

Fish Farms Pollute the Ocean

- ❖ Farmed salmon are grown in net cages that float in the ocean. Pollution and waste from the fish farms flow directly into the water. The fish farms along the Coast produce as much waste as the raw sewage from a city with 500,000 people. This waste goes untreated into the ocean.
- ❖ Most fish farms use pesticides and antibiotics when their fish are sick. Some of these antibiotics and pesticides also leak into the ocean and can harm other animals like crabs, prawns and shrimp.

Fish Farms Kill Marine Mammals

- ❖ On average, fish farms in BC shoot and kill 500 seals and sea lions under permit from Department of Fisheries and Oceans. In addition, an unknown number - possible hundreds - are killed without permits.

Information in this flyer is from the following sources: 1. CAAR: [Farmed and Dangerous brochure, www.farmedanddangerous.org](http://www.farmedanddangerous.org); 2. David Suzuki Foundation website, www.davidsuzuki.org; 3. Friends of Clayoquot Sound (2000), 'Industrial Disease: The Risk of Disease Transfer from Farmed Salmon to Wild Salmon.'

Fish Farms Release Exotic Species into the Environment

- ❖ Escaped Atlantic salmon have been found in about 80 rivers along the BC Coast. Between 1998 and 2000, 153 freshwater juvenile Atlantic salmon, offspring from escaped farmed salmon, were found around Northern Vancouver Island.

Fish Farms Threaten Ancient Temperate Rainforests

- ❖ Fish Farms threaten the survival of wild salmon which are the food and nutrient sources for the wildlife and watersheds of the Great Bear Rainforest in BC. Grizzlies, wolves, eagles, and First Nations all depend on wild healthy salmon runs.

For more information:



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FARMED SALMON = DRUGGED AND TOXIC



Industrial salmon farming began in British Columbia in 1972. Today, fish farms have taken over most of the wild salmon fisheries in Canada, leaving a legacy of pollutants, toxins, exotic species, and parasites in their wake. What's more, they are dangerous to eat. Read more about the risks of farmed salmon in this flier...

Fish Farms Are Dangerous to Your Health

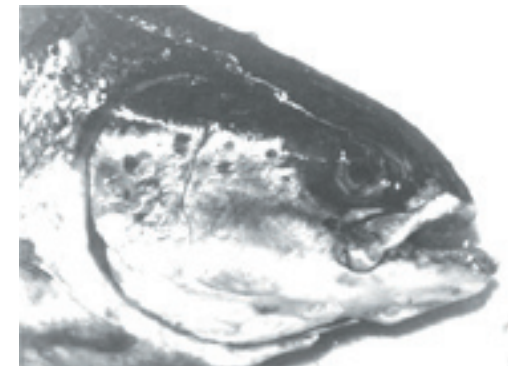
- ❖ Farmed salmon have more dioxin and PCBs in their bodies than wild salmon. PCBs and dioxin are chemicals that build up in our bodies and can cause cancer, high blood pressure, stroke among others.
- ❖ Some of the antibiotics that are used in the fish farms are the same that are used by us. When we eat farmed fish that have been given antibiotics that are also used to treat human illnesses, these antibiotics may not be effective anymore to cure us because the bacteria have become resistant. Some of the antibiotics will also spread into the ocean and we will eat them when we eat shellfish that was caught around fish farms.
- ❖ Farmed salmon are often given chemical dyes to colour their flesh pink. One of the chemicals commonly used was once used in a sun-tanning pill that has been withdrawn from use because of concerns that it can cause temporary blind spots and possibly damage the retina.

Fish Farms Spread Diseases and Parasites

- ❖ Diseases and parasites are often found in high numbers in fish farms because up to 50,000 fish live in one pen (90x90ft, 48ft deep). Salmon fry are especially threatened by these diseases.
- ❖ 40% of all fish farms in Norway were shut down in 1998 and millions of fish were killed to stop the spread of an incurable disease called 'infectious salmon anaemia'.
- ❖ A parasite that lives on the skin, eyes and gills of salmon was imported from Sweden to Norway in 1975 with salmon fry for fish farms. The parasite quickly spread and killed off many wild salmon runs. To stop the parasite from spreading, many of the 40 rivers that have been infected in Norway are poisoned with a powerful poison called rotenone. It kills off the parasite but also almost all other life in the rivers, and the salmon.
- ❖ 8 rivers in the Broughton Archipelago region of BC saw only 2% of the pink salmon return this year. There are many fish farms in that area. Researchers found that wild salmon around fish farms had

10 times more sea lice than wild salmon in areas with no fish farms. 86% of the wild salmon caught near fish farms had more sea lice than they could probably survive.

- ❖ In Ireland, wild trout near salmon farms had up to 20 times more sea lice than those away from fish farms. In one case, 38 million sea lice larvae per day were released into the ocean where trout were migrating.
- ❖ In 1993, Atlantic salmon at a fish farm in the Broughton Archipelago in BC developed a bacterial disease that was resistant to three different antibiotics. When they tried to move the farm, the nets broke up and the diseased salmon escaped. It is unknown what happened to these diseased, farmed salmon that escaped.



Deformed Atlantic Salmon