

Rising Tide

Spring 2020



Photo: Jackson fishing with his dad Jordan Belveal of Island Wild Seafoods

Local Heroes

Support local fishermen and be glad you can!

Fisherfolk are no strangers to turbulent times, but for many fish harvesters 2020 has become the year of uncharted waters. The Covid-19 pandemic has disrupted and closed many traditional markets for Canadian seafood. While large multi-national businesses such as salmon farming will likely fare okay during this time (see page 2) - many smaller local fishing families may not.

When Living Oceans set out to find out how some of our B.C. fish harvesters were doing, we found local heroes stepping up with pandemic-proof distribution of fresh and frozen seafood. This is what food

security is all about: the resilience to be able to put food on the table, come what may.

The pandemic has highlighted the fragility of the highly complex and largely global supply chains we rely on to get our food - seafood being no exception. Each year, [Canada exports](#) half a million or so tonnes of seafood and imports roughly the same. In fact, a staggering 85% of Canadian harvest seafood (by value) is exported. Even if you buy Canadian seafood at your local supermarket, it's highly probable that it was exported, processed overseas, and then imported for sale in Canada. During times of crisis, this broken system makes Canadians vulnerable to food insecurity, and fishing communities vulnerable to economic uncertainty.

While the pandemic is devastating, it presents us with an opportunity to change

our eating habits from cheap, typically unsustainable, imports to local sustainable seafood. It provides us with the occasion to support our local fisherfolk by helping to create a more resilient local (sea)food system. It may sound easier said than done, but here are some folks that are making it easy for you to support local fishing families:

* [Island Wild Seafoods](#) are fourth generation fishermen hailing originally from Sointula (!) and delivering to Vancouver Island locations. Follow them on Facebook: www.facebook.com/islandwildseafoods/ or email sales@vanislewild.ca to keep up with their fishing trips to book an order.

* [Skipper Otto Community Supported Fishery](#) are not only heading into their 11th fishing season, but are supporting other local

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fishermen and women who have lost their market due to the pandemic by helping to sell their catch as well. Anyone can become a CSF member from Victoria BC to Toronto ON: www.skipperotto.com

* **Organic Ocean** not only sell and deliver local sustainable seafood to Lower Mainlanders, but also donate some of their catch to local charities and food banks with their recently launched initiative Neighbours Helping Neighbours. Find them at:



Photo: Captain Jeff Belveal catching lingcod, from Organic Oceans

shop.organocean.com

Read about their incredible volunteer efforts, from fishing to deliver of 10,000 meals to Vancouver's hungry, behind Neighbours Helping Neighbours here:

<https://www.timescolonist.com/news/local/island-fishermen-reel-in-lingcod-for-vancouver-s-less-fortunate-1.24114524>

For many years, Living Oceans has advocated for a more just, resilient, local and sustainable (sea)food system. After all,

healthy oceans and healthy communities go hand in hand. Perhaps serendipitously, this time of self-isolation is exactly the right time to be reconnecting our local communities, local seafood, and local fisherfolk.

P.S. Do you know of any local fisherfolk selling directly to locals? Email us at info@livingoceans.org and we will help to get the word out on our social media channels.



Photo: Organic Oceans' production line



Salmon Farming Subsidies: Is there really a need?

It's been a turbulent month with major disruptions to the public and businesses - including seafood businesses. Many in the seafood industry sell primarily to restaurants and food service and were left scrambling to find buyers for their products. The Canadian government recently announced a package of

With many businesses struggling to cope with Covid-19 impacts, the Canadian salmon farming industry appears to be thriving

measures to support those affected by the Covid-19 pandemic. While many requests for assistance from business are legitimate

and necessary to prevent large-scale layoffs or bankruptcies, Canada's salmon farmers were quick to seek [assistance from the federal government](#) to deal with impacts of coronavirus - but are they really in trouble? [News reports of "tens of thousands" of workers potentially impacted](#) may have been

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Living Oceans is working to ensure the long-term health of the ocean and coastal communities of Canada. We believe that people are part of the environment and that we can build sustainable communities by protecting coastal ecosystems today.

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not merely overstated, but fictional. [Grieg Seafood Ltd. reported March 17](#) that its operations were running as normal and that an increased demand from the retail sector is offsetting the loss of some demand from the restaurant sector. Although transportation to market by air has become problematic, they said, Grieg is well-positioned to deliver by road to its markets, as are the rest of Canada's salmon farmers, who sell the vast majority of their product in the US.

In fact, Canada's salmon farmers are [enjoying additional market share](#) since [the US shut its borders](#) to European passenger planes, sharply reducing the amount of Norwegian product competing with Canadian farmed salmon. And Chile's salmon farming and fish processing industries have been hit hard by coronavirus, as the government there [tightens lockdown measures to quell civil unrest](#).

A search of industry publications shows the Canadian industry reporting [business as usual](#), with an [uptick in retail sales](#) and open borders with the US most frequently cited as the reasons for continued prosperity. The Global Aquaculture Alliance recently quoted Shawn Hall, spokesman for the B.C. Salmon Farmers' Association, saying that "the retail market is brisk and demand for salmon has actually increased."

"The restaurant market has certainly declined but B.C. salmon farmers have

adjusted their production for the retail market and we're working full out to keep Canadians nourished with healthy food at this time,' said Hall."

In point of fact, B.C. salmon farmers supply only about 4 metric tonnes per year of their 90,000 MT production to Canada. The major market has always been the west coast of the US and it is that market that has grown substantially with the decline in availability of Norwegian and Chilean salmon.

East coast farmed salmon sales are also continuing unaffected, according to [Aquaculture North America](#):

"In Atlantic Canada, salmon farmers have not required any changes in production plans due to COVID-19", says Susan Farquharson, executive director of the Atlantic Canada Fish Farmers Association. "Getting farmed salmon to local and US markets remains a priority for our members. Today, our companies have not required any changes in production plans due to COVID-19," she says

Grieg was nonetheless [reported to be in dialogue with the government as early as mid-March](#) "to come up with different options to safeguard salmon farming operations, which include flexibility on maximum allowed biomass (MAB) and following periods" – important environmental controls designed to protect wild fish and their ecosystems from a buildup of fish feces and other farm waste on the ocean floor.

[The Halifax Examiner reported](#) that on March 26, a mere week after Grieg reported that its operations were running as normal, "the Canadian Aquaculture

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Civil unrest began in Chile late March, when some communities began blockading roads to prevent the salmon farming industry from moving its workers and product about, amid fears that coronavirus was being spread by their worker rotation scheme. Processing plants have shut down or reduced production sharply, as workers demand greater protection from the virus.

Meanwhile in Canada, similar concerns are brewing in coastal communities where farm workers are still being bussed in from elsewhere and taken by boat to farm operations - all without the potential to maintain social distancing. Those same workers then interact with community members in both their home and work communities.



Industry Alliance (CAIA)...sent a letter to Canada’s fisheries minister, Bernadette Jordan, asking that what it calls “critical needs” be met, including that she relax regulatory requirements during the coronavirus pandemic.” The letter specifically referenced sea lice counts and Aquaculture Activity Regulation reports as being especially difficult to complete in these trying times.

The Examiner went on to report the industry’s list of critical needs as

“nothing short of astonishing:

- define aquaculture as an essential service and provide access to farm income supports;
- provide payroll support;
- provide ‘catastrophic loss protection’ or funds in the event of ‘major losses’ due to ‘animal welfare impacts’ as a result of fewer workers;
- allow for targeted exemptions at border crossings; and – get this:
- provide the industry’s ‘front line workers’ with ‘priority access’ to COVID-19 testing and safety equipment such as

N95 masks, gloves, and sanitizer”

Canadian salmon farms have continued to operate throughout the coronavirus crisis and were declared “essential services” [in the government’s March 27 announcement](#). They were given access to Farm Credit Canada, which received an additional \$5 billion in loan capacity in April. They have access to “additional liquidity from Business Development Bank of Canada and up to 75% wage subsidy” if they can prove they’ve lost 30% of sales or more due to Covid-19 concerns.

With no reported concern about drops in farmed salmon prices in North America and market demand actually growing, it remains to be seen whether or not Canadian producers will be entitled to access government supports. Thus far, there have been no reported layoffs nor any of the consequent scenarios outlined in CAIA’s letter to Minister Jordan. With so many legitimate needs for government to support right now it’s critical that businesses are truthful and transparent about the basis for their requests. As to the industry’s request to relax regulatory requirements, the same truthfulness and transparency should apply. Wild juvenile salmon are migrating past B.C. salmon farms right now and they absolutely need protection from the sea lice and foul effluent flowing from the farms. We expect that, unless and until the industry demonstrates hardship, it will continue to be

subject to the law of the land, including all of its environmental safeguards.

***Note that the shellfish aquaculture industry, also represented by CAIA, is facing a very different market scenario. Nearly all of its sales are to restaurants and that market has all but died. There may well be legitimate need for government support for this industry.**

Some news reports have noted that the price of salmon has dropped. This is true in Norway, where oversupply is being experienced as a result of plunging European markets and the lack of air transport.

It is interesting, though, to note that Norwegian salmon prices experienced an [unprecedented increase early in 2020](#) and that the industry anticipated a drop for reasons entirely unconnected with COVID-19.

Prices are now sitting just below the level they attained following an abrupt and mysterious increase in 2016, which led to [anti-trust charges in the US and a \\$500 million class action lawsuit in Canada](#) against, among others, MOWI and Cermaq.

No similar reports of price reduction appear in industry publications for North America, where retail sales have increased as restaurant demand declines.



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Energy and Climate Change

“Historic” and “unprecedented” just don’t pack enough punch to describe the magnitude of the decisions to be made over the coming weeks and months. They are nothing short of gob-smacking. The response to date of Canadian governments is baffling. Perhaps they’ve invested so much capital in pipelines—both the political and cash kinds—that they’ve just got tunnel vision.

On April 20, 2020, the price of Canada’s benchmark oil went negative: producers would have to pay people to take it. World prices dived and later the same day, the US benchmark oil went into negative territory for the first time in history, hitting the all-time low of \$-40.

Producers everywhere scrambled to shut down production, including here in Canada, where even steam-injection wells are being closed—at the risk of being permanently damaged or destroyed.

Alberta’s response to the crisis was to demand an Ottawa bailout ‘north of \$20 billion’ and to announce an investment of \$7.5 billion Alberta taxpayers’ dollars in the Keystone Pipeline. The federal response is somewhat more measured, from the perspectives of climate and compassion, offering \$2.4 billion to the industry to keep workers employed cleaning up abandoned and leaky wells and facilities. This is something Big Oil was obligated to do all along but, let’s face it, we need to keep workers employed right now and this is probably the most palatable short-term bailout going, from the perspectives of climate and compassion.

Yet the federal government continues construction of the Trans Mountain pipeline despite the fact that oil companies are

bleeding cash and shutting down production. Completing Trans Mountain is estimated to cost a further \$12 billion of our tax dollars. The plan to recoup that money was to sell the finished pipeline, but it may be several years before oil production could once again reach levels that require additional pipeline capacity - if it can attract the investment capital that is needed to get it there. It may be decades before two additional pipelines are needed, which will leave us with two while elephants on taxpayers’ hands.

The conditions that led to today’s crisis maybe unprecedented, but they are most certainly not going to be without consequence. Planning for resilience in the face of pandemics and geopolitical threats must be a part of our “new normal”. One thing this pandemic has made abundantly clear is that the globalized oil market is our collective Achilles heel.

This is why it’s baffling to see billions being poured into staving off the inevitable conclusion that every sovereign nation needs to have a renewable power supply in its own control. Canada sits today looking at 11 percent of its GDP vanishing with the oil industry and knowing that it not merely could, but will happen again. Worse, we’re investing in infrastructure that will lock in that result for the next half century.

During the pandemic lockdowns, smog and Greenhouse gases have been so sharply reduced that the change is apparent on satellite imagery. According to the World Health Organization, if this kept up it could reduce the death toll from air pollution-related illness, currently estimated at 7 million people per year. The ocean might eventually catch up on its carbon overdose, lowering acidity and temperatures to the benefit of all life on the planet.

Put another way, the “old normal” was killing a lot of life to sustain an economy that has been benefitting fewer and fewer lives as time goes on.

At Living Oceans, we’ve heard from a number of supporters who believe that this is a time for transformational change and expect governments to act on it. The clearest

Living Oceans’ legal challenge of the re-approval of the Trans Mountain project is at an end. The Supreme Court of Canada declined to hear our appeal from the Federal Court of Appeal which had also refused to hear our appeal. The Supreme Court does not issue reasons for its decisions on leave applications, so the essential point of law we were raising remains undetermined.

We say that the Species at Risk Act does not permit any decision-maker to approve a project that will have adverse effects for a listed species, unless there are clear and enforceable mitigation measures attached to the approval that will reduce or eliminate those adverse effects.

The political and practical consequences of saying so are dire. It means that the federal government would be forced to turn down development projects that can’t be reconciled with protecting species at risk. That is exactly what the Species at Risk Act is supposed to do: force us, as a society, to meet our needs without further compromising the diversity of life on this planet.

The Squamish Nation, Tsleil-Waututh Nation, and Coldwater Indian Band continue to challenge the project on the grounds of inadequate consultation, with a leave application filed at the Supreme Court of Canada in early April.

signal Canadian governments could offer to show they understand is a massive ...continued on page 7



Lousy Conditions Continue



Netpen salmon photo taken by Alexandra Morton

As we write this, vulnerable juvenile wild salmon are once again being exposed to unnatural and potentially lethal levels of sea lice as they out-migrate past salmon farms. And the Department of Fisheries and Oceans has once again passed up an opportunity to do something about it.

The industry's failure to prevent or control sea lice outbreaks, time and time again, has demonstrated that the Conditions of Licence (CoL) for salmon aquaculture are inadequate to protect wild salmon and lack the teeth necessary to hold the industry to account for its action (or inaction).

We were hopeful, when DFO itself appeared to recognize the failures of the CoL during the 2018 Clayoquot Sound sea lice outbreak (where farms reported 30+ lice per fish). Case in point: farms couldn't be ordered

to cull or harvest fish, nor was the Department able to penalize the company for the disaster. A revision of the CoL appeared to be in order, necessary and welcomed by the conservation community.

Fast forward to 2020 and revised CoL were quietly released the day prior to the start of the outmigration window, March 1.

Unfortunately, the revision appears to accommodate industry practices rather than protect wild salmon.

We were looking for a much more rapid response to be required when lice levels begin to rise during the outmigration, to prevent them ever getting to the frankly disgusting levels seen on the west coast of Vancouver Island in recent years. Instead, the CoL give the industry 42 days to bring lice under control; plus an extra week to count lice and figure out

that they've got a problem.

That's a total of seven weeks during a wild juvenile outmigration that lasts, at most, sixteen weeks.

There is no requirement to hurry it up if the wild salmon are in fact being eaten by farm-raised lice.

Why such leniency? The drug SLICE, used to kill the lice, takes 42 days to achieve peak efficiency. Yet severely depleted wild fish populations are unlikely to withstand 42-49 days of exposure to excessive lice levels. Moreover, lice in many regions of BC have developed resistance to SLICE and must be treated with baths or mechanical delousing, which take mere days to complete. That is, "mere days" if the industry had enough equipment on the coast to offer these alternative treatments to its widely spaced farms in a timely manner; which, of course, it has not.

The new CoL require the farms to ensure that lice levels are below 3 per fish on March 1. They were discussed with industry for months before implementation on March 1, 2020. We wondered how that was working out so we checked the reports published by industry about their sea lice counts.

These figures correspond well with the industry's performance in past years, with the notable exception of Cermaq's results. It is also noteworthy that MOWI is able to control its lice levels in the Broughton Archipelago, where it farms under the supervision of the Broughton First Nations and is required to observe lower treatment thresholds.

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Company	# farms operating	# farms over 3 lice	Percentage	# farms over 2.5 lice	Percentage
MOWI (March 2020)	22	5	23%	2	9%
Cermaq	13	1	7.10%	0	0%
Grieg (April 2020)	15	3	20%	1	6.70%

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We had also hoped to see a new management scheme finally address control of Caligus lice. Commonly called herring lice, these opportunistic parasites will live on salmon as well. Once, they were only an issue in the spring when herring spawning began and resolved when the adults left the region. Today, salmon farms harbour populations of herring both in and around the pens, with the result that ideal breeding grounds for the pest persist year-round. Juvenile herring and salmon are at risk from these parasites, yet DFO refuses to require treatment for them unless the health of farmed fish is at risk.

So, if DFO's lice management is inadequate, can we trust the independent Aquaculture Stewardship Council (ASC) to hold the industry to a higher standard instead? Short answer, no. The ASC has granted B.C. salmon farms an exception from meeting their standard's strict 0.1

female lice per fish metric threshold. Instead, ASC has accepted DFO's inadequate regime as sufficient for certification. There is therefore no upper limit to the number of sea lice on an ASC-certified B.C. farmed salmon.

Living Oceans and our SeaChoice partners have actively pushed for ASC to remedy this and articulate a metric limit. However, the ASC appears adamant to continue to allow this exemption for at least another few years while they conduct an 'operational review' of their sea lice criterion - allowing not so 'responsibly farmed' salmon to continue to enter the market and fool unsuspecting shoppers.

There is a solution and we're seeing it unfold in the Broughton, where following the closure of 4 farms, researcher Alex Morton has finally been rewarded with schools of "fat and sassy" juvenile chum

salmon sporting nary a louse! Our heartfelt thanks go out to Alex and the Broughton First Nations who forced the closure of those farms. After 19 years of watching helplessly as the local fish stocks collapsed, we look forward to seeing Alex smile as she presents the results of her annual juvenile salmon inspection.

In the 10 years that DFO has been licensing BC aquaculture, there has been only one successful prosecution reported. This is despite the fact that 21-26 percent of operating farms exceeded the management threshold for lice during the sensitive period for outmigration (3 per fish) in the last two years alone.

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investment in renewable energy projects.

As the International Renewable Energy Association (IRENA) puts it, "governments are embarking on the monumental task of devising stimulus and recovery packages. These are at a scale to shape societies and economies for years to come."

IRENA's [Global Renewables Outlook](#), also published on April 20, 2020, "shows the ways to build more sustainable, equitable and resilient economies by aligning short-term recovery efforts with the medium and long term objectives of the Paris Agreement and the UN Sustainable Development Agenda," according to Director-General Francios Le Camera. IRENA observes, "Low-carbon investment would significantly pay off, the Outlook shows, with savings eight times more than costs when accounting for reduced health and environmental externalities."

If we're about to bet the farm on economic recovery, should we not opt for the course that saves eight times what we spend while improving our health and environment?



The global Green New Deal lies at the heart of solutions to achieve social, economic and environmental objectives



Plastic Proliferation in the Pandemic



At Living Oceans, we're sickened to see the plastics industry using the Covid-19 pandemic as an excuse to [ramp up their campaigns](#) against plastic bag bans all over North America. Right-wing think tanks sponsored by the likes of the Koch brothers and American Fuel and Petrochemical Manufacturers Association have been demonizing the reusable shopping bag, saying it is likely to spread SARS CoV-2. Retailers and regulators have fallen for this wholesale, on the theory that banning personal shopping bags keeps their employees safer.

We're all for safety for the courageous men and women who face the public every day, handling things that have just been handled by strangers. We're grateful that we're not subsisting on the dried beans in the back of the larder; and that grocery and pharmacy clerks are taking risks to make our lives bearable.

We are also, however, all about science-based decision-making. It's easy to say that we'll do anything we can to keep the staff safe wherever we shop and if plastic bags are safer, bring them on! And that is just the niche that the plastics industry has inserted itself into. The proposition is faulty.

The ['science'](#) that the industry promotes consists of a study in which shopping bags were sprayed with a liquid containing virus at "a similar high concentration to norovirus that can be shed by an infected

individual's vomit or feces" and then given to shoppers to use in-store. A team of scientists followed them, immediately swabbing every surface they touched. Not surprisingly, the virus was found to spread about the store on the hands of the shoppers and ended up on the hands of the clerks.

No studies have been done on the survival time of SARS CoV-2 on cloth bags. Scientists asked about this have speculated that the virus would last a matter of hours, as it does on paper; or at most a day or two, as it does on less absorbent surfaces. It would clearly vary with the type of cloth.

It's hard to see how the shopping bags were singled out for concern. Leaving aside the intentional contamination of a shopping bag (which, while surely possible, might just as likely happen to any product or surface in the store), there is no reason to expect that the concentration of live virus on a personal shopping bag is any greater than that on the hands of the individual owning it. Which is to say, no greater than that on any shopper being allowed to enter the store.

Inevitably, shoppers will have touched a number of surfaces before arriving at the checkout, any of which could have been contaminated. The probability of contamination of any given surface inside or outside the store is likely low, but actually unknown. We must behave as if every shopper is a potential source of

contamination.

When multiple shoppers pass through a single checkout, each touching purchases that are then touched by the clerk, it's clear that the probability that the clerk will encounter some coronavirus is much higher than the probability for any single individual. In fact, the clerk's gloves are the most likely place in the whole store to find coronavirus.

And that's why clerks wear gloves these days...this mitigates the risk that they will become infected.

The only rationale we can think of for suggesting that the personal shopping bag increases the probability of the clerk's exposure that would be to assume that the 'dose' of virus particles on the bag might be so high that the gloves are no longer an adequate protection against it. There is simply no evidence to suggest either highly contaminated bags or dose limits to the protection offered by gloves.

This virus is lethal, but it's a living thing and has no magical powers for getting about. It dies without a host; and it is easily killed with soap and water, which dissolve its protective outer shell. It has no power to leap from the surface of a shopping bag to attack others. The probability of a store clerk being exposed to coronavirus on a shopping bag is exactly the same as the probability of becoming infected by handling the products coming through the checkout; and the protective measures are the same, too.

Keep the store clerks happy, anyway, we say. Bag your own. Wash your bag and your hands when you get home. Fight back against the plastic industry. Because what do we know, for sure, is that thousands of marine mammals die every year from ingesting plastic bags.



Holding Eco-Certifications 'Responsible' to their Claims



You've likely noticed them on farmed salmon and wild salmon. Even on farmed shrimp and wild cod. The Aquaculture Stewardship Council (ASC) and the Marine Stewardship Council (MSC) eco-labels seem to be present on most seafood these days. But are they really a guarantee of sustainability?

These market efforts are now big business. The global retail value of all eco-certified seafood was estimated to be worth US \$11.5 billion in 2015. Over two-thirds of the Canadian's fisheries' landings and 15% global of fisheries are MSC certified. Meanwhile, half of the global salmon farming industry is ASC certified, including around two-thirds of the B.C. industry.

However, both Stewardship Councils have been under increasing scrutiny and criticism from a diverse range of stakeholders.

Numerous farmed salmon stakeholders from across Canada, Chile, Australia and United Kingdom have critiqued the [ASC's weakening of their standard](#) in order to accommodate industry practices. Many other stakeholders simply refuse to engage with the ASC due to what they see is a seal of approval on an otherwise inherently unsustainable industry.

ASC's farmed shrimp standard has also

been criticized after an investigative report commissioned by the Swedish Society for Nature Conservation alleged human rights violations and continued environmental degradation at ASC certified Honduras shrimp farms. A coalition of farmed shrimp stakeholders, aptly named the Critical Outsiders, have also been critical of ASC certification in Asian shrimp farms.

Over the years, the MSC has received a substantial amount of flack for awarding questionable fisheries that routinely catch thousands of vulnerable marine animals; discard excessive amounts of marine life as waste; irreversibly destroy sea floor habitats; and continue to catch overfished species. These concerns, amongst others, spurred disgruntled stakeholders to initiate the [Make Stewardship Count](#) campaign. More than 80 experts, academics and marine conservation and animal welfare organisations have joined the campaign.

Most recently WWF International, a founder of the MSC and arguably the most influential stakeholder, [spoke out stating](#): "WWF is very concerned by the lack of overall improvements, and the continued weakness of the certification and assurance process" and that "Consumers and retailers need to be able to trust the MSC-certified

label. Unfortunately, we are forced to question the appropriateness of that label for a growing list of fisheries".

There are many fisheries and farms (think closed containment salmon and shellfish) that deserve to be awarded eco-certification for sustainable practices. However, these fisheries and farms are devalued in the marketplace when less sustainable players can readily gain eco-certification through weakened standards or process loopholes.

Living Oceans and our SeaChoice partners acknowledge the role that eco-certifications can play in improving the sustainability of fisheries and aquaculture. But it is critical for seafood eco-certification standards and processes to be credible and to lead to genuine sustainability improvements on the water. That's why we have been [actively watch dogging](#) the ASC and MSC certifications' in sustainable seafood work and will continue to do so. Where eco-certifications are seen as rewarding 'business as usual', the opportunity for potential and much needed sustainability gains within the industry are lost. When that happens, both eco-conscious seafood shoppers and our marine ecosystems lose out.



Photo credit: Sarah Foster

Clear the Coast 2020

As we go to press, Living Oceans awaits word from a new fund established at the Department of Fisheries and Oceans that may allow us to devote our marine debris work to recovering abandoned, lost or discarded fishing gear (ALDFG) this year. If granted, we will work with certified commercial divers from Emerald Sea Society and our own volunteers to search out and recover submerged fishnets and gear in the North Island area.

It's doubly difficult to plan activities this year, not knowing what precautions

we may need to take to ensure the safety of volunteers. As if bears, wolves, storms, fires and hiking injuries weren't enough to worry about; now, we have a lethal virus to plan around!

Coronavirus concerns led us to alter entirely the way we will go about debris recovery this year, but those concerns won't stop us or prevent us having a little fun while we do it, either! If you're considering volunteering this summer (provided travel restrictions are eased) and you're not already on our volunteer list, please email us at

rodea@livingoceans.org.

Plans will be announced on our website and Facebook page as funding and public health conditions change, so be sure to follow us!

<https://livingoceans.org/initiatives/clear-the-coast> and

<https://www.facebook.com/livingoceans>



New Rules to Protect the Southern Resident Killer Whales

Starting in June, new rules apply to protect whales:

- All vessels must keep 400 metres away from killer whales in waters from Campbell River and Ucluelet south to the US border
- Commercial whale-watchers **may be authorized** to view whales from 200 metres away
- New restrictions apply to both

recreational and commercial salmon fishing

Remember to go slowly and to shut off the fish finder when you see a whale. Special rules also apply in the Juan de Fuca/Gulf Islands area to protect the endangered Southern Resident Killer Whales. Full details available here:

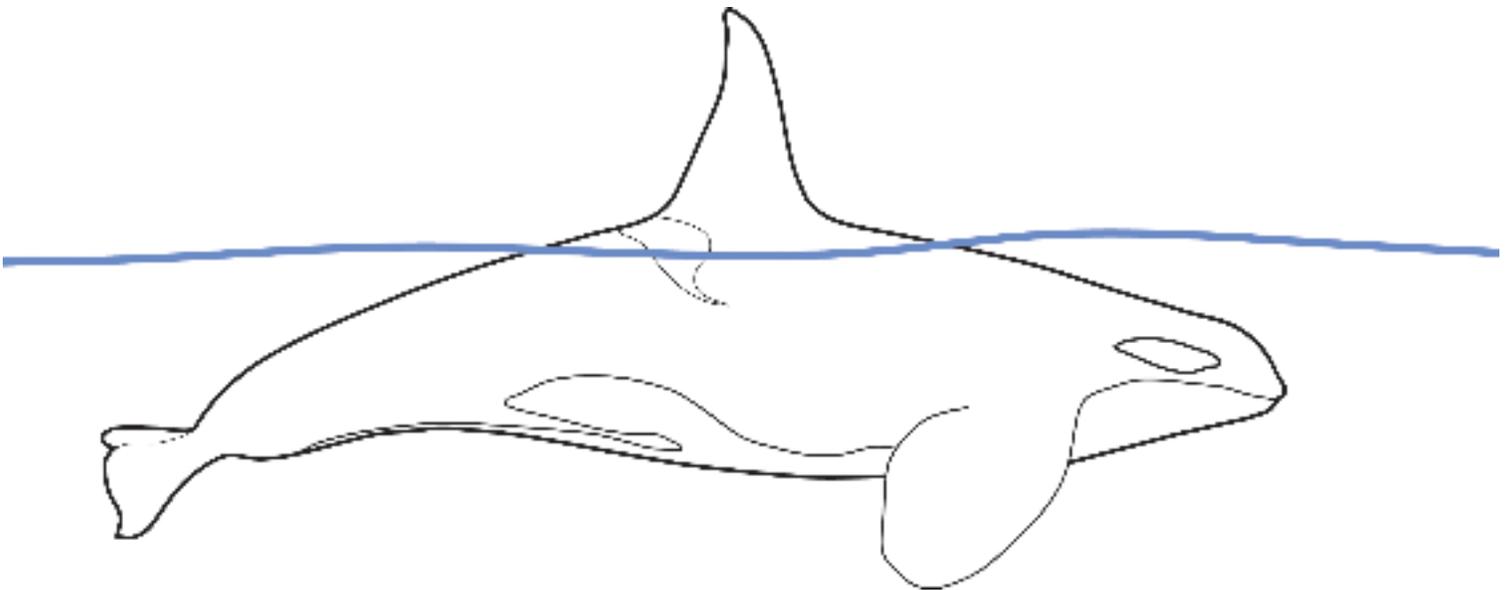
<https://www.canada.ca/en/transport-canada/news/2020/05/government-of-canada-announces-second-year-of-enhanced-measures-to-protect-southern-resident-killer-whales.html>

Killer Whale Colouring Activity!

As we are all adjusting to this new socially distanced normal, we know that many people are struggling to manage their anxiety while also finding ways to occupy themselves and/or their kids. So we thought we'd put

together a fun and whale-related activity that anyone and everyone can participate in. Colour in this Southern Resident Killer Whale, and if you send us a photo of your drawing we'll post it on our social media!!

Anyone and everyone, of all ages and skill levels, can participate. Please send pics of your coloured drawings to: info@livingoceans.org



Ocean Exposures Photo Contest 2020

Every year, we invite the public to unleash their inner shutterbugs and let their creativity shine by sharing their favorite ocean photos with us. This helps Living Oceans showcase the beauty of the ocean as we advocate for its protection, and every year, the many entries we receive do not disappoint.

Though there is a lot that is different in the world this year - to put it mildly - we

have decided to go ahead with our contest for 2020. Taking photos of ocean related content can definitely happen in safe and socially distanced ways, and viewing photos of nature thriving might help us and our followers cope with these difficult times while we are all spending so much more time indoors and in front of our screens.

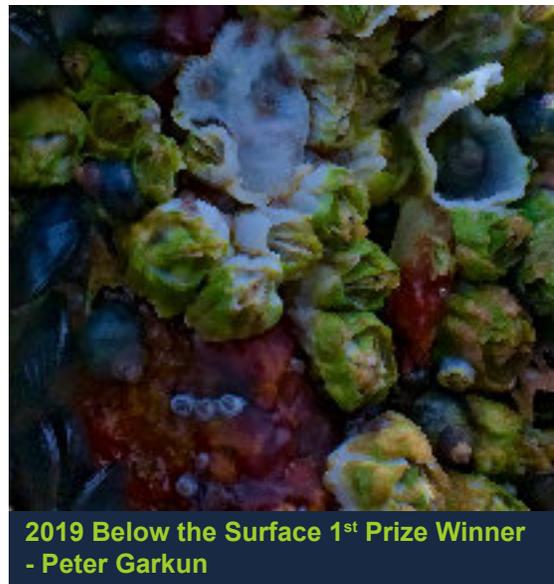
So if you are able to take ocean related

photos while following social distancing protocols, please consider entering our contest this year! The contest will be open on our website as of June 1st, 2020, and in the meantime you can view a couple past winners below, and check the rest out on our website:

www.livingoceans.org/action/ocean-exposures-photo-contest-2019



2019 Coastal Wildlife 1st Prize Winner - Wendy Davis



2019 Below the Surface 1st Prize Winner - Peter Garkun

Thanks for your support!

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I'd like you to process my donation on my credit card. Please charge:

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A charitable tax receipt will be sent to you for donations of \$25 or more.
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Questions? Call Kerri at 250-973-6580 or info@livingoceans.org

Ways to Donate

1. Donate directly to Living Oceans, if you **do not** require a tax receipt.

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2. Donate to the Canadian Coastal Research Society if you would like a tax receipt (minimum \$25).

By cheque or credit card: please fill out this form. Cheques must be payable to CANADIAN COASTAL RESEARCH SOCIETY. Please note if you would like to make a one time or monthly donation. Monthly donors will receive annual tax receipts.

3. Online: You can donate directly to Living Oceans or to the Canadian Coastal Research Society using your credit card or Paypal on our web site.

Canadian Coastal Research Society is a registered Canadian charity, no. 82128 1433 RR0001. Canadian Coastal Research Society and Living Oceans collaborate on charitable projects. You will be directed to the Canadian Coastal Research Society web site if you want to make a charitable donation.

www.livingoceans.org/donate