

FARMED SALMON/TROUT THREATEN YOUR HEALTH, THE ENVIRONMENT AND OTHER FISHERIES

A NATIONAL BOYCOTT of Open Net Pen Farmed Salmon/Trout was initiated in British Columbia 3 years ago and has been expanding to the east coast and internationally. Boycott rallies have been held throughout B. C., Ireland, Scotland, London and Norway. In Nova Scotia leaflets have been handed out at Sobeys and Atlantic Super Stores. People were very receptive. Consumers want to know where and how their fish is grown, how it is caught and if it is a healthy choice for themselves and the environment. *This movement is about consumer choice and protection and about healthy oceans.*

CONSUMER ADVOCATE "OCEAN WISE" LISTS FARMED SALMON AMONG THE TOP10 UNSUSTAINABLE SEAFOODS

Open net pen farms operate like industrial feedlots in our coastal waters. They generate huge amounts of waste that suffocates the ocean bottom and destroys biodiversity. Farmed fish are medicated and bathed in pesticides, however; there are still regular outbreaks of sea lice and viruses such as (I.S.A.) Infectious Salmon Anemia. These antibiotics and pesticides also pose a threat to our lucrative East Coast Lobster Industry

THE CANADIAN FOOD INSPECTION AGENCY (C.F.I.A.) ALLOWES DISEASED SALMON TO BE SOLD TO THE PUBLIC.

The U.S.A., Europe and Asia do not allow the importation of diseased fish, but we are led to believe that it is safe for Canadians to eat. The future of finfish aquaculture is on land where the cost of production is covered by the industry and not by taxpayers. Canadian taxpayers have paid out hundreds of millions of dollars in compensation to feedlot operators to cover the cost of sick and dead fish.

THERE ARE BETTER ALTERNATIVES

Atlantic Canada is home to some of the world's best sustainable seafood. We have long-lined haddock and halibut, trap-caught shrimp, harpooned swordfish, dive-caught scallops, hand-dug clams, freshly caught mackerel, farmed mussels and oysters and lobster. It will take CONSUMER DEMAND to change the way we buy and sell seafood in Atlantic Canada.

WHEN BUYING SEAFOOD ASK QUESTIONS

Where was it caught?

What is the condition of the environment in which it is caught?

How was it caught?

When was it caught?

Where was it processed?

Consider joining a Community Supported Fishery -- Buy seasonally (www.smallscales.ca)