanding of the *Gyrodactylus salaris* issue in Norway is at variance with reports from Dag Dolmen of the Directorate for Nature Management in Trondheim. This trematode parasite has been introduced into Norway, according to Dolmen's analysis, "through stocking with salmon parr from infected hatcheries/fish farms." Johnson and Jensen report that total salmon catches in infested Norwegian rivers (1970 to 1984) dropped to 16 percent of levels in uninfested rivers. These were mostly wild fish, which have been nearly decimated by a parasite spread through "hatchery/fish farm" stockings. The smolts that are stocked in salt water fish farms are reared as fry in fresh water hatcheries.

In November, Svein Mehli, head of the division of the Directorate for Nature Management concerned with protection of wild salmon in Norway, testified for Skagit County before the State Shorelines Hearing Board. Mehli reported the escape into Norway waters of thousands of pen-reared salmon carrying furunculosis, the appearance of bacterial kidney disease in farmed stock, the presence of redmouth disease in 300 salmon pens — a disease previously unknown in Norway — and of his concern about "other diseases knocking at the door." Given these facts, we disagree with Boyle's position that "environmental arguments against fish farms are essentially specious."

Boyle objected to de Yonge's extrapolation of the targeted 100 fish pens to the sewage equivalent of Seattle's sewage outfall — as "scientifically absurd." But Boyle can find a graph on pages 133 and 134 of the draft Programmatic Environmental Impact Statement to which he referred that shows that 100 pens will load Puget Sound with biological oxygen demand (organic sludge) 150 percent higher than that of the West Point plant, and add an amount of dissolved nitrogen to the embayments equal to that from this sewage plant. We think de Yonge stated things correctly.

In Norway, which has much smaller farms than are permitted here, pens are moved every couple of years, to try to mitigate environmental problems. Moreover, they are located closer to the open water at the mouth of fjords. In some regions, alternate fjords are kept free of pens to create security zones between sites.

Atlantic salmon can become diseased in their pens and they do escape. This year commercial fishermen have recorded many Atlantics caught along with native salmon south of San Juan Island and between Bellingham and Point Roberts. Escaped Atlantics have been picked up in the Nooksack, Skagit and Nisqually rivers. These are adult fish, apparently ready to breed. We feel that there remains a possibility that they will breed, that they will become established and that they will compete on the breeding grounds with native salmonids — how successfully neither we nor Boyle knows yet. The presence of potentially diseased pen escapees among breeding natives poses a danger that in our opinions is

Boyle must be well aware of the current concern about appearance of viral hemorrhagic septicemia (VHS) in resident salmonids and doubtless has seen the U.S. Fish and Wildlife Service summary of March 3, 1989, which reports that this virus is confirmed in yearling coho and steelhead trout and fall chinook salmon fry from the Makah hatchery. We assume that he is aware of the opinion from the U. S. Fish and Wildlife Service that the logical, though not proved, avenue for entry of this new disease is via Atlantic net-pen culture. If these are proved to be "specious arguments," then we can drop them.

Is it fair for "the working stiff" on the gillnet boats, purse seiners and reef boats — white and Indian alike — to be crowded off their fishing grounds, or worse, to have their resource diminished? Should clam growers, who have husbanded their rich resource for three generations, be forced to contend with pollution from a fish pen?

In order to generate new jobs and revenue, a wiser course for our state would be to accept the mitigation measure in the draft EIS — to culture salmon in tank farms. These should be on privately owned land with effluent monitored and regulated by permit and then discharged into deep water. In this way the negative impacts of floating mariculture — navigation hazards, storm-caused breakup of pens, dissemination of disease, release of untreated wastes, difficulties with antibiotics and impairment of aesthetics — would be eliminated. Lastly, land-based fin-fish culture would place the costs of this industry on those who profit from it.

■ Dr. Arthur H. Whiteley is professor emeritus of zoology at the University of Washington; Dr. John W. Brookbank is professor emeritus of microbiology and cell biology at the University of Florida; Dr. Annamarie K. Johnstone is a marine microbiologist. Soapbox columns are contributed by readers.

Senator Eliason

Juneau Empire
2-20-90

Japanese buying up Norwegian fish

Surplus of pen-reared fish threatens Alaska's seafood markets in Japan

THE ASSOCIATED PRESS

ANCHORAGE — Norwegian fish farmers are attempting to sell a huge surplus of pen-reared salmon in Japan, long the main market of Alaska seafood processors.

The 88 million pounds of frozen fish could add to an already glutted Japanese salmon market, and drag down prices for this summer's Alaska salmon harvest, according to a U.S. embassy cable from Japan.

More than 80 percent of Alaska's salmon goes to Japan, most of it frozen.

The Norwegians so far have been unable to sell most of their frozen fish, but may cut prices in order to move it, according to the cable released by the U.S. International Trade Administration. If that happens, the Norwegian salmon "will be a threat to U.S. frozen, chum, coho and sockeye salmon," the cable said.

"If they dump it on the market, that would create one hell of a mess," said Roger Dahlke, market-

ing manager for Trident Seafood, a Seattle processor with plants in Bristol Bay and the Aleutians.

Dahlke said Trident is currently trying to sell a lot of Alaska salmon in Japan. But the company is making little headway in a market swamped with both fresh farm-raised fish and frozen fish left over from last season.

As of December, wholesale prices for sockeye salmon had dropped by more than a third from summertime levels, according to Pacific Fishing Magazine. Prices haven't moved much since then, according to industry officials.

Bill Atkinson, publisher of a seafood newsletter that tracks Japanese markets, doubts the Norwegians will be willing to drop their price low enough to compete on the glutted frozen market.

"The Norwegians are not really interested at selling at a loss," Atkinson said. "And the Japanese are not going to accept a high price for them when there are all the other less ex-

pensive fish available."

But one unnamed importer cited in the embassy cable said at least 44 million pounds of the frozen Norwegian fish probably will end up in Japan, knocking down salmon prices just as Alaska's annual harvest begins.

"This scenario, if true, is very critical for U.S. salmon fishermen," embassy officials said. Japanese buyers might import Norwegian salmon in an attempt to force down Alaska salmon prices during pre-season negotiations, the cable said.

"With this type of volume they could start eroding traditional (Alaska) sockeye markets," said Gary Ervin, president of the Kenai Peninsula-based Seafoods From Alaska.

Pen-reared salmon production has been expanding rapidly since the Norwegians pioneered the aquaculture technology in the early 1980s. Salmon farming has been banned in Alaska but is legal in Europe, South America, the South Pacific, Canada and the Pacific Northwest.

Farmers feed the salmon until they reach market size. They offer the fish fresh on a year-round basis. Most Alaska salmon is sold frozen or canned.

Within the past five years, farm-raised salmon have taken over most of the European market, as well as much of the East Coast market, according to a report by the state-funded Alaska Finfish Farming Task Force Force.

Last year Norway produced more than 330 million pounds of salmon, a nearly 60 percent increase from 1988, and farmers have been unable to sell all that fish.

That production, combined with a record Alaska salmon harvest and a strong Japanese chum harvest, created a huge glut on the worldwide market. The amount of unsold fish is estimated by the state finfish task force at more than 200 million pounds. That equals the entire 1989 export of Alaska salmon to Japan.

When Norwegian fish farmers could not sell all their fish, they froze large amounts and began pushing it toward Japanese markets long claimed by Alaska.

"I think the impact of farm-reared salmon on traditional Alaska markets is profound, and simply going to accelerate," said Chuck Becker, Anchorage district director of the U.S. Commerce Department's International Trade Administration.

Additives to the Environment of Net-Pen Reared Fish
Pacific Marine Fisheries Commission 42nd Annual Meeting
Seattle, Washington, October 16-18, 1989

PHD Arthur H. Whiteley and Annamarie Johnstone

We have been asked to address our remarks to the matter of additives to the environment of net-pen reared fish. In this particular forum, we assume the emphasis should be on additives that may have an impact on humans when these fish come to market, rather than the impact on the plant and animal communities in the natural environment, though these are not wholly separable.

By its very nature, net-pen rearing of salmon requires the use of numerous chemicals, sometimes in large amounts, some used in the fresh water hatcheries to produce the fry and smolts, some used in the grow-out period in the marine pens, and others used during processing of the fish for the market. Partial lists are shown in Table 1, compiled from Austin and Austin, 1987, from a 1988 report for the Nature Conservancy Council by the University of Stirling, and from other sources.

The lists include chemicals used in salmon and in other forms of fish culture, both in this country and in foreign countries. Inasmuch as farmed fish are imported from some of these other countries, inclusion of these chemicals in the lists may be relevant to the matter of seafood surveillance in the United States marketplace.

Chemotherapeutics. The most relevant additives for present purposes are antibiotics and therapeutants used to control bacterial diseases. Because of stress, disease may cause losses of 30-40%, sometimes higher. Diseases in salmon farms include *Vibrio anguillarum* (vibriosis), *Aeromonas salmonicida* (furunculosis), *Aeromonas hydrophila* (hemorrhagic septicemia), *Yersenia ruckeri* (red mouth), *Vibrio salmonicida* (Hitra disease), *Renibacterium salmonarum* (bacterial kidney disease). To combat these diseases, medicated food containing antibiotics is supplied. In Washington, the FDA approved antibiotics and therapeutants are oxytetracycline (OTC), Romet 30 (sulfadimethoxine and orhomoprim) and sulfamerazine. In addition, Tribissen (sulfadiazine and trimethoprim) is used in Norway and Scotland, and in British Columbia erythromycin is used to control BKD. In Japanese fish culture a wide variety of antibiotics has been used, but has recently restricted the use of chemotherapeutics in cultured fish (Aoki, 1988, pers. comm).

In the US, Norway, BC and Scotland, doses of drugs are as indicated in Table 1B. It is anecdotal, however, that additional amounts of antibiotics are used by farmers, who may mix the drugs with feed and binders. Control of use of antibiotics in Norway and Scotland is regulated by veterinarians, and this is supposed to be the case in B.C. In the British Isles it is apparently easy to find legal loopholes to permit other antibiotics and doses to be used (Austin and Austin, 1987). In Washington fish farmers are supposed to notify the Department of Fisheries if they use antibiotics, but veterinarian supervision is not required. Generally approval exists for only therapeutic use of these

drugs. Nonetheless they often are used prophylactically inasmuch as sick fish may not take the medicated food.

There appears to be no medical or public health supervision or regulation here, or in the other fish farming countries, on the use of antibiotics and chemotherapeutics other than the requirement of FDA approval of the three drugs and their dosages. There appears to be no monitoring by agencies of the use of these drugs or their persistence in marketed fish.

The amounts of drugs used are enormous. In Norway last year, 48 metric tons (105,000 lbs) of OTC alone were used - more than in animal husbandry and human health uses combined (Mehli, 1988, pers. comm. and press accounts). This figure has grown from 13,691 lbs in 1984 (Midtlying, 1985). The 1984 figure for Tribissen, nitrofurazolidon and sulfamerazine is 30,204 lbs (Midtlying, 1985). Comparable figures for British Columbia and Washington are not at hand. Assuming the dosages cited earlier for the 13 Washington pens, calculation leads to a first approximation of about one ton of OTC, a figure similar to that given by a Washington fish pen operator (Dr. A. Bill, 1989, pers. comm.).

The relevant issue here is "Do these uses affect man?" Consumers clearly would be exposed to residual antibiotics in the fish meat. Because of the potential for these residues producing a serious problem in public health, Japan has recently restricted the use of chemotherapeutics, and does not allow cultured fish to move to market if residual drugs can be detected in fish meat (Aoki, 1988, pers. comm.). The potential for adverse effects has been emphasized by Austin (1988, conference in Vancouver, B.C.; Austin and Austin, 1987). The current regulations for control of such residues are based on admittedly minimal research. The FDA requires a 21 day withdrawal period after the last medicated feeding of OTC and 42 days for Romet 30 before slaughtering for the market. In B.C. the withdrawal period is 42 days, and in Norway 61 days. Very few data exist for measurement of persistence of these drugs in fish flesh after feeding. McCracken et al (1976) measured the presence of trimethoprim in trout muscle 77 days after medication; Salte and Liestøl (1983) calculated that the withholding period for trout receiving OTC should be 100 days at winter temperatures, and for Romet 30 they recommended withdrawal periods of 60 days, above 10°C. All authors emphasize that temperature is a seriously complicating factor - residues of Romet 30 persisted for several months in fish at colder temperatures, leading Salte and Liestøl to recommend using the component drugs only in summer. Clearly these limited data do not support the FDA regulation of 21 days. New, more refined measurements of drug residues in salmon coming to market clearly are needed - a recurrent theme of the Austins. Some of these measurements are being made now at the University of British Columbia by McErlane et al. (1989), and Grondel et al. (1987) have published a pharmacokinetic analysis of OTC distribution in carp. In the absence of more detailed studies, humans ingesting farmed salmon may be receiving subtherapeutic doses of antibiotics. One would like to see regulations established for testing the product, by agencies, as it comes to market to ensure the absence of detectable residues. Methods used should be such as those approved by the National Committee for Clinical Laboratory Standards

used by the Clinical Laboratories, Laboratory Medicine, University Hospital, University of Washington.

The issue extends beyond the limits of the penned salmon. Much of the antibiotic fed escapes into the fluid environment and, notably, into the sediments that accumulate beneath the pens (Jacobsen and Berglund, 1988), where it may be exposed to native fish, shellfish, and other indigenous species, thus providing another avenue to humans who may catch and consume these forms.

The medical consequences of the mis-administration of antibiotics are numerous, and are well discussed in such modern treatises as Goodman and Gilman (1985) and Kucers and Bennett (1987). A number of them are antigenic and elicit immunological hypersensitivity responses; some have toxic effects in various tissues varying with the physiological and health state of the person; some particularly should be avoided during pregnancy; tetracyclines lead to discoloration of infants' teeth and may interfere with bone growth; some, notably the tetracyclines, may lead to the development of superinfections by resistant strains of bacteria; they may interfere with the normal immune response; and the breakdown products of antibiotics, including OTC, can be toxic particularly in individuals with compromised livers. Basically, it is poor medical practice to ingest unneeded antibiotics or deteriorating antibiotics.

Another cluster of problems associated with use and misuse of antibiotics is the generation of strains of pathogenic bacteria that have resistance to the drugs. Such strains have now appeared in essentially all fish culture communities that have been adequately tested. Mostly the resistance factors are carried on R plasmids, which also usually are found to carry resistance determinants for 1 to 8 additional antibiotics, thus showing multiple drug resistance. In high proportions, these R plasmids are transferable to other bacteria, and thus drug-resistance may be disseminated to other ecosystems. Studies at the Centers for Disease Control have shown that outbreaks of salmonellosis could be traced to drug-resistant *Salmonella* derived through the foodchain back to land farms associated with agricultural antimicrobial use (Cohen and Tauxe, 1986). It is prudent to evaluate the possibility for a similar generation of R plasmids in fish farms and their dissemination to human populations in the marketplace. When drug-sensitive populations of pathogens are replaced by drug-resistant populations, then treatment of the affected fish becomes ineffective, and, if the R plasmids are in human pathogens, treatment of patients would be adversely affected. Particularly, it is a general principle that medically important antibiotics, including oxytetracycline, the sulfas and erythromycin, should be restricted in their nonmedical uses to minimize R plasmid selection and transmission.

When antimicrobials are used in fish farms near commercial or recreational shellfish beds, there is the further potential for drug-resistant organisms to be concentrated by the shellfish, through filtration, and thus enter human populations.

Food additives. The dry pellets, fed to the penned fish in the marine environment, contain fish meal, grains, fish oils and carbohydrates, supplemented by minerals and vitamins as indicated in Table 2. While these additives have no direct human import, it is reported that planktonic blooms of

the ichthyotoxic dinoflagellate, *Gyrodinium aureolum*, were enhanced by the biotin in fish farm wastes (Turner et al., 1984). These blooms cause mortalities to cultured fish, and, unfortunately, to wild fish as well (Bullock et al., 1985).

Pigment is added to the feed to produce a colored flesh in farmed salmon, inasmuch as the color of wild salmon flesh is derived from natural food organisms. In Great Britain, the carotenoid canthaxanthin, an analog of astaxanthin common in natural food organisms, is used in the form of carophyll red. It is stated in a report from the University of Stirling that this use is banned in the US because of possible carcinogenic properties of canthaxanthin (NCC Report, 1988). To date a petition for its use has not been submitted to the FDA (FDA, Seattle Office, 1989). A petition is presently under consideration for use of astaxanthin as a colorant. A main local supplier adds canthaxanthin as a colorant. There clearly are gray areas here where research and regulation is sorely needed.

Many wild fish are rich in omega 3, polyunsaturated fatty acids. A higher ratio of omega 3/omega 6 fatty acids is believed favorable for maintaining low cholesterol levels in humans. Cultured fish and other sea foods, because of their artificial diets, may have low levels of omega 3 fatty acids, and thus unfavorable ratios of omega 3/omega 6 (Suzuki et al., 1986; Chanmugam et al., 1986). Consequently, individuals eating farmed salmon in the expectation of gaining this supplement will typically be erring, unless the farmer has specifically added it as a dietary supplement and indicated this in marketing. The dry pellets supplied locally generally do not have omega 3 acids added as a supplement (Moore-Clark Co., 1989, pers. comm.) because these are contained in the fish oils of the fish meal used.

Moist pellets, which are more commonly fed during the hatchery phases of salmon farming, are derived from fish meal that is pasteurized, combined with additives, and frozen. However, moist pellets used in some fish farms in Puget Sound contained *Salmonella* spp. (Draft PEIS, WDF, p. 116, 1989). Moist pellets used in British Columbia have been found to contain *Salmonella* (Kelly, 1988, pers. comm.; Babink, 1988, pers. comm.). In these cases it is unclear whether the pathogens had survived the pasteurization, or had appeared subsequently. These pathogens can persist for a period of time in marine waters, are harbored by fish in polluted waters, without harm to them (Buttiaux, 1963). Marine shellfish can concentrate *Salmonella* and transmit them to humans. There is, therefore, a potential for fish culture to join animal husbandry as a mode for affecting humans in the manner described by Cohen and Tauxe (1986).

Hormones. At this time, hormones are being used in B.C., experimentally and perhaps to an extent in actual culture, to control the sex, size and behavior of penned salmon, both *Oncorhynchus* spp. and *Salmo salar*. Gonadotropin, gonadotropin releasing factor and analogs, and antiestrogens have been used in adult females to modify spawning. Androgens and estrogens are used to cause feminization, and, in combination with other techniques, to produce triploid and tetraploid stocks for production of sterile salmon. A review is provided by Donaldson (1986).

In general, these treatments are used on egg-producing females or on eggs and sperm, and the likelihood of carry-over of hormones to adult, marketable fish is tiny. Anabolic steroids including methyl testosterone,

thyroid hormones, somatotropins, certain pituitary hormones can be used to accelerate growth in juveniles and the timing of smoltification (Donaldson, 1986). If these hormones, or androgens and estrogens, were used for growth acceleration or other effects on near-harvest adults, then there would be cause for concern to human consumers.

Pesticides. A remarkable list of agents are or have been used in salmon culture. Examples are: formalin, malachite green, acriflavin, Nuvan, Neguvon, Chloramine T, MS222, copper sulfate, tributyltin, diquat, in addition to the chemotherapeutics. Some are used in Scotland and Norway which apparently are not used, or not permitted, in the U.S. and B.C. Lists are incorporated into Table 1 of this presentation.

Treatment of salmon lice (*Lepeophtherius salmonis*). These copepod ectoparasites pose a severe problem for adult penned fish in Scotland and Norway. In Europe, organophosphate pesticides (Nuvan^R (dichlorvos; Scotland) and Neguvon^R (trichlorfon which forms dichlorvos; Norway) are primarily used. Fish are treated by immersion in a concentration of 1 ppm for 1 hr, as needed. In 1984 39,600 lbs of Neguvon were used in Norway (Midtlyng, 1985). They are inhibitors of acetylcholinesterase activity in the cholinergic nervous system. These agents not only kill fish lice, but other crustacea in the environment as well, including commercially important species such as crabs, lobsters and mussels (Egidius and Moster, 1987), and they cause potentially serious problems to the treated fish (Davies and McKie, 1987; NCC Report, 1988). These agents are restricted by the EPA in the U.S. (Seattle EPA Office, 1989). In Washington, the carbamate Sevin^R (carbaryl) has been suggested for use for treatment of salmon lice, and it is used in oyster culture for controlling ghost shrimp. Sevin, also, is an inhibitor of acetylcholinesterase. Sevin has recently been restricted in parts of the United States, and its discharge is regulated by an NPDES permit. BRAVO (chlorothalonil), a fungicide has been suggested for and used recently on fishpen nets, a use banned by EPA because it is a class B carcinogen (EPA, Seattle, 1989).

Disinfectants and Antifoulants. Formalin and malachite green have been used for control of ectoparasites and fungi, usually in the fresh water phases of farming. Malachite green, a potential teratogen (NCC Report, 1988), is now banned. MS-222 is used under certain conditions for anaesthesia, but with a 21-day withdrawal period for clearance from tissues. Hatchery ponds are sterilized with chlorine.

To prevent fouling of nets by growth of algae and encrusting invertebrates, fish farmers have treated nets and pen structures with the antifouling agent, tributyltin (TBT). This substance, at exceedingly low concentrations, has a variety of adverse effects on marine invertebrates and perhaps on vertebrates (Bailey, D.S., 1987). When, in 1987, farmed salmon appeared in the Seattle markets carrying substantial amounts of TBT in their flesh, the state enacted a law prohibiting this use and partially eliminating it from use on boats. A similar law exists in the national statutes, in Great Britain and other parts of Europe. Despite this ban, a Canadian Governmental memorandum on August 11, 1988, titled "Private Salmon Hatcheries and Netpen Facilities, Some Serious Concerns" indicates that 25% of BC pens are still treated with unregistered boat hull paints, sometimes including TBT, which liberate

large quantities of particulate paint into the water, sometimes onto oyster beds, thus creating potential hazards for two kinds of aquacultured products.

If antifoulant is used on nets now, usually it is copper-based. Copper and other heavy metals are highly toxic to many marine invertebrates. Standards for permissible amounts of copper in farmed fish flesh appear to be lacking.

Summary. There are a number of chemicals and additives used in net pen culture now that have the potential for adverse human impact. Often these are used at the discretion only of the user, and with little or no external monitoring. There appears to be little or no input into this regulation by public health agencies.

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Table 1
Chemicals Used in Net Pen Culture of Fish
(From Austin and Austin, 1986; The Nature Conservancy
Report, Scotland, 1988; and other sources)

Chemotherapeutics

Oxytetracycline	Streptomycin
Romet 30 ^R (sulfadimethoxine and . orthomeprim)	Sulfisoxazole
Sulfamerazine	Kanamycin
Tribrissen ^R (trimethoprim	Fumequine
Erythromycin	Chloramphenicol
Penicillin G	Chloramine T
Oxolinic acid	Acriflavin
Minocycline	Acetic acid
Clindamycin	Formalin
Kitasamycin	Malachite green
Rifampicin	Iodine
Hyamine 3500	Iodophor
Copper sulfate	Benzalkonium
	Nitrofurantoin

Pesticides

Dichlorvos (Nuvan^R, an organophosphate)
Trichlorfon (Neguvon^R, an organophosphate)
Carbaryl (Sevin, a carbamate; used in oyster culture)
Diquat

Antifoulants and Disinfectants

Tributyl tin - now banned
Copper paint
Bitumen
Chlorine
Chlorothalonil

Anaesthetics

MS-222 (tricaine methane-sulfonate)
Benzocaine
Carbon dioxide

Food additives

Colorants-canthaxanthin
Minerals
Vitamins
Omega 3 fatty acids

Table 1B
Doses of Antimicrobials Commonly Used in Salmon Net-pen Culture

Antimicrobial	Dose, mg/kg of fish/day	Days of Treatment
Oxytetracycline	75	10
Romet 30	50	5
Sulfamerazine	220	14
Tribrissen	30	10
Erythromycin	10-25, or unspecified	4-21

These regimens are repeated 2 or 3 times a year

Table 2
Mineral and Vitamin Food Additives
in Salmon Pellets
(Data from Nature Conservancy Council Report 1988, and
Moore-Clark Analysis)

Minerals

Calcium phosphate
Magnesium sulfate
Sodium Chloride
Potassium chloride
Iron sulfate
Zinc sulfate
Copper sulfate
Manganese sulfate
Cobalt sulfate
Chromium chloride
Ethylenediamine dihydroiodide
Selenium

Vitamins

Thiamine hydrochloride
Riboflavin
Calcium pantothenate
Niacin
Pyridoxine hydrochloride
Biotin
Folic acid
Cyanocobalamin
Inositol
Ascorbic acid
Choline chorlide
Menadione
alpha tocopherol acetate
p-aminobenzoic acid
Retinol acetate
Vitamin A
Vitamin B12
Vitamin D3
BHA-BHT, antioxidant

Alaska Water Resources Board
Resolution No. 89-22

Possible Impacts of Fish Farming

WHEREAS: A strong market for fresh salmon and therefore a demand for rearing areas exists for pen reared salmonid fin fish.

WHEREAS: The State of Alaska has an abundance of salt and fresh water environments ideally suited for this economic activity.

WHEREAS: There is a persistent and ever growing clamor on the part of fin fish growers to have Alaskan water resources made available to them.

WHEREAS: The State of Alaska has a very large, extremely valuable wild fish population distributed throughout the state upon which very valuable commercial, subsistence and recreational fisheries are also dependent.

WHEREAS: After an initial period of very rapid growth and expansion into lucrative markets for their product the fin fish industry elsewhere in the world is now beset with problems of disease, parasitic infestations and escapement of penned stocks leading to the degradation of wild salmon stocks.

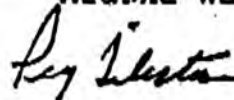
WHEREAS: There are among the so far identified dangerous diseases and infestations those that are demonstrably able to be transported from country to country and from continent to continent under present conditions.

WHEREAS: Among these afflictions there are disease infestations for which there is no known treatment and parasitic infestations which once established would require the roetinine treatment of entire river systems to eradicate.

NOW THEREFORE BE IT RESOLVED: The Alaska Water Resources Board recommends that there be no fin fish farming of salmon or trout in Alaska until it can be established that the disastrous consequences of inadequately regulated fin fish farming now being experienced in other parts of the world will not occur here; and

NOW THEREFORE: The Board further recommends that the Fin Fish Task Force created but not funded by the 15th Alaska Legislature be reactivated, funded and charged with the task of assembling the necessary information to assure that fin fish farming, if allowed, will not constitute a deadly hazard to our wild stocks.

Adopted this 9th day of March, 1989
Alaska Water Resources Board



Peg Tileston, Chairwoman
Alaska Water Resources Board

The Fisherman (B.C.) Dec '88

Norway sees mounting disease, pollution threat from fish farms

The deadly salmon disease furunculosis, previously unknown in Norwegian waters, is breaking out of fish farms and threatening beleaguered wild stocks, says a top government official.

Svein Aage Mehli, head of the division of Norway's Directorate for Nature Management which is charged with protection of wild salmon, told a Washington State regulatory hearing Nov. 14 that 5,000 farmed salmon infected with the disease escaped this summer into Hjørundfjorden near Molde.

Despite an intensive fishery to catch the fish and a system of net barricades at the mouths of salmon rivers, an infected fish was found in fresh water, he testified.

"If the disease spreads to natural stocks, the situation may be out of control in Norway," Mehli said.

"I feel we are on a sharp edge with diseases. If we have (the parasite) *Gyrodactylus salaris* in more rivers we may just accept our wild salmon is extinct."

Furunculosis is present in B.C. waters and leads to loss of appetite, fluid retention, ulcers and eventually death in up to 60 percent of affected stocks. It had not been found in Norway until smolt transfers from outside the country were undertaken. *Gyrodactylus* also has been linked to fish farming and is treated by killing all host fish with rotenone.)

Mehli was qualified as an expert witness at a hearing in Lacey, Wash., of the Shoreline Hearings Board, which is hearing an appeal of a Skagit County decision to reject a fish farm in the mouth of the Skagit.

The fish farm proponents, a tribal group, are appealing the refusal of the Skagit County commissioners to issue permits for the farm on the basis that it threatens Skagit salmon and could pollute the sensitive estuary.

Proponents have denied there is any evidence of a disease threat to wild stocks from farmed salmon.

As a result, the appeal hearing has turned into a deep investigation of the environmental impact of salmon farms on wild stocks. Mehli was flown from Norway to testify on behalf of county commissioners, who backed up their decision by referring to the Suzuki Foundation report on Norway called *Journey to the Future*.



Svein Aage Mehli, of Norway's environmental agency, testified last month to a Washington State regulatory agency.

Mehli responded angrily to suggestions by fish farm proponents that there is "no conclusive evidence" of disease spreading to wild stocks from farms.

"We are very concerned," he said. "It is not right to ask for conclusive evidence at such an early stage."

Furunculosis imported on smolts destined for salmon farms broke out two years ago and authorities felt they had eradicated it, he said.

This year's outbreak was a shock, as was the continued spread of bacterial kidney disease (BKD), which is very difficult to treat even with antibiotics.

"BKD poses a problem for natural stocks because it was diagnosed for the first time in 1980 and previously did not exist in nature," Mehli said. "It is very easy to see a connection between BKD (in salmon farms) and wild stocks in the river."

"It's reasonable to conclude" BKD spread from farms, he said, and Norwegian scientists "see logic in such a connection." BKD is diagnosed or suspected in 100 netpen operations and hatcheries.

Antibiotic use on Norwegian fish farms climbed to 48 tonnes last year, equal to the requirements for human use and animal husbandry combined.

"If you see the first diagnosis of redmouth disease in Norway just two years ago, it's impossible to ask what happened in such a case," Mehli continued. "Veteri-

narians underline the seriousness of that situation, that net pen operations have an impact."

Mehli said redmouth now is present in 300 facilities but was unknown until 1985.

"Net pen operations may function as a multiplying station for disease," Mehli said. "They will give greater disease pressure on natural stocks that we didn't see before netpen operations."

Mehli said further studies on the straying of farmed fish into rivers show a sharp increase in the presence of farmed fish. A year ago, 18 percent of the fish found in the rivers studied were of farm origin. In 1988, the figure rose to 40 percent. The origin was confirmed by scale samples and electrophoresis.

Asked if strong regulations could control disease, Mehli agreed they could "minimize problems if they go far enough. Norway has not gone far enough."

Norway is proposing a ban on the transfer of eggs and smolts between regions of the country, he said, and considering a ban on all imports of sexual products like eggs and milt.

Even though existing regulations list diseases which must not be present in imported eggs, the list is limited and "in Norwegian cage culture we know other diseases are knocking at the door."

In theory, he said, fish farmers "want to get rid of disease, but if they see profit in the short term they may react in a different way."

Mehli also confirmed fears of negative genetic effects of farmed fish on wild stocks if they interbreed. "We are very afraid it could affect their ability to migrate."

Netpen salmon have undergone careful selection for size and growth rate, he said, but researchers may have inadvertently selected other characteristics which could have a negative impact if reintroduced into wild stocks.

"First there is a genetic problem and second an environmental problem. If Atlantic salmon (escaping in Pacific waters) have the same requirements as coho or steelhead trout — and we know that salmon escape in great numbers — then you will have competition for space in the rivers."

As to their ability to spawn, "we see them in rivers, they are mature, ready to spawn and we are very worried of what will happen."

New zoning regulations now being implemented in Norway will ban farms within 20 kilometres of salmon rivers and close entire fjords to farming where

Should corporations use public waters for private profit?

By John de Vange
P.I. Columnist

Consider these things about floating fish farms:

■ A typical net-pen fish farming operation on Puget Sound produces pollutants "equivalent to untreated sewage from approximately 10,000 persons." That's what a state report says. The pollution comes from fish feces, urine and food pellets deposited in the water and on the bottom of the Sound.

■ There are 13 commercial pens now operating over 80 acres of aquatic lands leased from the state. These 13 operations daily deposit to the bottom of Puget Sound nearly six times as much oxygen-demanding fecal matter and other wastes than does Metro's Renton Waste Water Treatment Plant, which serves 430,000 people. Materials that deplete oxygen can radically change or kill off the life forms in an unpolluted environment.

■ Siting 27 more fish farms, now delayed by opposition from upland property holders, environmentalists and county officials, would add a pollution load to Puget Sound equal to that from building four new cities the size of Everett.

■ The "proper siting of 100 farms would not have significant impact on the aquatic environment." So says the state's just-issued environmental impact statement on floating net pens.

Those 100 fish farms would produce 55 metric tons of oxygen-demanding waste per day. That's 18 more tons a day than Metro's Renton and West Point treatment plants together produce from the sewage of 1 million people.

Analysis

The environmental impact statement was prepared by three private organizations that supply fish-farm companies with paid expert witnesses.

Under Gov. Booth Gardner, state policy is to postpone any increase of fish farming in the state's waters and to downplay environmental problems that aquaculture may bring.

The official evangelist is the Department of Agriculture's Dr. John Pitts, veterinarian and former Jefferson County commissioner who appears at meetings and hearings — in one case, as a paid witness for a net-pen applicant — to psych-out environmental objections raised by net-pen opponents.

Opponents are not just those who own shoreline property, who howl against a net pen being erected in their aquatic front yard. They've been fired up by what the state's environmental impact statement confirms: A new, nearby fish farm can give view property a one-time, financial knock.

Opponents include environmentalists like David Orman of Friends of the Earth, who says: "Why should we be happy about fish farms that dump tons of fish poop every day into Puget Sound?"

They include commercial fishermen like the Puget Sound Gillnetters, who know something that has largely escaped the notice of sport anglers:

Atlantic salmon, not a salmon but a sea-run trout of the Atlantic seaboard, have escaped by the thousands from net pens here and in British Columbia. The B.C. government booms fish farms with a gusto exceeding even the la-ra-ra-boom-de-ays from Gardner's men and from Brian Boyle, the separately elected head of the Department of Natural Resources, which manages shore bottoms and other public lands.

What's more, hundreds of thousands of Pacific salmon have also escaped from the pens, especially in British Columbia.

So what does that mean?

The state environmental impact statement points out that escaped exotic fish like the Atlantic salmon "could establish self-sustaining populations and compete with indigenous fish," such as steelhead trout.

That may not be far off. In the North Puget Sound last year, commercial and sports fishermen caught hundreds, probably thousands, of Atlantic salmon weighing up to 10 pounds.

More dangerous by far is that for the first time ever at least three sexually mature Atlantic salmon showed up miles from the sea in the Nooksack River last year, near Bellingham, and one in the Nisqually, near Olympia. Rumor has a fourth Atlantic netted in the Skagit River at Sedro-Woolley.

What's the worry about four fish, though they may be forerunners of thousands to come?

The environmental impact statement warns that accidental importation of "exotic" fish diseases associated with fish farms in Europe could devastate existing salmon and trout runs in state rivers.

Just in the past two weeks the public has learned that such a disease, viral hemorrhagic septicaemia or VHS, has shown up at two hatcheries in state waters. It is the first time ever that VHS has been found in North America.

VHS, state fish-disease experts say, has never been found to occur naturally in Atlantic salmon. They say that the chance that Atlantic salmon in pens here are the source of the disease is "virtually zero." The disease was found in chinook and coho salmon, species raised extensively at federal, state and tribal hatcheries and at commercial net-pen operations.

The impact statement does not dwell on what has happened in Norway, where other diseases associated with that country's extensive net-pen industry have ravaged wild Atlantic salmon runs in 32 rivers. The government was forced to poison some streams, set up a salmon sperm bank to preserve wild genes and consider banning any new net pen within 12 miles of a river mouth, an obvious rule not yet under consideration here.

Nor does the statement dwell on the possibility of migrating wild fish catching indigenous fish diseases from net pens here or of net-pen escapees spreading such diseases into our river systems.

Fish farmers themselves helped call state attention to fiscal build-up beneath pens, a build-up that kills crabs, mussels and other bottom dwellers and can release poisonous hydrogen sulfide gas, which



DUANE HOFFMANN

can kill all fish in a pen in minutes.

In 1986 Commissioner of Public Lands Boyle limited new net pens to sites where the water is at least 40 feet deep at low tide, a mile away from other pens and with enough current to flush away food and fecal deposits. He also limited the surface area of new pens to two acres or less.

These requirements ended up in "Recommended Interim Guidelines" written for the departments of Agriculture, Ecology, Natural Resources and Fisheries, which share regulation of the fish-farm industry, with Agriculture and Pitts calling most of the shots.

With no force of law and offered to help county commissioners site pens under state law, the guidelines deliberately do not talk about navigation problems, use conflicts and, most important, esthetics.

If the two sides could stop feuding and start talking about necessary standards, we could have a safe, considerable industry.

—Peter Katz,
fish farmer

Commissioners have learned that if they turn down a net-pen proposal, the applicant will seek a full rehearing before the state's Shorelines Hearings Board, with Pitts certain to show up to put the stamp of Gardner's administration on having the permit granted.

Dusan Coffey, an Island County commissioner, put the matter thus in a 1987 letter:

"While there may be legitimate reasons for denying a permit to locate a salmon net pen, local government has been placed in the position of being able to say 'yes' to such a proposal but not 'no'."

Under Gardner, the Department of Ecology has refused to require net pen operators to get pollution-discharge permits under the federal Clean Water Act.

The Sierra Club Legal Defense Fund has announced it will sue the U.S. Environmental Protection Agency if necessary to force EPA to force Ecology to force every net pen operator have such a permit.

The state's draft environmental impact statement declares that the major impacts of net pens can be cured by "proper farm siting to assure dispersion of wastes, flushing of the site and protection of sensitive areas."

It's a view that one can come to easily while talking to such eloquent fish farmers as Peter Katz, a marine architect running the Paradise Bay Co. net farm at Port Townsend, and John Forster, a Ph.D. in aquaculture running Sea Farm Washington's similar

operations at Port Angeles.

Both pen systems, clean, low in the water, quiet, full of fat, bright Pacific and Atlantic salmon, are barely noticeable in the working harbors that contain them.

But that's quite different than siting a pen in Frenchman's Cove on the west side of Hood Canal, as International Marine Farms Inc. proposes.

Or siting a pen, as Tailfin Inc. proposes, in a main salmon and trout-fishing cove between East Point and Bella Beach on the west side of Whidbey Island, where from her home Margaret Jorgensen looks out across Saratoga Passage to Camano Island. She heads the Marine Environmental Consortium, made up of 20 citizen organizations that oppose fish and other floating farms.

Katz argues for having the state set standards for siting and operating net pens, to ensure that the pens do not harm the environment and to give the net-pen operators a clear but flexible regulatory framework to live with. But Katz feels the industry is getting a bad rap from people like Johnston, who, he says, simply don't want a net pen in their aqueous front yard.

"If the two sides could stop feuding and start talking about necessary standards, we could have a safe, considerable industry," he says. "But we're years away from that."

Forster, president of the Washington Fish Growers Association, dismisses esthetic revulsion as the main drive behind the opposition to what he characterizes as a clean, beneficial industry with vast prospects.

"It's more than esthetics. It's an intrusion into a life style that they don't like and they're using environmental problems as a smokescreen. Because of that, the debate is dishonest at the moment, terribly dishonest."

Johnston, at a gathering in her home with other members of the Marine Environmental Consortium, characterizes such comments as unwelcome.

"The net pen issue raises a fundamental issue of public policy that involves more than us, though the environmental questions are real and cannot be brushed aside by the industry or the state. The key question is: Should the public waters of Washington State be turned over to a few corporations for private profit?"

That's a proper question for us all to ask. It must be answered by political action. Gardner's administration has already answered: Yes.

To me it seems stupid to site more pens in pristine salt and fresh waters, yes, an application is pending in Eastern Washington until we have better, more extensive scientific information about siting than what the draft environmental impact statement supplies.

Until we know if pens can be sited safely anywhere, we would be blind to commit ourselves to putting major sources of pollution in our unpolluted waterways and in waterways we are trying to clean up.

The greediness of Norway's rivers demonstrates that

West Coast Shake-out

Supply and demand tremors rattle B.C. growers.

by Peter Chettleburgh

THE SHAKE-OUT has begun. Sagging salmon prices, excessive debt, high interest rates and a worldwide glut of salmon have triggered a period of consolidation in the west coast salmon farming industry. On the East Coast where prices are firmer and farmers have been more conservative in their approach there is still a margin of profit, but it too is narrowing as prices continue to slide in the face of skyrocketing worldwide production (220,000 tonnes in '89).

Everyone said it would happen, but no one really wanted to believe it. On the west coast, where prices have been hovering at or below production levels for most of the summer, reality has struck home with a vengeance. The need for cash flow has caused many farmers to sell a lot of small pre-market fish for ridiculously low prices - 90¢ a pound was one figure this writer heard mentioned earlier this summer.

Since May we have heard of at least four west coast farms that have been put into receivership, another two that have been sold at fire sale prices and at least a dozen more which are in desperate need of working capital. Everyone else is holding on, praying for higher prices in the fall.

One of the big ones that went into receivership is the Fremstad Group which has four farms, a hatchery and processing plant in the vicinity of Campbell River. It's being handled by the accounting firm of Coopers

and Lybrand which was looking for a buyer as we went to press in August.

Triangel Resources near Tofino on the west coast of Vancouver Island found itself in trouble earlier this spring and was taken over by General Sea Harvest, an affiliate of the Finnish conglomerate, Cultor Ltd. (formerly Finnish Sugar Co.), the parent company of Ewos Canada. General Sea and B.C. Packers were also looking at the assets of Ross Passage Salmon Farm, another west coast operation which found itself in trouble earlier this spring.

One other company that is known to be in receivership is Seagrow Industries Inc. (400 tonne capacity) with two sites in Jervis Inlet. The receiver, Coopers and Lybrand, was still looking for a buyer as we went to press.

There were also some amalgamations before the current shake-up began. For instance, within the last year Five Fishes (Sechelt) and Nordic Ventures (Quadra Island) were purchased by B.C. Packers, the large west coast fishing company-cum-processor owned by Westons. Apparently B.C. Packers is on the lookout for other expansion prospects, but doesn't plan to walk into a situation unless all the biological criteria, etc. are just right.

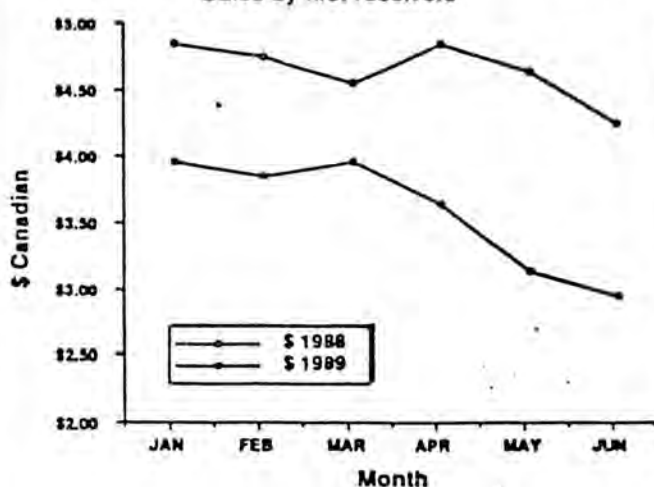
As a general comment, it can be said that the farms with some of the worst financial problems are in the Sechelt area. This is where the goldrush started in 1984

and it is the area that received a lot of the initial debt financing from Norway. Now the Norwegian financing has all but dried up and few investors are prepared to put additional

salmon farms at about \$250 million. And this does not include an additional investment of at least \$50 million in the supply and services sector (cages, feed, nets, etc). Of this total in-

Fresh B.C. Salmon Prices 4-6 lbs.

Sales by first receivers



The graph above tells the story. The top line shows prices for B.C. farmed salmon (4-6 lbs.) during the first six months of 1988, while the lower line shows prices for the first six months of 1989. Prices are FOB Vancouver (Source BCSFA).

money into the farms because of their current debt structure. Adding to their woes are the growing conditions which many in the industry agree are not as good as those north of Campbell River or on the west coast of Vancouver Island. Indeed, some of the salmon farm sites may end up in the hands of oyster growers who are already lining up for a chance at leases that will probably turn out to be better for shellfish than salmon.

\$250 million investment

A recent estimate puts the total investment in C.

vestment, at least \$85 million has come in through Norwegian banks, much of which is now exposed to major losses, according to a recent report in a Norwegian newspaper.

Even for the smaller farms, those with debt in the neighbourhood of \$2-3 million, the debt servicing costs of 15-18% will skim off between \$300,000 and \$400,000 a year. That's a lot of fish, and a lot of debt relative to inventory, assets and equity, particularly in an industry that has yet to establish a solid production base.

> > >

Problems for suppliers

Although the depressed prices are toughest on the farmers, the suppliers behind the scenes are also hit hard. Scantech Resources of Sechart folded in July after becoming one of B.C.'s major suppliers of fish farm equipment in just four years. President Clark Hamilton says that he lost everything in the failure but is still a strong believer in the future of the industry in British Columbia.

Another supplier which was hard hit was Powell River Net Loft which ceased doing any further work for the fish farming industry in June. The suppliers that are the most exposed are the companies which specialize solely in fish farming equipment and services for the B.C. market. They don't have the flexibility of companies that serve other industries or those that have national distribution.

What went wrong

It's small consolation that salmon farmers around the world are facing the same problems of overproduction and falling prices. Indeed, both the Scots and

a continued shakeout in the Norwegian smolt producing sector.

In British Columbia the problems seem even worse. Excessive debt financing, high jacking rates and high

"At the end of the day salmon farming will end up like other producing sectors with only the low-cost producers surviving."

Norwegians are taking a serious beating in Europe where production continues to grow at about 50% per year while demand is at about 25%. In Norway the Fish Farmers Sales Organization (FOS) has recommended holding the number of smolts going into the sea at about 50 million this season. This is to reduce production and maintain prices in the years ahead. One of the consequences, however, will be

mortalities from algal blooms and BKD have continued to chip away at profit margins. B.C. growers have also had to cope with a relatively new and untried culture species, chinook. It doesn't have the 20 year track record of the Atlantic species which the Norwegians and Scots have been able to use to their advantage on both the production and marketing sides. It's taken extra time and money for west coast

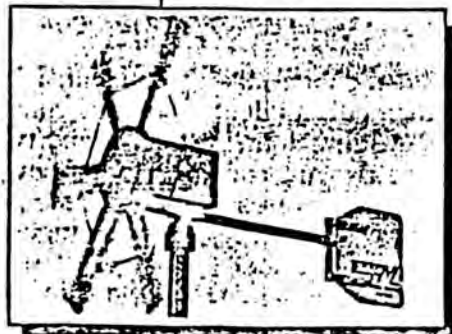
producers who already arrived late in the world growth curve of farmed salmon production.

Glutted markets

As if this weren't enough, world markets are currently glutted with high inventories of frozen Pacifics, a legacy of an oversupply last year and ample reserves of fresh and frozen farmed Atlantics on world markets this year. Farmed Atlantics now take preference in most European and some North American markets, areas that were once dominated by wild Pacifics. Consequently, the price for both farmed and wild Pacifics has seen a dramatic fall since last December with farm gate prices for farmed chinook (6-9 lb.) dropping more than \$1.50 per pound to \$2.50 and lower for a while early this summer. (New Brunswick Atlantics (6-9 lb.) were wholesaling for about \$1.25 more per

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pound than B.C. chinooks of the same size mid-summer, while Norwegian Atlantics were about 50¢/lb less than the New Brunswick product.).

The depressed market conditions came at a particularly awkward time for B.C. growers. The 60 or so companies that started operations within the last four years are at a stage of maximum investment, everything's out on the line, but as yet they haven't had a good chance to make any major earnings and reduce their debt. And now, with salmon prices the way they are, you can be sure that any fish under 4 pounds is being sold below the break-even point.

The worst part is that there aren't any major miracles expected in the near future. Though there should be a modest price rise when the wild-catch season ends this fall, a significant jump in farm gate

World's shrimp producers face same problems

Shrimp producers in southeast Asia are facing the same slide in prices that hit salmon farmers this year. According to a recent article in *Aquaculture Digest* (July 25, 1989) the pond-side price for giant tiger shrimp fell from \$8.50 to \$4.40 per kilo in Taiwan last spring and only recovered slightly during the summer. Taiwanese production costs are about \$5.00 per kilo.

Once again the main culprit is a hyper-active production sector trying to sell product into already-glutted markets. According to *Aquaculture Digest* the winners in the shrimp game are likely to be the low-cost producers in China and Indonesia while the losers are going to be the high-cost, intensive shrimp farmers of Taiwan, the Philippines, Thailand and the rest of the world. Commercial shrimp fishermen will also have problems remaining competitive in the years ahead, the article adds.

prices is not likely since the ever-increasing supply of farmed product from Norway, Scotland, Chile and Ireland is flooding markets in Europe and Japan, and making serious inroads into adjacent turf in the United States. It's a classic case of supply and demand

theory in action and will only be stabilized by market expansion, strong promotional efforts, more efficient production techniques and well organized selling.

Who will survive?

The farms in the best position are those with the

least debt, highest efficiency and deepest pockets, all linked to an efficient means of selling their product. The big integrated national and multinational companies are in a strong position. They can benefit from profits in several segments of the production, processing and distribution chain.

But there is also a future for independent farms if they can maintain a low cost of production. To do so they must run a lean operation, maximizing growth rates, while keeping feed wastage and equipment purchases to the minimum. They will want to have the least expenses possible and get the best prices they can for their product by pursuing niche markets.

Production costs are hard to pin down, but estimates run between \$2.50 and \$3.50 a pound farm gate depending on the site and

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W. C. SHAKE-OUT

Continued from page 23

what costs are included. This means that in mid August, with farm gate prices hovering at about \$3.00 per pound, B.C. farmers could make a modest profit if they were operating on the lean side or could be losing up to 50¢ a pound if they were on the high side. Unfortunately, for many of them there was no choice but to sell chinook and coho that were starting to mature. A couple of farmers were seriously looking into the possibility of establishing U-catch'em pens catering to wealthy U.S. yachtsmen.

Key to success

One of the most important keys to success in the years ahead will be management. As aquaculture consultant Ted Needham pointed out in a recent issue of UK-based *Fish Farmer* magazine "... every farmer has to find out what his rearing costs really are. ... he can only do this if he works to proper budgets with monthly cash flows projected over two years and updated at least quarterly. All forecasts of fish growth should be based on what has been achieved to date

rather than on some hoped-for improvements." Needham's advice is as sound here in Canada as it is in Scotland. The margin for sloppy record keeping slipped away sometime last winter.

What is the outlook?

Is there any light at the end of the tunnel? Depends on who you talk to, but with another 50,000 tonnes projected to come onto world markets next year (275,000 tonnes total) there's not much hope that prices will again reach 1988 levels.

Who are the consumers?

Who's going to eat all this fine, fresh fish? The European market is nearing saturation and what's left will probably go to Scottish and Norwegian producers. The Japanese market is still available but it takes work to penetrate and, once again, the canny Norwegians are already in there, picking up what the Japanese can't produce for themselves (domestic farmed salmon production for Japan is estimated at about 25,000 tonnes of coho this year). The most accessible market left is our big, convenient neighbor to the south and there's still lots of opportunity there

if the Canadians will make a serious effort to go after it. Marketing and distribution are pivotal. It will take a concentrated, cooperative effort on the part of all Canadian producers of both wild and farmed fish.

At the end of the day salmon farming will end up like other producing sectors with only the truly low-cost producers surviving. They will sell their fish in a well disciplined market where demand will determine the production that is planned and financed. But at this point not even a prophet could say how long the restructuring will take and who the survivors will be. Ω

FRANK SIMON

Continued from page 42

The intense competition in the salmon business doesn't worry Simon either. "There is always room for a producer who's doing things right," he says. "We want to differentiate ourselves on the basis of quality. We believe that if we do everything right, we'll have a prominent position in the market." Ω

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MIX AND MIS-MATCH

Genetic pollution is the most invidious consequence of the escape of farmed salmon, argues Richard Douthwaite, who fears that the mating of farmed with wild fish may eventually eliminate our native stocks

On 9 February 1988 a storm of unusual ferocity hit the west coast of Ireland and swept across the country, leaving a trail of destruction in its wake. In Clew Bay on the Atlantic coast winds were so severe that farmers went down to the beaches the next day with their tractors and collected large quantities of dead fish. It was no surprise that two salmon cages moored in the bay broke up, releasing more than 30,000 fish into the open sea.

It is not always the weather which is to blame for fish farm escapes. One moonless night a few months before the storm, two men in a rowing boat cut the nets of 12 salmon cages moored in Mulroy Bay in Donegal. Almost 10,000 fish, worth £100,000, got away and the farm recaptured less than a quarter of them. The raiders' motive was to catch the escapees in their drift nets and then sell them.

Only recently has concern been expressed about the effects that these escapees might have on wild

salmon stocks. Perhaps the matter should have been addressed earlier. The first Scottish attempts to rear salmon in cages were made in the late 1960s and it was as long ago as 1981 that Scotland's output of farmed salmon exceeded its wild catch, with Ireland reaching that position about four years later.

Today the problem is so large it cannot be ignored. Scottish farmed output is expected to be 54,000 tonnes in 1991, about fifty times the size of the wild catch, and Ireland hopes to produce 15,000 tonnes that year. There is so much salmon in cages at sea that if only two or three per cent break free in any year, they will substantially outnumber the native stock.

Escapes would not matter if the freed fish were genetically identical to those born in the rivers up which they swim. However, this is rarely the case. The salmon in each river—even sometimes in the carrier streams—are unique strains which have evolved in the ten thousand

years since the ice sheets retreated. In most cases escapees will not be of that strain. There are 400 distinct stocks of wild salmon in Scotland, according to a report produced last year by the Scottish Wildlife and Country Link. It also states that wild salmon transferred from one river to another perform less well and have harmful effects on the native stock.

Farmed fish are increasingly being bred, like pigs and cattle, for characteristics which suit life in captivity rather than in the wild. Consequently, if escapees enter a river and mate with wild fish, they will pass on genes which tend towards placid behaviour, late sexual development and more rapid growth. Cross-bred young are therefore less likely than pure-bred natives to survive in the sea and return to the river as adults.

Even if farmed fish turn up in a river but mate with each other rather than with the wild fish, the effects are still adverse. They will

Genetic pollution is not the only threat which fish farming poses to the survival of wild salmon. Disease organisms and parasites multiply rapidly in the confined conditions of a salmon cage and from there they can easily migrate to affect other fish. It is for this reason that salmon farmers become wary if another farm establishes cages within a few miles of its own which is why whole lochs in Scotland are allocated to one farm.

Now if disease appear in farmed salmon, very year Pancreas disease are in Ireland in 1984

after occurring first in Scotland in 1976. Seventeen of the 21 farms in Ireland now have it and output is consequently down by 25 per cent because of deaths or stunted growth.

The most worrying disease appeared only last year, in Norway: Salmon Anaemia Syndrome kills 80-90 per cent of young fish. Again, its cause is completely unknown.

In spite of the threat that diseases present both to their own and to the wild stock, some fish farms are their own worst enemy. In Scotland dead diseased salmon are

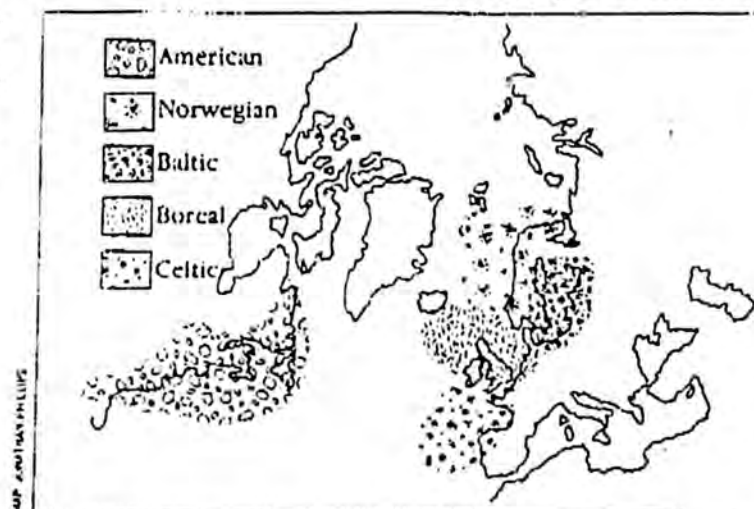
known to have been dumped at sea rather than incinerated on land, spreading pathogens far and wide. There are also two dangerous parasites. One is a tape worm which uses the edible mussel as an intermediate host, then moves on to affect wild fish. The worm weakens wild salmon, rather than killing them directly, lessening their ability to return up turbulent rivers to their spawning grounds and also making them more vulnerable to disease.

The second parasite is a flatworm, *Gyrodactylus salaris*, which has completely wiped out stocks of

wild salmon in 28 rivers in Norway. It was accidentally introduced when farmed fish were imported from infected hatcheries and put out into freshwater cages. The pest attacks parr— young salmon which have not yet developed the physical features that allow them to live in the sea. It is the most serious threat to Atlantic salmon in Norway today, says Rear Admiral D.J. Mackenzie, director of the Atlantic Salmon Trust, Pitlochry. The only cure so far is a drastic one—to poison any remaining salmon in the river and then restock with uninfected fish.



Previous page: grilse from the Spey.
Above: fish jostle for food in the confinement of the cages. Right: distribution of the main races of Atlantic salmon



Although fishermen have known for hundreds of years that salmon stocks differ from river to river, scientists have only confirmed this belief within the last 20 years. Using a technique called electrophoresis they can analyse the proteins with which each fish is made up with great precision.

The first finding revealed by this technique was that there are five main races of Atlantic salmon, four of which share a common feeding ground off western Greenland. The Baltic salmon is the exception, feeding as an adult in the sea which gives it its name.

The second finding was that salmon vary genetically to a surprising extent from river to river, even within the same race. Dr Tom Cross, now of

University College, Cork, examined fish from the Bandon and Munster Blackwater rivers in the south of Ireland and found significant differences in their liver enzymes even though they were both of the Celtic race and the river mouths only 80 miles apart. Dr Cross repeated his tests with Boreal fish from the Moy and Carrowiskey in north-west Ireland and found the Carrowiskey fish very different again.

The differences that exist between salmon from different rivers, says Dr Cross, 'are due to the small population sizes and the fact that they have been apart for 5,000 years. How important the differences are to survival, we cannot say. I think we ought at least to keep the different races apart.'

Any experienced salmon fisherman will confirm that salmon stocks vary from river to river.

'Some are early rivers where large salmon enter in the spring,' says leading salmon geneticist Professor Noel Wilkins of University College, Galway. 'Other rivers have significant runs only in late summer, when the returning fish are smaller and younger. Some rivers are noted for the fine shape of their fish, others are not.'

Andrew Young, who managed the fisheries of the Duke of Sutherland more than 130 years ago, knew why this was: 'Each river has its own peculiar race of fish,' he wrote. 'We have now shown that salmon undoubtedly return to the river where they have spawned and where they belong to the race of fish that inhabit that particular river.' Professor Wilkins agrees: 'Salmon return to their own river with amazing accuracy and mating occurs predominantly between individuals who were born in the same river system.'

It is this inbreeding which has allowed the different strains to develop. In some rivers a higher proportion of fish come back after two or more winters at sea than after one year as grilse. Thus, if all the smolt are killed by disease or pollution one year, others are left to return to the river the following year to spawn, giving a chance for numbers to recover.

Fish farmers are deliberately trying to eliminate this characteristic: what they want are fish with a low grilse rate, because it is more profitable to produce bigger fish which spend two winters in the sea than smaller fish which spend one. Norwegian salmon fit this bill and consequently their eggs have been widely used in Scottish and Irish hatcheries instead of the native strains. Farmers also want their hatched fish to be ready to go to sea after one year in fresh water - it is obviously uneconomical to keep them in freshwater cages for an extra season. But again, in the wild, a stock in which some fish go to sea after one year and some after two has a better chance of surviving than one which does not.

Then there is the question of homing. Tagging experiments have shown that a higher proportion of wild fish return to their native rivers from the sea than do hatchery-bred fish released as fry into streams other than those from which their parents came. However, if any introduced fish which do return are caught and mated, their young will show a better return rate, which will

• Contrary to claims by B.C. salmon farmers that salmon egg transfers pose little threat to wild stocks, an Atlantic salmon advisory body has advised extreme caution to avoid disease and genetic problems.

Report sees genetic threat

"None of the benefits of transfer of young Atlantic salmon and salmon eggs into Canadian waters outweigh the threats to native stocks," says a top body of Canadian fisheries scientists.

Fish farmers, the B.C. government and the federal fisheries department have allowed major imports of Atlantic salmon to Pacific waters, claiming they pose a minimal threat to wild stocks. The imports are scheduled to end in 1989.

But a review of egg imports by the Canadian Atlantic Fisheries Scientific Advisory Committee in 1986 warned that "there are unpredictable genetic risks associated with transferring European salmon stocks to North America and the potential benefits to Canadian aquaculture interests may be low."

CAFSAC is a top scientific advisory group which provides background information for Canadian representatives on international bodies studying conservation of Atlantic salmon.

Its conclusions go a long way to support the call issued by the UFAWU in May demanding a halt on any movement of salmon eggs and smolts, particularly Atlantics, until protection of wild stocks can be assured.

The CAFSAC scientists concluded that most of the benefits of imports accrued to the aquaculture industry because "it could allow the industry to expand as quickly as possible (and) it could be cheaper than purchasing local seedstocks."

In the long run, they said, it would "encourage the multinational nature of the aquaculture industry by allowing surplus seedstock in one country to be moved to another country."

But the imports carry the risk of disease, they warned, pointing to the Norwegian experience with the parasite *Gyrodactylus salaris*.

"Although the Canadian Fish

Health Protection Regulations are considered among the best fish disease control mechanisms in the world," they wrote. "they are not infallible, a fact which, along with the large number of potential pathogenic organisms that are not considered under the Canadian regulations, makes the likelihood of an unwanted pathogen or strain of pathogen entering the country with fish from a certified (disease-free) source a very real possibility."

The CAFSAC report is part of a longer study by the North Atlantic Salmon Conservation Organization, a Scotland-based body supported by Atlantic salmon-producing nations.

B.C. salmon farmers have been enraged by UFAWU calls for controls to avert genetic pollution of wild stocks by farmed fish, claiming such pollution is unknown or unlikely to occur.

But NASCO warns that importation of European Atlantics to Atlantic Canada "provide risks of undesirable impacts on North American Atlantic salmon stocks."

"There are new disease or strains of diseases which may be introduced, also hybridization with North American stocks could result in loss of genetic diversity and reduced productivity."

NASCO concluded there is "an urgent need to develop new techniques to study the effects of hybridization, e.g. potential impacts of genetic impoverishment resulting from 'domesticated' or genetically engineered Atlantic salmon stocks (cultured salmon) spawning with wild stocks and hybridization of different strains of wild stock."

NASCO recommends that until definitive measures are in place to protect the genetic integrity of wild stocks, aquaculture projects should:

• use stocks originating as closely as possible to the project area,

• use sterile fish,

• establish "river preserves where no transfers or hatchery stocks is allowed in order to maintain the genetic integrity of some wild stocks; and

• manage stocks to ensure they are not reduced below a minimum size.

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Genetic fears of pen salmon are real

□ By SONJA CORAZZA

Alaska fishermen's concerns over genetic pollution and disease problems associated with escaped pen-farmed salmon are not unwarranted. Some 13% to 20% of all farmed fish escape, as documented by Norwegian scientists and European countries.

Also, verily large numbers of fish occasionally escape from pens. Their scientific studies show that the escapees do spawn in rivers up to a proven distance of 20 kilometers from their net pens. As a consequence of this research, and with great concern for the genetic integrity and survival of their wild salmon stocks, Norway has just imposed a series of new regulations on the pen-farmed salmon industry.

No salmon farms will be located within 20 kilometers of salmon rivers, and entire fjords will be closed to farming where salmon rivers are present.

This past December in Jarvis Inlet, B.C., 300,000 pen-farmed salmon escaped in winter storms that hit Canada. Floating net pens were found for miles up and down the coast.

Norway, in the salmon farming business for 20 years, has found itself combatting new diseases in net pens every year. Last spring, fish farmers requested that the government hire 100 new fish disease specialists (adding to their 60 disease specialists and nearly 150 fish veterinarians) before allowing any new permits to be issued in their country. A group of farmers who have lost tons of their farmed salmon due to a deadly salmon disease called *furunculosis* and government controls is suing the Norwegian government for \$25 million. Last summer 5,000 fish infected with *furunculosis* escaped in Norway. Despite intensive efforts to capture the diseased fish, an infected fish was found in a freshwater stream.

In order to control disease in pens, Norway's use of antibiotics in pen farming has risen 170% in the past two years to reach a level of 48 tons, more than the use in animal husbandry and human use combined. With the present focus on health and nutrition, how does this

Page 4 February 27, 1988 Peninsula Clarion

Other View

reliance on antibiotics fit our view of pen-farmed salmon as a healthy addition to our diets?

Norway's most severe threat to their wild salmon stocks is from a parasite called *gyrodactylus salaris* that is responsible for wiping out 30 wild-salmon rivers. The *gyrodactylus salaris* parasite entered Norway via imported salmon eggs from Sweden. Importing eggs was prohibited by regulation, but those regulations were lifted as the result of pressure by farmers with economic concerns. The only control for the fatal parasite is by treating the rivers with a chemical called rotenone; unfortunately, rotenone kills everything in the rivers, not just the parasite, hence the loss of wild salmon by the tons in Norway.

Ownership of the pen-farming industry continues to be an issue. In Washington state, a local fish farmer is suing foreign corporations, primarily Norwegian, for attempting to monopolize the industry. Who would own the farms in Alaska?

The Alaska State Legislature should fund the Mariculture Task Force, a forum where these concerns and others need to be researched.

SONYA CORAZZA of Homer heads the Mariculture Committee of the United Fishermen of Alaska. This article came "signed" by United Fishermen of Alaska, as follows: Alaska Crab Coalition, Alaska Independent Fishermen's Marketing Association, Alaska Longline Fishermen's Association, Alaska Trollers Association, Bering Sea Fishermen's Association, Bristol Bay Drift-netters Association, Concerned Area M Fishermen, Cook Inlet Aquaculture Association, Copper River Fishermen's Cooperative, Cordova District Fisheries United, Kenai Peninsula Fishermen's Association, North Pacific Fisheries Association, Northern Southeast Regional Aquaculture Association, Peninsula Marketing Association, Petersburg Vessel Owners Association, Prince William Sound Aquaculture Corp., Prince William Sound Seiners Association, Seafood Producers Cooperative, Southeast Alaska Seiners, Southern Southeast Regional Aquaculture Association, United Cook Inlet Drift Association, United Southeast Alaska Gillnetters, Western Alaska Cooperative Marketing Association, and at-large delegates, Bill Hall, Ruel Holmberg Sr. and Bob Honkola.

seafood producers have turned to an increasing degree to foreign suppliers. The reason is that the cost of local packaging has risen to 20-40% more than that of imported products.

Spokesmen for Kassagerd Reykjavikur and Plastprent, two of the main manufacturers, said demand was always subject to fluctuation and that no massive change had yet taken place. Eggert Hauks-son, Plastprent's managing direc-

tion had never been so tight, with so little tolerance of price in-creases on the market. Bjarni Lúdviksson, managing director at Ice-landic Freezing Plants Corporation, said that as yet only a fraction of the corporation's packaging needs had been supplied from abroad. "Obviously we have to hold our own costs down, and while the dollar is so weak we must use the opportuni-ty. If the króna is devalued, every-thing will change overnight."

NEWSNET

PROCEEDINGS against Mike Ikenze, the former Icelandic Consul in Nigeria who acted as an inter-mediary in attempts to sell stock-fish from a group of Icelandic pro-ducers in 1984, have been dropped following his agreement to repay one-quarter of the GBP300,000 which he received for use in landing sales contracts.

SHRIMP CATCHES around Eldey off the southwest of the country are likely to be banned for some time following poor results of trial catches in the area. Only 20kg were caught in a two-hour trial haul recently. Closure of the area could have serious results for

local fishermen, who have in many cases filled their quotas for other species.

LUMPFISH CATCHES this season have been very poor, and production of lumpfish caviar is expected to amount to only about 9,000 barrels, against 27,000 last year.

A NEW EXPORTING enterprise has begun in Sandgerdi, a village in the southwest of the country, where two local residents, Thor-björn Danielsson and Eiríkur H. Sigurgeirsson, have been assisted by chef Sigmar B. Hauksson in marketing whelk and crab in Swe-den and France. Sales to a Swedish restaurant have already been agreed, and exports to France are to start in the autumn. The Swiss market is also being considered.

JUNE CATCH FIGURES



In tons	June		Jan-June	
	1988	(1987)	1988	(1987)
Cod	80 624	(89 489)	311 590	(350 500)



Hopes high for capelin

The capelin season began on 10 July, with 49 Icelandic vessels sharing a provisional quota of 398,000 tons. With the prices for meal and oil rising because of poor soya harvests in the USA and growing demand in the Far East, hopes are high for a successful season. The quota is to be revised in November.

News from Iceland August 1988

Salmon fishing:

Problems posed by sea-cage escapees

Salmon fishermen trying their luck this season in the Ellidaár riv-ers, which flow through the eastern part of Reykjavik and are popular with local residents, are complain-ing that large numbers of the salm-on they are landing are "escapees" from aquaculture stations and are consequently smaller and less at-tractive than the wild types.

According to biologists studying the problem, the fish are fairly easy to recognize. They generally have damaged fins and are shorter and

fatter than the true natives of the river. In many cases they weigh only about one pound.

Biologists are concerned about the effects of the presence of the cultivated fish in rivers. A survey made two years ago estimated that 60-70 cultivated salmon had en-tered Ellidaár, a significant number in terms of the genetic effect on the local stock. Studies from Nor-way show that up to 10% of the fish in rivers near large aquaculture stations can be "escapees."



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Fish farming still draws opposition

By DAVID FOSTER
The Associated Press

RICH PASSAGE, Wash. — The history of salmon-fishing in the stormy North Pacific is filled with tales of brave fishermen riding the wild seas, but its future is being shaped in calmer waters.

Thousands of salmon in this sheltered arm of Puget Sound are captives in sunken pens the size of basketball courts. Crowded fin to fin, they swim endless laps, gobbling feed pellets and being fattened toward the day they'll be scooped up and whisked to market.

Yet while the crenulated coastline and pristine waters that stretch from Washington's Puget Sound to southeastern Alaska might be ideal for fish farming, the political climate is not so welcoming.

In Alaska, where commercial fishermen are a powerful

Please see Back Page, FISH FARMING

Anchorage
Daily News
2-20-90

FISH FARMING: Young industry has run into resistance

Continued from Page A-1

lobby, bumper stickers in fishing towns proclaim "Real Fish Don't Eat Pellets," and the legislature is considering a permanent ban on fish farms when a two-year moratorium expires in July.

In Washington state, salmon farmers have the official blessing of the legislature, but that has helped little in the face of challenges from fishermen and environmental groups, which have defeated several proposed farms.

The fish waste produced by a two-acre salmon farm is equivalent to the sewage produced by a town of 5,000 people, claims a Washington citizens group called the Marine Environmental Consortium.

Environmentalists also fear introduced species such as Atlantic salmon — favored because they fetch a higher price and are more docile than Pacific salmon — will corrupt the local gene pool and spread disease. Wealthy owners of shoreside homes, meanwhile, don't want fish farms spoiling their views.

Promoters call fish farming an efficient way to help meet the world's growing appetite for fish. Not only does it provide a year-round supply of fresh salmon to supplement the seasonal wild catch, they say, it also creates jobs free of the hazards of commercial fishing, one of the nation's most dangerous occupations.

They also contend salmon-farming provides an economic incentive to preserve clean water.

"We're the best environmentalists of all, because we're dependent on it," said Jerry Polley, site manager for Global Aqua, the nation's largest salmon farm. "If something's wrong with the water quality, we're going to be the first to complain."

Production of farm-raised salmon, here and abroad, has boomed in five years, flooding markets traditionally held by wild salmon and driving down prices.

"For the first couple of years, as more salmon was around on a year-round basis, the farmed fish seemed to help the wild market," said commercial fisherman Randy Babich. "Now it's a battle at the retail counter."

Fish farming, or aquaculture, is hardly a new concept. For years, farmers have raised oysters in the Northwest, rainbow trout in Idaho and catfish in the Southeast. But techniques have developed more slowly in domesticating salmon, the mainstay of fisheries off Oregon, Washington, British Columbia and Alaska.

For years, it was practiced only by the Norwegians, forced into salmon farming by their declining wild fish populations. But interest has spread quickly since 1985, after Norway refined methods to raise salmon cheaply enough to compete with the wild catch.

In 1983, world production of farm-raised salmon was 23,500 metric tons, just 3 percent of the 670,000-ton wild salmon catch. By last year, farm-raised salmon production had soared to an estimated 202,000 tons, or 30 percent of the relatively constant wild catch.

Norway still leads the pack, producing about 75 percent of the world's farm-raised salmon, but other places, including Scotland, Chile, Canada and Ireland, are catching up.



Daily News file photo
Alaska Department of Fish and Game technician feeds penned salmon at Little Port, Walters in southeast Alaska.

The United States, with 50 fish farms in Washington state and Maine, lags far behind, producing 1 percent of the total.

Many of the U.S. salmon farms are run by Norwegian companies, including Global Aqua's four-acre operation in Rich Passage, 10 miles west of Seattle.

Global Aqua's farm is fairly typical: a huge raft anchored offshore holds 40 pens, each lined with a net holding as much as 15 tons of fish, which range from finger-size smolt to fat-bellied salmon 2 feet long.

A half-dozen workers tend the pens from metal walkways, filling automatic feeders and mending nets. A harvest, workers herd fish into one end of the pens, scoop them out with an oversize dipnet and load them onto a boat. The salmon are still kicking when they reach a Seattle processing plant 30 minutes away.

In the three years it takes to raise salmon to harvest, farmers contend with prowling otters, hungry sea lions and diseases that can wipe out whole farms if left unchecked.

Aquaculturists say their operations will never be a major blot on the coastline.

"It would take just 40 acres of farms to produce all of the salmon that was imported into the United States in 1988," said Chris Gibson of Sea Farm Washington in Port Angeles. "The industry does not need a lot of space."

It may need even less space in coming months. Worldwide growth of salmon farming and recent overproduction in Norway have glutted the market with fish. Prices have plunged, and many farms are selling below cost just to keep cash flowing.

In British Columbia, lax regulation and a surge of Norwegian investment capital helped the number of fish farms soar from five to 135 in the past six years. But now many are in trouble. Nineteen have filed for receivership in the past year, and small businesses are being bought out by large investors better able to outlast the lull in prices.

Aquaculture boosters profess confidence in the

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The Fisherman (B.C.) Dec 188

Fish farm use of antibiotics poses threat

The widespread use of antibiotics in fish culture poses a serious potential threat to public health, says a Washington State zoologist, and should be strictly controlled.

Arthur Whiteley, a zoologist with a long-standing interest in microbiology, told a Washington State Shorelines Hearing Board inquiry Nov. 14 that antibiotic use on fish farms will produce antibiotic resistant bacteria in the human food chain.

If these resistant bacteria occur in humans, "the diseases caused by that organism could not be medically treated."

"It would eliminate from the tools of the physician those he would want to control disease."

Whiteley was qualified as an expert witness in the hearing, which was set up to hear an appeal against a decision by Skagit County to deny permits for a fish farm near the mouth of the Skagit River.

Whiteley produced a pile of scientific studies which show that "in almost every case resistant bacteria is selected by the use of antibiotics in fish culture."

In other words, use of antibiotics to treat bacteria causing fish disease kill all but the bacteria which is resistant to the medication.

Studies have proved that this

resistance can be transferred from one type of bacteria to another, Whiteley said, and can create resistance to several types of antibiotic.

Whiteley said this type of transference has been documented in the case of a vibrio bacteria which causes disease in fish. In a laboratory, this resistance was transferred to different bacteria which exist in the North Pacific food chain and are pathogenic to humans.

"This has not been observed in the wild," he said, "but there is a probability it could occur. Experiments indicate the genetic mechanism is in place . . . and we can predict it will occur in nature under certain conditions."

The Centre for Disease Control in Atlanta has found the same phenomenon in beef and poultry, he said, and blame it for a dramatic increase in salmonella.

The only solution, he said, is to ban the use of antibiotics in fish culture which are used in human treatment.

In B.C., both oxytetracycline and erythromycin are used in fish culture even though they also are used in human medicine. There is no inspection to determine whether or not this transference of resistance is occurring in B.C. or whether fish sold to consumers is free of antibiotics.

HEAWI I loses close vote

Farms offer 'surplus' chinook

Surplus chinook smolts offered to the fisheries department by the B.C. Salmon Farmers Association should be destroyed, says the UFAWU, rather than released in a makeshift enhancement scheme.

At least eight farms offered the smolts for sale earlier this month, suggesting that some kind of technological breakthrough led to survival rates above their forecast.

In fact, the proposal to sell the "surplus" chinook to the Salmonid Enhancement Program is a bid for a bail-out by an industry facing collapsing prices, said the UFAWU May 10. Prices for farmed salmon have tumbled a dollar a pound in the past few months, said union spokesman Geoff Meggs. "They simply can't afford to feed these fish and are hoping the taxpayer will bail them out."

Fisheries department spokesman Ted Perry said at least six

million fish were available in farms and hatcheries from Duncan to Powell River. He said DFO would not buy any fish, nor accept donations of fish that were not genetically pure Big Qualicum or Robertson Creek stock.

The fish would be released by DFO into the wild.

At press time, the farmers were insisting on selling the fish, which will starve unless fed by mid-June.

"Release of these fish poses a disease threat to wild stocks and would open the door to private ocean ranching," Meggs said. "Fish farmers have resisted every effort to win appropriate govern-

ment regulations, but they're not shy about asking for government money when times get tight."

Uncontrolled growth of the industry has seen farm fish harvests rise to 6,000 tonnes last year from 387 tonnes in 1986. Prices have crashed from an average annual farm gate value of \$3.17 to \$2.27, according to B.C. provincial statistics.

"Spending on salmonid enhancement has been frozen," Meggs said, "but apparently money may be found for this boondoggle. It's a slap in the face to SEP volunteers who have donated thousands of hours and faced steady funding cuts to even to consider this kind of scheme."

Consumer group urges farm salmon controls

Both levels of government should step up their regulation of the fish farming industry, says the Consumers' Association of Canada (CAC), to protect the consumer and wild salmon stocks.

In a comprehensive task force report on the industry released April 17, the CAC declares that "a self-regulated industry is not in the consumer's best interest."

Farmed fish is being sold "without specific regulations since pre-existing legislation is being used to govern a new industry," the report says.

In particular, the task force recommends:

- stepped-up provincial government monitoring and regulation of the aquaculture industry;
- public sector testing of fish for market to determine levels of residues;
- monitoring of environmental impacts and prosecution of regulatory violations; and
- consumer labelling to distinguish farmed and wild fish and to report harvest dates.

The report also urges the B.C. Salmon Farmers Association to rejoin the Canadian General Standards Board committees on feed and feed additives to seek ways to reduce residues and contaminants.

The task force expressed concern about colorants, drugs and other medication used in aquaculture "which may remain in the product at the point of consumption."

Antibiotics are a very real problem, the report says, because "long-term consumption of sub-clinical dosages of antibiotics by humans (for example, by consuming antibiotic-containing fish) can lead to the development of resistant strains of bacteria in the body system."

Treatment of infection in humans can be undermined by such doses, the report notes and "there is a potential for allergic reactions by individuals sensitive to antibiotic traces."

(The farm industry has established a Quality Assurance program with spot-checking which it says will control this problem. Fish must be held 42 days after drug treatment before going to market. The provincial government is recommending at least double that time.)

The task force recommends much tighter controls and monitoring of antibiotic use, including certification of farmed staff handling drugs.

The CAC proposes an industry commitment to "produce, catch and process fish without negative impact to the environment."

All types of fish, farmed and wild, should be checked for chemical residues, PCBs and pesticides.

Consumers should insist on protection of wild stocks, the CAC concludes. "A fish farm industry at the expense of the wild stock would, in fact, reduce the choices of fish for the consumer."

Algae, disease, low prices hammer B.C. salmon farmers

British Columbia's fish farming industry, wracked by collapsing prices, disease, algae blooms and bankruptcies, is facing a major corporate shakedown.

Despite continued assurances by industry leaders that all is well, signs of trouble include:

- ★ a rash of receiverships affecting about 12 farms and three companies;

- ★ devastating algae blooms throughout the Strait of Georgia which have wiped out some farms and crippled others;

- ★ industry agreement that the Sunshine Coast, the scene of a salmon farming goldrush only three years ago, may see an exodus of operations to colder, algae-free waters; and

- ★ continued low prices which are driving down wild salmon prices and forcing more producers to the wall.

The most visible problem has been the algae blooms, which sweep in on hot, calm days and suffocate salmon in their pens within hours. Persistent low levels of algae are believed to contribute to stress and disease.

Losses to various diseases continues to be high on many B.C. farms, according to industry publications.

According to the *Sechelt Press*, a plankton bloom during the Labor Day weekend wiped out five farms, severely damaged five others and destroyed 300 tons of salmon worth about \$2 million. The regional dump, which was to be closed to farm waste Oct. 20, was opened especially to handle the emergency.

Farms in Agamemnon Channel took the brunt of the assault, but the entire

region was affected. Local fishermen heard radio chatter from farmers seeking some place to dispose of the sudden large volumes of dead fish.

Professor Larry Albright of Simon Fraser University told a public meeting on the impact of fish farms later that month that the entire Strait of Georgia is so infested with the algae that farms will be removed from the area completely.

Meanwhile, prices continue to drop, heading below \$1 a pound according to some market reports. The break-even point is estimated to be around \$2.25 to \$2.50 a pound level.

The crunch of falling prices, provoked in part by aggressive marketing by Norwegian producers, is hitting farms hard in many areas.

Coopers and Lybrand, receiver for three firms put into receivership by secured creditors, reports continued financial problems for farms in the Campbell River area.

Eric van Soeren, receiver for North American Salmon Corp., operator of six sites around Quadra Island, and Sea

Grow, with operations at Nelson Island, said Sept. 19 that new buyers had not been found.

But both firms were thrown into receivership by Norwegian banks seeking to slow their losses on loans to B.C. producers. Now van Soeren is seeking a buyer for Atwood Bay farm near Desolation Sound and expects a busy fall with other troubled firms. He would not disclose who is buying the farm.

As a result of the chaos, the normally boosterish industry is shying away from an optimistic DFO analysis of the industry which predicts production could hit 80,000 to 100,000 metric tons by the year 2000.

Product of 50,000 tons is very realistic, the Price Waterhouse report claims. But industry spokesmen believe that disease and other problems will keep them in the low-growth range of about 20,000 tons until the turn of the century.

(Ed: The above article was reprinted with permission from *The Fisherman*, Geoff Meggs, Editor)

Fish farmer sues foreigners

A Washington state fish farmer and his corporation have sued in U.S. District Court alleging that foreign national interests have attempted to monopolize the commercial fish farming industry in his state. Lee A. Holley III of Lopez Island in northern Puget Sound alleges in his suit that foreign business interests, primarily

Norwegian, operated through American national fronts to destroy competition in the industry, remove local control and violate antitrust laws.

Holley, owner of Northern Nights Fish Farms Inc., is suing several Norwegian corporations that have either sole or partial ownership of farms in Puget Sound. Also named in the suit are state officials and other individuals who allegedly contributed to illegal activity. Holley charges that large financial contributions were made to state political campaigns by the foreign interests, which, he says, also assisted in defeating a moratorium proposed against new businesses in San Juan County, where Holley lives.

Comments from the Norwegian companies and state officials were being withheld pending litigation, according to several reached by telephone.

— Brad Matsen

The Fisherman January 25, 1989

Fish farm drug hits wild stock

Fishermen harvesting shellfish off Scotland say a chemical used by salmon farmers is killing marine life.

Scientists at Aberdeen University have linked the chemical with increasing numbers of wild salmon going blind.

The controversy has erupted over Nuvar 500, which farmers use to control pests. Its byproduct, dichlorvos, is listed by the 1987 North Sea Conference as one of 26 most dangerous chemicals in waterways.

The debate highlights the severe problems salmon farming disease treatment can pose for

the marine environment and other marine life.

According to the *London Observer*, in a report on its wire service Jan. 11, scientists at Norway's Institute of Marine Research in Bergen have found the chemical could be damaging sensitive lobster and crab larvae around the farms. Mussel and oysters also absorb the chemical.

Nuvar is strictly controlled on land, but salmon farmers have easy access because they are not subject to the same regulations.

Fishermen and environmentalists are demanding a ban on Nuvar, but farmers say they will

be decimated by sea lice if Nuvar is taken from their arsenal. They favour voluntary controls.

Nuvar is not registered for use in Canada, meaning it is unavailable. Valery Brooks, of the B.C. Salmon Farmers Association, said sea lice are not a problem in this province, but a special session on lice is scheduled for an aquaculture conference in Dartmouth next month.

Scientists there have concluded that sea lice threaten the viability of salmon farming in Atlantic waters and 96 percent of farms must use treatments to control the parasite.

A new problem for fish farmers

Foes of Puget Sound pens make an issue out of virus new to Northwest

By Jane Hadley
P-I Reporter

An exotic virus that caused fisheries officials to order almost 4 million fish and eggs destroyed at two hatcheries last week has given new ammunition to foe of fish-raising pens in Puget Sound.

Opponents of the net pens said yesterday they plan to make an issue of the virus at hearings tomorrow and Thursday on a state Department of Fisheries environmental impact statement on net pen fish farming.

But proponents of expanded fish farming on Puget Sound say it would be irresponsible to speculate on the source of the virus. They said there is no evidence pointing to Atlantic salmon or net pens as the cause, as some opponents charge.

But, Jerry C. Grover, of the U.S. Fish and

Wildlife Service said logic pointed to the Atlantic salmon.

There are 13 existing net pen operations in the state, most of which grow the Atlantic salmon. Close to 20 other net pens have been proposed.

The virus, known as viral hemorrhagic septicemia or "VHS," was found in cell cultures in two hatcheries in December and positively identified Feb. 17. It has never before been reported in North America. It has caused substantial fish losses in Denmark and other European countries.

No fish reportedly have died of the disease in Northwest waters to date.

The virus was found in cell cultures at the Fish and Wildlife Service's Makah Hatchery near Neah Bay and a joint state-private hatchery at Glenwood Springs on Orcas Island.

"From the conversations I've heard, everyone's

looking at the net pen aquaculture industry in Puget Sound and Canada," said Grover, fisheries associate manager for the U.S. Fish and Wildlife Service regional office in Portland.

Grover said it's important "not to be finger-pointing because we don't know" and labeled such a guess as "speculation."

He added, "It doesn't take too much gray matter to put two and two together. You have to ask how the thing leap-frogs from Europe to Puget Sound. The common denominator would be Atlantic salmon. That's what the scientists are talking about."

The state Department of Fisheries, several scientists and an industry spokesman immediately jumped on Grover's comments.

"I'm certain this issue will be thrown at the

See FISH, Page B4

Fish: Virus origin to be probed

From Page B1

industry, when, in fact, I think it's groundless," said Anne Kirske, executive director of the Washington State Fish Growers Association.

But environmentalists were just as indignant yesterday and accused the state Fisheries Department of being a "booster" of net pen farming.

"This is really a terribly threatening thing," said L. Joe Miller, president of the Marine Environmental Consortium, a coalition of numerous local groups fighting proposed net pen operations around Puget Sound.

"It's the kind of thing environment groups we work with have been anticipating and dreading and, now, here it is," he said. "The state and industry have said, no, this is not a realistic concern. They've said we're only worried about our views. Now they say this (virus) has come in on somebody's boot, which is really an

insulting suggestion."

Grover discounted the "boot" theory and some other suggested sources. He said it's "kind of far-fetched, even impossible" to believe that somebody who traveled in Europe brought the virus in on his or her boot. The virus can survive only a short time outside living tissue, he said.

Grover said his agency, the state Fisheries Department, the Wildlife Department, and Indian tribes are launching a massive testing program to try to track down where the virus might have spread. The U.S. Fish and Wildlife Agency, for example, will test the 35 miles of the Sooes River and its tributaries that are upstream of the Makah Hatchery.

The current theory, he said, is that Sooes River fish shed the virus and it got into the hatchery through its water intake.

The Fisheries Department will test saltwater around Glenwood Springs as well as some net pen operations. He said test results

should be available in late March.

Grover and Dr. Marsha Landholt, a fish pathologist at the University of Washington, said the rainbow trout is the most susceptible species of fish to get the disease from the virus. Coho salmon can carry the virus and pass it on without getting sick. But fisheries experts are worried about steelhead, because they are a type of rainbow trout.

Several weeks ago, Washington state rainbow trout were injected with the VHS virus in a federal laboratory and suffered "a high incidence of mortality," said Peck of the Fisheries Department. Landholt said VHS may seem "like a scourge to us because it's a new disease. But if you talk to people in Denmark and Europe that have VHS, they don't seem to worry to the degree we are. They seem to manage around it."

Landholt said they disinfect and destroy all fish in all infected hatcheries as well as those downstream.

Seattle Post-Intelligencer

February 22, 1987

Puget Sound anglers hooking Atlantic salmon

by Brad O'Connor
Times staff reporter



Steve Loop caused quite a stir in June when he showed up at Seacrest Boathouse in West Seattle with a 5½-pound Atlantic salmon he'd caught while fishing for blackmouth near the Southworth Ferry landing.

Atlantics are not supposed to be swimming around Puget Sound and it was only the second Dave Nelson, Seacrest manager, had seen in his 17

years at the boathouse.

Atlantics — 1 million or more of them — are in the Sound, but all are supposed to be confined to net pens where they are reared by private growers for markets mostly in the south, the East Coast and California.

Loops' Atlantic was an escapee.

Since June, Nelson has weighed about a dozen others, all caught on hook and line, which is remarkable. While Atlantics provide some of the world's greatest freshwater sports fishing, they rarely are caught on sports gear in salt water.

"Ponder this," said Nelson, "if we've seen a dozen here, there must be many, many more swimming around out there."

He's correct. There are more.

Will Sandoval, biologist for the Muckleshoot Tribe, said his tribal fishermen have told of netting several Atlantics during summer and fall salmon seasons.

"Some told of catching three or four a day," he said.

Three that Sandoval checked during a state and tribal test fishery for sockeye in July were approaching sexual maturity.

"What concerns me is that they may have been looking for somewhere to spawn. Even if they can't spawn successfully, there's a risk they could be carrying some exotic disease."

Decades ago, attempts were made to establish spawning runs of Atlantics in Washington and British Columbia. All failed and the belief among some fisheries scientists is that further attempts to establish Atlantic runs on the West Coast also would fail.

In fact, most fisheries managers nowadays shudder at the thought of Atlantics spawning in any West Coast stream — not only because of the risk of disease, but because of increased competition for food and space with native trout and salmon.

Reports of Atlantic catches are funneled to Lee Hoines, a Department of Fisheries biologist at Olympia. Of the 203 reported to him last year, most were caught by commercial fishermen in the Bellingham area and around the San Juans.

However, two were caught in fresh water, including one last October near the

on the Nooksack River and another in July in Cedar Creek, a tributary of the Nisqually.

What if they did spawn successfully?

"My assumption is that they can't. I can't say that absolutely is the case, but I hope they don't," said Tim Flint, another WDF biologist.

De Yonge was right on fish-farm perils

By Arthur H. Whiteley, John W. Brookbank and Annamaria K. Johnstone

In his article (P-I Op-Ed, March 29), State Land Commissioner Brian Boyle took severe exception to John de Yonge's March 5 Focus Section article on fish farms.

We believe that de Yonge's pithy comments were right on target.

Boyle argues against relating fish-farm pollutants to untreated human sewage. In terms of organic sludge whose combustion consumes dissolved oxygen from the water, and loading of the water with various nitrogen compounds and phosphate which act as fertilizers, the two pollutants are essentially alike.

The question of dilution of these discharges is relevant.

Metro's West Point Wastewater Treatment Plant dumps its soluble discharge into the main channel of Puget Sound at considerable depth, permitting dispersion. Fish-pen wastes are deposited on the site as feed pellets and feces, which settle as sediment and dissolved components that enter the water column. The sites are channels or embayments with restricted water flow, not rivers, with a one-way flow that flushes things away. Tides flow and ebb and currents in bays create eddies, leading to retention and accumulation of the pen wastes.

Metro sewage must undergo treatment, at substantial and justified expense to our citizens who create this waste. Discharge is monitored by a permit, mandated by federal Clean Water Act.

The fish-pen solid waste enters the bay raw, untreated, without disinfection and free to the fish farmer. Washington's pens have avoided the federal discharge permits, although the Sierra Club Legal Defense Fund threatens the state with legal action if this requirement is not enforced.

real, just as it has been in Norway.

Boyle's understanding of the *Gyrodactylus salaris* issue in Norway is at variance with reports from Dag Dolmen of the Directorate for Nature Management in Trondheim. This trematode parasite has been introduced into Norway, according to Dolmen's analysis, "through stocking with salmon parr from infected hatcheries/fish farms." Johnson and Jensen report that total salmon catches in infested Norwegian rivers (1970 to 1984) dropped to 16 percent of levels in uninfested rivers. These were mostly wild fish, which have been nearly decimated by a parasite spread through "hatchery/fish farm" stockings. The smolts that are stocked in salt water fish farms are reared as fry in fresh water hatcheries.

In November, Svein Mehli, head of the division of the Directorate for Nature Management concerned with protection of wild salmon in Norway, testified for Skagit County before the State Shorelines Hearing Board. Mehli reported the escape into Norway waters of thousands of pen-reared salmon carrying furunculosis, the appearance of bacterial kidney disease in farmed stock, the presence of redmouth disease in 300 salmon pens — a disease previously unknown in Norway — and of his concern about "other diseases knocking at the door." Given these facts, we disagree with Boyle's position that "environmental arguments against fish farms are essentially specious."

Boyle objected to de Yonge's extrapolation of the targeted 100 fish pens to the sewage equivalent of Seattle's sewage outfall — as "scientifically absurd." But Boyle can find a graph on pages 133 and 134 of the draft Programmatic Environmental Impact Statement to which he referred that shows that 100 pens will load Puget Sound with biological oxygen demand (organic sludge) 150 percent higher than that of the West Point plant, and add an amount of dissolved nitrogen to the embayments equal to that from this sewage plant. We think de Yonge stated things correctly.

In Norway, which has much smaller farms than are permitted here, pens are moved every couple of years, to try to mitigate environmental problems. Moreover, they are located closer to the open water at the mouth of fjords. In some regions, alternate fjords are kept free of pens to create security zones between sites.

Atlantic salmon can become diseased in their pens and they do escape. This year commercial fishermen have recorded many Atlantics caught along with native salmon south of San Juan Island and between Bellingham and Point Roberts. Escaped Atlantics have been picked up in the Nooksack, Skagit and Nisqually rivers. These are adult fish, apparently ready to breed. We feel that there remains a possibility that they will breed, that they will become established and that they will compete on the breeding grounds with native salmonids — how successfully neither we nor Boyle knows yet. The presence of potentially diseased pen escapees among breeding natives poses a danger that in our opinions is

Boyle must be well aware of the current concern about appearance of viral hemorrhagic septicemia (VHS) in resident salmonids and doubtless has seen the U.S. Fish and Wildlife Service summary of March 3, 1989, which reports that this virus is confirmed in yearling coho and steelhead trout and fall chinook salmon fry from the Makah hatchery. We assume that he is aware of the opinion from the U. S. Fish and Wildlife Service that the logical, though not proved, avenue for entry of this new disease is via Atlantic net-pen culture. If these are proved to be "specious arguments," then we can drop them.

Is it fair for "the working stiffs" on the gillnet boats, purse seiners and reef boats — white and Indian alike — to be crowded off their fishing grounds, or worse, to have their resource diminished? Should clam growers, who have husbanded their rich resource for three generations, be forced to contend with pollution from a fish pen?

In order to generate new jobs and revenue, a wiser course for our state would be to accept the mitigation measure in the draft EIS — to culture salmon in tank farms. These should be on privately owned land with effluent monitored and regulated by permit and then discharged into deep water. In this way the negative impacts of floating mariculture — navigation hazards, storm-caused breakup of pens, dissemination of disease, release of untreated wastes, difficulties with antibiotics and impairment of aesthetics — would be eliminated. Lastly, land-based fin-fish culture would place the costs of this industry on those who profit from it.

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Senator P. L. ...

Juneau Empire
2-20-90

Japanese buying up Norwegian fish

Surplus of pen-reared fish threatens Alaska's seafood markets in Japan

THE ASSOCIATED PRESS

ANCHORAGE — Norwegian fish farmers are attempting to sell a huge surplus of pen-reared salmon in Japan, long the main market of Alaska seafood processors.

The 88 million pounds of frozen fish could add to an already glutted Japanese salmon market, and drag down prices for this summer's Alaska salmon harvest, according to a U.S. embassy cable from Japan.

More than 80 percent of Alaska's salmon goes to Japan, most of it frozen.

The Norwegians so far have been unable to sell most of their frozen fish, but may cut prices in order to move it, according to the cable released by the U.S. International Trade Administration. If that happens, the Norwegian salmon "will be a threat to U.S. frozen, chum, coho and sockeye salmon," the cable said.

"If they dump it on the market, that would create one hell of a mess," said Roger Dahlke, market-

ing manager for Trident Seafood, a Seattle processor with plants in Bristol Bay and the Aleutians.

Dahlke said Trident is currently trying to sell a lot of Alaska salmon in Japan. But the company is making little headway in a market swamped with both fresh farm-raised fish and frozen fish left over from last season.

As of December, wholesale prices for sockeye salmon had dropped by more than a third from summertime levels, according to Pacific Fishing Magazine. Prices haven't moved much since then, according to industry officials.

Bill Atkinson, publisher of a seafood newsletter that tracks Japanese markets, doubts the Norwegians will be willing to drop their price low enough to compete on the glutted frozen market.

"The Norwegians are not really interested at selling at a loss," Atkinson said. "And the Japanese are not going to accept a high price for them when there are all the other less ex-

pensive fish available."

But one unnamed importer cited in the embassy cable said at least 44 million pounds of the frozen Norwegian fish probably will end up in Japan, knocking down salmon prices just as Alaska's annual harvest begins.

"This scenario, if true, is very critical for U.S. salmon fishermen," embassy officials said. Japanese buyers might import Norwegian salmon in an attempt to force down Alaska salmon prices during pre-season negotiations, the cable said.

"With this type of volume they could start eroding traditional (Alaska) sockeye markets," said Gary Ervin, president of the Kenai Peninsula-based Seafoods From Alaska.

Pen-reared salmon production has been expanding rapidly since the Norwegians pioneered the aquaculture technology in the early 1980s. Salmon farming has been banned in Alaska but is legal in Europe, South America, the South Pacific, Canada and the Pacific Northwest.

Farmers feed the salmon until they reach market size. They offer the fish fresh on a year-round basis. Most Alaska salmon is sold frozen or canned.

Within the past five years, farm-raised salmon have taken over most of the European market, as well as much of the East Coast market, according to a report by the state-funded Alaska Finfish Farming Task Force Force.

Last year Norway produced more than 330 million pounds of salmon, a nearly 60 percent increase from 1988, and farmers have been unable to sell all that fish.

That production, combined with a record Alaska salmon harvest and a strong Japanese chum harvest, created a huge glut on the worldwide market. The amount of unsold fish is estimated by the state finfish task force at more than 200 million pounds. That equals the entire 1989 export of Alaska salmon to Japan.

When Norwegian fish farmers could not sell all their fish, they froze large amounts and began pushing it toward Japanese markets long aimed by Alaska.

"I think the impact of farm-reared salmon on traditional Alaska markets is profound, and simply going to accelerate," said Chuck Becker, Anchorage district director of the U.S. Commerce Department's International Trade Administration.

Additives to the Environment of Net-Pen Reared Fish
Pacific Marine Fisheries Commission 42nd Annual Meeting
Seattle, Washington, October 16-18, 1989

PHD Arthur H. Whiteley and Annamarie Johnstone

We have been asked to address our remarks to the matter of additives to the environment of net-pen reared fish. In this particular forum, we assume the emphasis should be on additives that may have an impact on humans when these fish come to market, rather than the impact on the plant and animal communities in the natural environment, though these are not wholly separable.

By its very nature, net-pen rearing of salmon requires the use of numerous chemicals, sometimes in large amounts, some used in the fresh water hatcheries to produce the fry and smolts, some used in the grow-out period in the marine pens, and others used during processing of the fish for the market. Partial lists are shown in Table 1, compiled from Austin and Austin, 1987, from a 1988 report for the Nature Conservancy Council by the University of Stirling, and from other sources.

The lists include chemicals used in salmon and in other forms of fish culture, both in this country and in foreign countries. Inasmuch as farmed fish are imported from some of these other countries, inclusion of these chemicals in the lists may be relevant to the matter of seafood surveillance in the United States marketplace.

Chemotherapeutics. The most relevant additives for present purposes are antibiotics and therapeutants used to control bacterial diseases. Because of stress, disease may cause losses of 30-40%, sometimes higher. Diseases in salmon farms include *Vibrio anguillarum* (vibriosis), *Aeromonas salmonicida* (furunculosis), *Aeromonas hydrophila* (hemorrhagic septicemia), *Yersenia ruckeri* (red mouth), *Vibrio salmonicida* (Hitra disease), *Renibacterium salmonarum* (bacterial kidney disease). To combat these diseases, medicated food containing antibiotics is supplied. In Washington, the FDA approved antibiotics and therapeutants are oxytetracycline (OTC), Romet 30 (sulfadimethoxine and orhomprim) and sulfamerazine. In addition, Tribissen (sulfadiazine and trimethoprim) is used in Norway and Scotland, and in British Columbia erythromycin is used to control BKD. In Japanese fish culture a wide variety of antibiotics has been used, but has recently restricted the use of chemotherapeutics in cultured fish (Aoki, 1988, pers. comm).

In the US, Norway, BC and Scotland, doses of drugs are as indicated in Table 1B. It is anecdotal, however, that additional amounts of antibiotics are used by farmers, who may mix the drugs with feed and binders. Control of use of antibiotics in Norway and Scotland is regulated by veterinarians, and this is supposed to be the case in B.C. In the British Isles it is apparently easy to find legal loopholes to permit other antibiotics and doses to be used (Austin and Austin, 1987). In Washington fish farmers are supposed to notify the Department of Fisheries if they use antibiotics, but veterinarian supervision is not required. Generally approval exists for only therapeutic use of these

drugs. Nonetheless they often are used prophylactically inasmuch as sick fish may not take the medicated food.

There appears to be no medical or public health supervision or regulation here, or in the other fish farming countries, on the use of antibiotics and chemotherapeutics other than the requirement of FDA approval of the three drugs and their dosages. There appears to be no monitoring by agencies of the use of these drugs or their persistence in marketed fish.

The amounts of drugs used are enormous. In Norway last year, 48 metric tons (105,000 lbs) of OTC alone were used - more than in animal husbandry and human health uses combined (Mehli, 1988, pers. comm. and press accounts). This figure has grown from 13,691 lbs in 1984 (Middtying, 1985). The 1984 figure for Tribissen, nitrofurazolidon and sulfamerazine is 30,204 lbs (Middtying, 1985). Comparable figures for British Columbia and Washington are not at hand. Assuming the dosages cited earlier for the 13 Washington pens, calculation leads to a first approximation of about one ton of OTC, a figure similar to that given by a Washington fish pen operator (Dr. A. Bill, 1989, pers. comm.).

The relevant issue here is "Do these uses affect man?" Consumers clearly would be exposed to residual antibiotics in the fish meat. Because of the potential for these residues producing a serious problem in public health, Japan has recently restricted the use of chemotherapeutics, and does not allow cultured fish to move to market if residual drugs can be detected in fish meat (Aoki, 1988, pers. comm.). The potential for adverse effects has been emphasized by Austin (1988, conference in Vancouver, B.C.; Austin and Austin, 1987). The current regulations for control of such residues are based on admittedly minimal research. The FDA requires a 21 day withdrawal period after the last medicated feeding of OTC and 42 days for Romet 30 before slaughtering for the market. In B.C. the withdrawal period is 42 days, and in Norway 61 days. Very few data exist for measurement of persistence of these drugs in fish flesh after feeding. McCracken et al (1976) measured the presence of trimethoprim in trout muscle 77 days after medication; Salte and Liestøl (1983) calculated that the withholding period for trout receiving OTC should be 100 days at winter temperatures, and for Romet 30 they recommended withdrawal periods of 60 days, above 10°C. All authors emphasize that temperature is a seriously complicating factor - residues of Romet 30 persisted for several months in fish at colder temperatures, leading Salte and Liestøl to recommend using the component drugs only in summer. Clearly these limited data do not support the FDA regulation of 21 days. New, more refined measurements of drug residues in salmon coming to market clearly are needed - a recurrent theme of the Austins. Some of these measurements are being made now at the University of British Columbia by McErlane et al. (1989), and Grondel et al. (1987) have published a pharmacokinetic analysis of OTC distribution in carp. In the absence of more detailed studies, humans ingesting farmed salmon may be receiving subtherapeutic doses of antibiotics. One would like to see regulations established for testing the product, by agencies, as it comes to market to ensure the absence of detectable residues. Methods used should be such as those approved by the National Committee for Clinical Laboratory Standards

used by the Clinical Laboratories, Laboratory Medicine, University Hospital, University of Washington.

The issue extends beyond the limits of the penned salmon. Much of the antibiotic fed escapes into the fluid environment and, notably, into the sediments that accumulate beneath the pens (Jacobsen and Berglund, 1988), where it may be exposed to native fish, shellfish, and other indigenous species, thus providing another avenue to humans who may catch and consume these forms.

The medical consequences of the mis-administration of antibiotics are numerous, and are well discussed in such modern treatises as Goodman and Gilman (1985) and Kucers and Bennett (1987). A number of them are antigenic and elicit immunological hypersensitivity responses; some have toxic effects in various tissues varying with the physiological and health state of the person; some particularly should be avoided during pregnancy; tetracyclines lead to discoloration of infants' teeth and may interfere with bone growth; some, notably the tetracyclines, may lead to the development of superinfections by resistant strains of bacteria; they may interfere with the normal immune response; and the breakdown products of antibiotics, including OTC, can be toxic particularly in individuals with compromised livers. Basically, it is poor medical practice to ingest unneeded antibiotics or deteriorating antibiotics.

Another cluster of problems associated with use and misuse of antibiotics is the generation of strains of pathogenic bacteria that have resistance to the drugs. Such strains have now appeared in essentially all fish culture communities that have been adequately tested. Mostly the resistance factors are carried on R plasmids, which also usually are found to carry resistance determinants for 1 to 8 additional antibiotics, thus showing multiple drug resistance. In high proportions, these R plasmids are transferable to other bacteria, and thus drug-resistance may be disseminated to other ecosystems. Studies at the Centers for Disease Control have shown that outbreaks of salmonellosis could be traced to drug-resistant *Salmonella* derived through the foodchain back to land farms associated with agricultural antimicrobial use (Cohen and Tauxe, 1986). It is prudent to evaluate the possibility for a similar generation of R plasmids in fish farms and their dissemination to human populations in the marketplace. When drug-sensitive populations of pathogens are replaced by drug-resistant populations, then treatment of the affected fish becomes ineffective, and, if the R plasmids are in human pathogens, treatment of patients would be adversely affected. Particularly, it is a general principle that medically important antibiotics, including oxytetracycline, the sulfas and erythromycin, should be restricted in their nonmedical uses to minimize R plasmid selection and transmission.

When antimicrobials are used in fish farms near commercial or recreational shellfish beds, there is the further potential for drug-resistant organisms to be concentrated by the shellfish, through filtration, and thus enter human populations.

Food additives. The dry pellets, fed to the penned fish in the marine environment, contain fish meal, grains, fish oils and carbohydrates, supplemented by minerals and vitamins as indicated in Table 2. While these additives have no direct human import, it is reported that planktonic blooms of

the ichthyotoxic dinoflagellate, *Gyrodinium aureolum*, were enhanced by the biotin in fish farm wastes (Turner et al., 1984). These blooms cause mortalities to cultured fish, and, unfortunately, to wild fish as well (Bullock et al., 1985).

Pigment is added to the feed to produce a colored flesh in farmed salmon, inasmuch as the color of wild salmon flesh is derived from natural food organisms. In Great Britain, the carotenoid canthaxanthin, an analog of astaxanthin common in natural food organisms, is used in the form of carophyll red. It is stated in a report from the University of Stirling that this use is banned in the US because of possible carcinogenic properties of canthaxanthin (NCC Report, 1988). To date a petition for its use has not been submitted to the FDA (FDA, Seattle Office, 1989). A petition is presently under consideration for use of astaxanthin as a colorant. A main local supplier adds canthaxanthin as a colorant. There clearly are gray areas here where research and regulation is sorely needed.

Many wild fish are rich in omega 3, polyunsaturated fatty acids. A higher ratio of omega 3/omega 6 fatty acids is believed favorable for maintaining low cholesterol levels in humans. Cultured fish and other sea foods, because of their artificial diets, may have low levels of omega 3 fatty acids, and thus unfavorable ratios of omega 3/omega 6 (Suzuki et al., 1986; Chanmugam et al., 1986). Consequently, individuals eating farmed salmon in the expectation of gaining this supplement will typically be erring, unless the farmer has specifically added it as a dietary supplement and indicated this in marketing. The dry pellets supplied locally generally do not have omega 3 acids added as a supplement (Moore-Clark Co., 1989, pers. comm.) because these are contained in the fish oils of the fish meal used.

Moist pellets, which are more commonly fed during the hatchery phases of salmon farming, are derived from fish meal that is pasteurized, combined with additives, and frozen. However, moist pellets used in some fish farms in Puget Sound contained *Salmonella* spp. (Draft PEIS, WDF, p. 116, 1989). Moist pellets used in British Columbia have been found to contain *Salmonella* (Kelly, 1988, pers. comm.; Sabink, 1988, pers. comm.). In these cases it is unclear whether the pathogens had survived the pasteurization, or had appeared subsequently. These pathogens can persist for a period of time in marine waters, are harbored by fish in polluted waters, without harm to them (Buttiaux, 1963). Marine shellfish can concentrate *Salmonella* and transmit them to humans. There is, therefore, a potential for fish culture to join animal husbandry as a mode for affecting humans in the manner described by Cohen and Tauxe (1986).

Hormones. At this time, hormones are being used in B.C., experimentally and perhaps to an extent in actual culture, to control the sex, size and behavior of penned salmon, both *Oncorhynchus* spp. and *Salmo salar*. Gonadotropin, gonadotropin releasing factor and analogs, and antiestrogens have been used in adult females to modify spawning. Androgens and estrogens are used to cause feminization, and, in combination with other techniques, to produce triploid and tetraploid stocks for production of sterile salmon. A review is provided by Donaldson (1986).

In general, these treatments are used on egg-producing females or on eggs and sperm, and the likelihood of carry-over of hormones to adult, marketable fish is tiny. Anabolic steroids including methyl testosterone,

thyroid hormones, somatotropins, certain pituitary hormones can be used to accelerate growth in juveniles and the timing of smoltification (Donaldson, 1986). If these hormones, or androgens and estrogens, were used for growth acceleration or other effects on near-harvest adults, then there would be cause for concern to human consumers.

Pesticides. A remarkable list of agents are or have been used in salmon culture. Examples are: formalin, malachite green, acriflavin, Nuvan, Neguvon, Chloramine T, MS222, copper sulfate, tributyltin, diquat. In addition to the chemotherapeutics. Some are used in Scotland and Norway which apparently are not used, or not permitted, in the U.S. and B.C. Lists are incorporated into Table 1 of this presentation.

Treatment of salmon lice (*Lepeophtheirus salmonis*). These copepod ectoparasites pose a severe problem for adult penned fish in Scotland and Norway. In Europe, organophosphate pesticides (Nuvan^R (dichlorvos; Scotland) and Neguvon^R (trichlorfon which forms dichlorvos; Norway) are primarily used. Fish are treated by immersion in a concentration of 1 ppm for 1 hr, as needed. In 1984 39,600 lbs of Neguvon were used in Norway (Midtlyng, 1985). They are inhibitors of acetylcholinesterase activity in the cholinergic nervous system. These agents not only kill fish lice, but other crustacea in the environment as well, including commercially important species such as crabs, lobsters and mussels (Egidius and Moster, 1987), and they cause potentially serious problems to the treated fish (Davies and McKie, 1987; NCC Report, 1988). These agents are restricted by the EPA in the U.S. (Seattle EPA Office, 1989). In Washington, the carbamate Sevin^R (carbaryl) has been suggested for use for treatment of salmon lice, and it is used in oyster culture for controlling ghost shrimp. Sevin, also, is an inhibitor of acetylcholinesterase. Sevin has recently been restricted in parts of the United States, and its discharge is regulated by an NPDES permit. BRAVO (chlorothalonil), a fungicide has been suggested for and used recently on fishpen nets, a use banned by EPA because it is a class B carcinogen (EPA, Seattle, 1989).

Disinfectants and Antifoulants. Formalin and malachite green have been used for control of ectoparasites and fungi, usually in the fresh water phases of farming. Malachite green, a potential teratogen (NCC Report, 1988), is now banned. MS-222 is used under certain conditions for anaesthesia, but with a 21-day withdrawal period for clearance from tissues. Hatchery ponds are sterilized with chlorine.

To prevent fouling of nets by growth of algae and encrusting invertebrates, fish farmers have treated nets and pen structures with the antifouling agent, tributyltin (TBT). This substance, at exceedingly low concentrations, has a variety of adverse effects on marine invertebrates and perhaps on vertebrates (Bailey, D.S., 1987). When, in 1987, farmed salmon appeared in the Seattle markets carrying substantial amounts of TBT in their flesh, the state enacted a law prohibiting this use and partially eliminating it from use on boats. A similar law exists in the national statutes, in Great Britain and other parts of Europe. Despite this ban, a Canadian Governmental memorandum on August 11, 1988, titled "Private Salmon Hatcheries and Netpen Facilities, Some Serious Concerns" indicates that 25% of BC pens are still treated with unregistered boat hull paints, sometimes including TBT, which liberate

large quantities of particulate paint into the water, sometimes onto oyster beds, thus creating potential hazards for two kinds of aquacultured products.

If antifoulant is used on nets now, usually it is copper-based. Copper and other heavy metals are highly toxic to many marine invertebrates. Standards for permissible amounts of copper in farmed fish flesh appear to be lacking.

Summary. There are a number of chemicals and additives used in net pen culture now that have the potential for adverse human impact. Often these are used at the discretion only of the user, and with little or no external monitoring. There appears to be little or no input into this regulation by public health agencies.

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Table 1
Chemicals Used in Net Pen Culture of Fish
 (From Austin and Austin, 1986; The Nature Conservancy
 Report, Scotland, 1988; and other sources)

Chemotherapeutics

Oxytetracycline	Streptomycin
Romet 30 ^R (sulfadimethoxine and orhomoprim)	Sulfisoxazole
Sulfamerazine	Kanamycin
Tribrissen ^R (trimethoprim)	Fumequine
Erythromycin	Chloramphenicol
Penicillin G	Chloramine T
Oxolinic acid	Acriflavin
Minocycline	Acetic acid
Clindamycin	Formalin
Kitasamycin	Malachite green
Rifampicin	Iodine
Hyamine 3500	Iodophor
Copper sulfate	Benzalkonium
	Nitrofurantoin

Pesticides

Dichlorvos (Nuvan^R, an organophosphate)
 Trichlorfon (Neguvon^R, an organophosphate)
 Carbaryl (Sevin, a carbamate; used in oyster culture)
 Diquat

Antifoulants and Disinfectants

Tributyl tin - now banned
 Copper paint
 Bitumen
 Chlorine
 Chlorothalonil

Anaesthetics

MS-222 (tricaine methane-sulfonate)
 Benzocaine
 Carbon dioxide

Food additives

Colorants-canthaxanthin
 Minerals
 Vitamins
 Omega 3 fatty acids

Table 1B
Doses of Antimicrobials Commonly Used in Salmon Net-pen Culture

Antimicrobial	Dose, mg/kg of fish/day	Days of Treatment
Oxytetracycline	75	10
Romet 30	50	5
Sulfamerazine	220	14
Tribrissen	30	10
Erythromycin	10-25, or unspecified	4-21

These regimens are repeated 2 or 3 times a year

Table 2
Mineral and Vitamin Food Additives
in Salmon Pellets
(Data from Nature Conservancy Council Report 1988, and
Moore-Clark Analysis)

Minerals

- Calcium phosphate
- Magnesium sulfate
- Sodium Chloride
- Potassium chloride
- Iron sulfate
- Zinc sulfate
- Copper sulfate
- Manganese sulfate
- Cobalt sulfate
- Chromium chloride
- Ethylenediamine dihydroiodide
- Selenium

Vitamins

- Thiamine hydrochloride
- Riboflavin
- Calcium pantothenate
- Niacin
- Pyridoxine hydrochloride
- Biotin
- Folic acid
- Cyanocobalamin
- Inositol
- Ascorbic acid
- Choline chorlide
- Menadione
- alpha tocopherol acetate
- p-aminobenzoic acid
- Retinol acetate
- Vitamin A
- Vitamin B12
- Vitamin D3
- BHA-BHT, antioxidant

Alaska Water Resources Board
Resolution No. 89-22

Possible Impacts of Fish Farming

WHEREAS: A strong market for fresh salmon and therefore a demand for rearing areas exists for pen reared salmonid fin fish.

WHEREAS: The State of Alaska has an abundance of salt and fresh water environments ideally suited for this economic activity.

WHEREAS: There is a persistent and ever growing clamor on the part of fin fish growers to have Alaskan water resources made available to them.

WHEREAS: The State of Alaska has a very large, extremely valuable wild fish population distributed throughout the state upon which very valuable commercial, subsistence and recreational fisheries are also dependent.

WHEREAS: After an initial period of very rapid growth and expansion into lucrative markets for their product the fin fish industry elsewhere in the world is now beset with problems of disease, parasitic infestations and escapement of penned stocks leading to the degradation of wild salmon stocks.

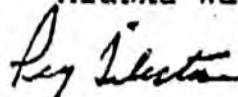
WHEREAS: There are among the so far identified dangerous diseases and infestations those that are demonstrably able to be transported from country to country and from continent to continent under present conditions.

WHEREAS: Among these afflictions there are disease infestations for which there is no known treatment and parasitic infestations which once established would require the roetinine treatment of entire river systems to eradicate.

NOW THEREFORE BE IT RESOLVED: The Alaska Water Resources Board recommends that there be no fin fish farming of salmon or trout in Alaska until it can be established that the disastrous consequences of inadequately regulated fin fish farming now being experienced in other parts of the world will not occur here; and

NOW THEREFORE: The Board further recommends that the Fin Fish Task Force created but not funded by the 15th Alaska Legislature be reactivated, funded and charged with the task of assembling the necessary information to assure that fin fish farming, if allowed, will not constitute a deadly hazard to our wild stocks.

Adopted this 9th day of March, 1989
Alaska Water Resources Board



Peg Tileston, Chairwoman
Alaska Water Resources Board

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DEPARTMENT OF NATURAL RESOURCES

SOUTHEAST REGIONAL OFFICE DIVISION OF LAND AND WATER MANAGEMENT

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PHONE: (907) 465-3400

March 23, 1990

Re: Thorne Ferguson

Honorable Richard I. Eliason
c/o Pouch V
Juneau, Alaska 99811

Dear Senator Eliason:

Research of our records indicates that T. Ferguson Construction, Inc. did purchase U.S. Mineral Survey 419B, known as the Maine, Monterey and San Francisco claims from Georgia-Pacific Corporation, (Warranty Deed, 1984). The property is located at Copper Harbor, Hetta Inlet, on the west side of Prince of Wales Island. In 1985 In 1985 Mr. Ferguson submitted applications intended to obtain approval of what appeared to be a multi-stage development. According to one of the cover letters, the initial stage of construction (development of a seasonal resort for hunting as well as fresh and salt water fishing) was intended to support the second stage (the development of a hatchery and fish farm); see ADL lease application 104488.

In September of 1987 the applicant indicated to DNR they had received a Army Corps of Engineers permit dated in June of 1986. Proposed construction under the Corps permit consisted of a lodge, barge ramp, and docks to be constructed in conjunction with the proposed private fish hatchery. The permit stated that the lodge and docks would supported by approximately 100 piles, and the barge ramp would consist of a timber crib bulkhead placed at M.L>L>W. and back-filled with approximately 1,800 cubic yards of shot rock fill (see Army Corps of Engineers Public Notice of Application for Permit Hetta Inlet 7, dated September 3, 1985).

However, contrary to the lease application and corps notices, a letter from the State Office of Management and Budget dated August 22, 1985 appears to indicate that the applicant dropped the hatchery portion of its proposal at that time. Mr. Menzies letter of June 2, 1986 appears to furnish the reason. The OMB consistency determination of May 9, 1986 purposely dropped consideration of the hatchery and hydroelectric plant.

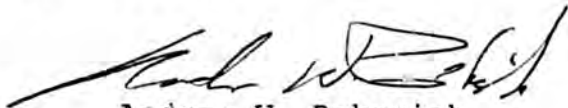
March 23, 1990

The 1986 Army Corps of Engineer Permit is the only document that appears to still imply a remaining interest in a hatchery. None of the State approvals, including Water Use Applications LAS 6089 and 6090 involve the hatchery proposal directly.

It appears clear from the file that the applicant was never assured of being able to develop a hatchery. That although it is something that he wanted to do, he decided to proceed with the lodge with no guarantees that he would be able to construct the hatchery. It is possible that the \$500,000 figure thrown around would include the \$370,000 initial purchase price.

Please let me know if there is anything else I can do.

Sincerely,



Andrew W. Pekovich
Regional Manager, SERO

CC: Larry Ostrovsky
Gary Gustafson
Janet Burleson

SCOMM

75.21

~~Scope of what is prohibited~~

Scope of what is prohibited
once something is
"mis-branded" See:

AS 17.20.290 (1) - (3)

and AS 17.20.340

off to
AKPIRG
278-3661

This bill comes under
food, drug & cosmetics
statutes regarding "mis-branding."

It is strictly a
commerce, labeling issue.

Consumer's Right to Know :

Health concerns - farmed fish
has antibiotics and chemicals,
wild fish does not. Consumer
has right to know which
product they are buying.

Truth in advertising:

If AK processor buys farmed fish from out of state, smokes it and re-sells it - if they are only required to label it as "farmed" and "Product of AK" it implies "farmed in AK." So need to require labeling to state both that it is "farmed" & "not in AK"

Preserves Alaska's ability to assure world wide consumers that if you buy Alaskan fish it is real & wild.

Scope of applicability of "mis-branded":

See 17.20.290 (1) - (3)

and 17.20.340

17.20.040

17.20.370 - in supple.

17.20.290

17.20.340

Doug
Donnegan

463-3566 FAX

Phone: 465-2696

BEFORE



AFTER



Dangers of eating
too much farmed fish.

BY THE LABOR & COMMERCE COMMITTEE

1 IN THE SENATE

2 SENATE BILL NO.

3 IN THE LEGISLATURE OF THE STATE OF ALASKA

4 SIXTEENTH LEGISLATURE - SECOND SESSION

5 A BILL

6 For an Act entitled: "An Act establishing certain labeling and identifica-
7 tion requirements for food products containing farmed
8 finfish."

9 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF ALASKA:

10 * Section 1. AS 17.20.040 is amended by adding a new paragraph to read:

11 (12) the food is a farmed finfish product, unless

12 (A) the product is labeled to identify the product as
13 farmed fish raised outside the state, if the product is sold in a
14 packaged form; or

15 (B) the product is conspicuously identified as farmed
16 fish raised outside the state, if the product is sold in an
17 unpackaged form.

18 * Sec. 2. AS 17.20.370 is amended by adding a new paragraph to read:

19 (14) "farmed finfish product" means a food product that
20 contains finfish that is propagated, farmed, or cultivated in an
21 aquatic farm; in this paragraph

22 (A) "aquatic farm" means a facility that grows, farms,
23 or cultivates finfish in captivity or under positive control, but
24 does not include a salmon hatchery that is owned by the state or
25 that holds a salmon hatchery permit under AS 16.10.400;

26 (B) "positive control" has the meaning given in
27 AS 16.40.199.
28
29

BY THE LABOR & COMMERCE COMMITTEE

IN THE SENATE

SENATE BILL NO.

IN THE LEGISLATURE OF THE STATE OF ALASKA

SIXTEENTH LEGISLATURE - SECOND SESSION

A BILL

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Preserves Alaska's ability to
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MESSAGE

Date 12/19 Time 9:10

For: LF

From: Brad Tufto

of _____

Phone No. 5283

Telephoned (x) Called to see you(}
Please call Will call again }
Returned your call(} Urgent }

Message Carrs - Salmon was
labeled

Letter December 1990 from

Doug Donegan notifying processors
Operator & retailers about

LAA-16 labeling & farmed salmon
in particular. Product may be detained
but not set up to fine.

Personnel not earmarked
to follow through w/
statute.

No mechanics
for issuing & no manpower

Cory Willis
Regional Supervisor
South Central

Covered by Field →
Sanitarian & Environmental Health
They receive lots of complaints
about smoking, food-borne illness,
inspections of all kinds

Thomas Pease

373-2518

Vicki Jarnek

373-1465

Wasilla

"Fresh King Salmon" Yesterday

165-2696

Wasilla

Supposedly earmarked called yesterday

500,

Final Version

Original sponsor(s): Labor & Commerce Committee

1 IN THE SENATE

BY THE FINANCE COMMITTEE

2

CS FOR SENATE BILL NO. 531 (~~Finance~~)

3

IN THE LEGISLATURE OF THE STATE OF ALASKA

4

SIXTEENTH LEGISLATURE - SECOND SESSION

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A BILL

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* Sec. 3. This Act takes effect August 1, 1990.