

Press Update – 19 October 2012

“Sobeys Yanks Salmon”/“Sea Lice Scare!”/“Death Toll Rises”/“Direct Action Vs. New Fish Farm” – in full [online here](#)

Please find enclosed a press update (in full [online here](#)) including:

[“Stop salmon farms”](#) (Legacy, November)

[“Grocery chain pulls whole salmon following Facebook posts”](#) (CBC News, 19 October)



[“Fear and silence”](#) (Alexandra Morton, 19 October)

[“Salmon sea lice scare!”](#) (Halifax News, 19th October)

[“Sobeys yanks whole salmon from shelves”](#) (The Chronicle Herald, 19 October)

[“Sea lice do not pose human health risk”](#) (Atlantic Canada Fish Farmers Association, 19 October)

[“Fish farming faces a choice”](#) (South Coast Today, 19 October)

[“Sea lice in salmon poses no health risk: aquaculture expert”](#) (The Guardian, 19 October)

[“Death Toll Rises to Three - 950 People Infected from Farmed Salmon!”](#) (Green Around the Gills, 19 October)



Surto de salmonela faz três mortos e afeta 950 pessoas

Por Redação

A- A A+

Três pessoas morreram e pelo menos outras 950 ficaram afetadas na sequência de um surto de salmonela, após o consumo de salmão fumado infetado.

[“Sobeys pulls whole salmon from stores: Facebook post leads to fish being pulled”](#) (CBC News, 19 October)



cbc.ca

Sobeys pulls whole salmon from stores

Facebook post leads to fish being pulled

Sobeys has pulled all whole Atlantic salmon from its stores in the Maritimes in response to concerns over sea lice.

The decision to pull the salmon appears to be the result of a campaign launched by anti fish farming activist Alexandra Morton.



This picture prompted Sobeys to pull whole salmon from its stores. (Facebook)



[“Best salmon sites banned”](#) (Marlborough Express, 19 October)

[“Eight weeks of hearings end”](#) (Marlborough Express, 19 October)

[“Sobeys pulls farmed salmon due to sea lice infestation”](#) (South Coast Today, 18 October)

[“Anti-fish farm diva gets 'controversy' prize”](#) (Campbell River Mirror, 18 October)

[“Fish farming industry convenes in Turkey”](#) (World Fishing & Aquaculture, 17 October)

[“Tla-o-qui-aht FN threatens Legal or Direct Action Against New Fish Farm in Clayoquot Sound”](#) (Watershed Sentinel, 15 October)

Including from [CBC News](#) (18 October):

“Sobeys has pulled all whole Atlantic salmon from its stores in the Maritimes in response to concerns over sea lice. The decision to pull the salmon appears to be the result of a campaign

launched by anti fish farming activist Alexandra Morton. Last week she started buying whole salmon at local grocery stores across the Maritimes and posting images of what she says are salmon infected with sea lice. When an image was posted to the Sobeys Facebook page on Wednesday the company responded by removing all whole salmon from all 84 of its Maritime stores.”



This picture prompted Sobeys to pull whole salmon from its stores. (Facebook)



Watch video of sea lice infested farmed salmon on sale in Sobeys – online via [Facebook](#):



Anissa Reed

Sea Lice Explosion. This Atlantic purchased at Lord Lobster in StJohn NB had over 90 lice on it at final count



Watch video [online here](#)

From [The Chronicle Herald](#) (19 October):

“Social media strike again. Thanks to a Facebook posting of a dead fish, grocery retailer Sobeys is pulling whole Atlantic salmon from stores in Atlantic Canada.....“If there’s a concern being raised with our customers, I don’t care if it’s 28 or if it’s one (louse). If there’s one, it’s one too many,” said Sobeys.

From Rick Howe in [Halifax News](#) (19 October):

“Now some claim sea lice aren't an issue, but I've got to think the ick factor alone is enough. But if indeed sea lice are the big problem Morton says they are, clearly the province has to reconsider its approval of these open pen salmon farms.”

From [The Guardian](#) (19 October):

“Larry Hammell, a professor of aquaculture health management at the Atlantic Veterinary College in Charlottetown, says the action was not necessary. “There is absolutely no human health concern associated with them (sea lice)...there is no reason scientifically to remove these salmon from the shelves,” said Hammell. He says since food safety is not affected by sea lice Morton’s campaign amounts to nothing more than fear mongering. “It’s a scare tactic,” he said. “I have to admit it is a pretty effective one.”

From [CBC News](#) (19 October):

“The Atlantic Fish Farmers Association said in a [news release Friday that the lice do not pose a risk to human health.](#)”

“Our farmers are proud of the industry they have built over the past 30 years and are committed to continuing to produce high quality and nutritious salmon,” said Pamela Parker, Executive Director of the [Atlantic Fish Farmers Association](#)



From Alexandra Morton’s blog [‘Fear & Silence’](#) (19 October):

“Well boats are used in New Brunswick to suck farm salmon into the hold, bath them in delousing drugs and pump them back out into the pens. The lice have become too drug resistant to be treated in any other way. Everyone knows the bath is then pumped out into the ocean. The fish farmers say the drug is used up and weak when released, but Environment Canada found an illegal drugs had been used that killed lobster.”

Watch CBC News from 2010 on the raid by dozens of officers from Environment Canada “carrying guns and wearing flak jackets” following the illegal use of toxic chemicals which killed “hundreds of lobsters” – [online here](#)



Read the new issue of [Legacy](#) (November) featuring Alexandra Morton and Anissa Reed:

Legacy - November 2012
Wild Game Fish Conservation International

Legacy - November 2012
Wild Game Fish Conservation International

❖ **Fighting Canada's salmon feedlot war on both coasts**

❖ **No one can understand why!**

October 14, 2012

The story of Port Moxton was even more disturbing than Sheet Harbour. We left Sheet Harbour early in the morning and drove down to Port Moxton through beautiful scenery of ocean, rivers and trees in full foliage.




Click to read

Dr. Alexandra Morton and Anissa Reed
Nova Scotia, Canada

Karen Cope:
"Alexandra Morton and Anissa Reed are on an East Coast tour. They are visiting communities where citizens are mounting strenuous resistance to proposed and existing salmon feedlots."

Related reports and photos from Dr. Morton

Support Alexandra Morton's testing for salmon diseases – please [donate online here now!](#)

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Salmon Disease Testing



Salmon Disease Testing Fund

Raised: \$36,500.00 Goal: \$100,000.00

Created by **Alexandra Morton**
3021 Friends

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Last fall we began testing salmon in BC for European viruses spreading worldwide in Atlantic salmon farms, which import millions of eggs into places like BC an... more

gofundme.com/SalmonDisez Like 393

Pin it Tweet 52 Email 57

DONATE!

Sign a petition calling on supermarkets to stop selling disease-ridden farmed salmon – [sign online here!](#)



Petitioning CEO - Safeway

COSTCO, Safeway & Loblaws: Please stop selling diseased farm salmon!

Sign this petition

with 14,018 supporters

982 NEEDED

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By signing, you accept Change.org's [terms of service](#) and [privacy policy](#).

Best fishes,

Don

Remember: Global News Updates are now archived and available in full [online here!](#)

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Legacy, November 2012

Issue 13

November 2012

Legacy

The Journal of Wild Game Fish Conservation

Published by volunteers at:

Click to read



Wild Game Fish Conservation International

"People are not afraid of knowledge, they can handle it."
(Dr. Alexandra Morton)

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"Friends Don't Let Friends Eat PHARM salmon!"
(Anissa Reed)



Peter Beech, Guardians of the Sounds:

"Every time I see mussel or fish farms and think of the pollution and adverse effects I feel a sense of profound sadness for a paradise lost."

Including:



Read in full online via: <http://issuu.com/steelhead-salmon-society/docs/legacy1112>

CBC News, 19 October 2012

Grocery chain pulls whole salmon following Facebook posts

The grocery chain Sobeys has [pulled whole Atlantic salmon from its shelves](#) in the Maritimes after concerns were raised over sea lice.

A series of photos Facebook posts shows sea lice purportedly found in fish purchased at stores in Nova Scotia, New Brunswick and P.E.I.

[Alexandra Morton](#), a biologist and opponent of farmed salmon, and other activists posted photos of the infected fish.

Sobeys says it has removed whole salmon from its 84 Maritime locations while it investigates the reports.

The Atlantic Fish Farmers Association said in a [news release Friday that the lice do not pose a risk to human health](#).

Karen Elfendahl-Taetz posted these photos this week to the Facebook page of Eastern Shore Residents against Open Salmon Farming.



"Alexandra Morton in New Brunswick: 'I have bought two farm salmon since I have been here that have had about 30 lice each. Most of the lice were buried under the gill flap, where they were not washed off during cleaning.'"



"Alexandra Morton testing salmon in Nova Scotia: 'This farm salmon had 28 sea lice, most were hiding under the gill flap.'"

Have you seen sea lice in salmon you've purchased? Upload your picture to [Your News](#) or email us at yournews@cbc.ca.

<http://www.cbc.ca/news/yourcommunity/2012/10/grocery-chain-pulls-whole-salmon-following-facebook-posts.html>

Alexandra Morton, 19 October 2012

Fear and Silence

We spent the day touring Grand Manan with Allan Green, who has been a fisherman since he was a boy. Got his own boat when he was 17. The island is so incredibly beautiful! We saw wide sweeping ocean views, gorgeous little towns, and fish boats at every dock. “When I was a boy all you had to do was get up in the morning to get a job.”



While many fishermen are afraid to speak about the impact salmon farming has had on them, this was not the case with Allan. Allan has done work for the salmon farming industry and so he knows a lot about how it got started on his beautiful island home. Why am I not surprised to hear that the Norwegians were involved at the start up? A Norwegian chemical tanker corporation called Stolt, arrived in the mid 1990s and began buying up the family salmon farms that were failing to make money.

This was when Stolt came to British Columbia also and set up salmon feedlots around my home. I always wondered about a chemical tanker company getting leases to the BC coast.



There were rumors right at the start of ISA virus and Bacterial Kidney Disease (BKD). When the virus went epidemic, we heard that Stolt abandoned Grand Manan and Cooke Aquaculture began buying up the farms from Stolt.

As we looked out over ocean a feedlot was anchored off his island home, Al said, “one old guy used to always fish there, that was a prime lobster ground, but they don’t come there anymore.”



When the farms fallow, the people from that site lose their job. A fish farmer I met on the

Grand Manan ferry said, “those fishermen could have a job on the farms, but they don’t want work, they just want to fish a few months and collect unemployment the rest of the year.”

We met a fisherman painting the floats on his traps a brilliant orange and heard a terrible story. “Two weeks into the season about 5 years ago the lobster were exceptionally high, I was getting 12 “counters” to a trap.” A “counter” is a legal-sized lobster. “On top of that there were a lot of “bobs,” the immature lobster they throw back. It takes 7 years for a lobster to grow to “counter” size.

“The fish farm well-boat showed up on that farm there,” pointing out past the harbor, “they was treating the farm for lice. Next day, when I pulled my traps half the lobster were curled up and stiff, their tails and claws were tucked in tight, if you pulled on them, they just snapped back into that position. Next day, I learned this was the stage just before they died because the next day all my traps were all empty. Never seen or heard of anything like that.” Although he had lost his season legally fishing for his livelihood, he said, “you can’t take my picture, things happen to people who speak up about what goes on near salmon farms.”

Well boats are used in New Brunswick to suck farm salmon into the hold, bath them in delousing drugs and pump them back out into the pens. The lice have become too drug resistant to be treated in any other way. Everyone knows the bath is then pumped out into the ocean. The fish farmers say the drug is used up and weak when released, but [Environment Canada](#) found an illegal drugs had been used that killed lobster. I don’t think this fisherman even thought to approach the industry for money to cover his losses. Too much fear. And the tons of fish farm food move across the island in trucks and out to the farms and poured into the water to pass through the farm fish and out to sea. Fish farmers never shovel their manure.

We heard the same story from another fisherman while riding the ferry off Grand Manan. Lost his lobster, don’t take my picture, bad things happen.

We heard that the tiny sea fleas, a small crustacean, used to crawl into the traps and eat all the bait were gone.

“Sand fleas used to empty the bait in 6 hours, now I can leave a trap for days and there ain’t nothing alive down there to eat the bait.”



“Another thing,” said Allan, “where have all the Eider ducks gone.” Looking out over yet another breath-taking view we scanned empty waves. “there ought to be rafts of them, you should be able to hear them.” All we see is gulls. I ask him if the Eider eat the growth off the farm equipment, he says, “yes they clean off the anchor lines and tag lines.”

I was invited to give a talk at the museum. When I arrived it was pitch black. No lights, no sign, the people we had talked to during the day had not heard about the talk. A few fishermen turned up, no one would introduce me, I just got up and told them what had happened in BC.

Afterwards I learned there were several fish farmers from the small companies there. They were understandably defensive, they said they had paid for studies and there were still lobster around their farms. But they only had a 100,000 fish. The farm I looked over in St Mary’s Bay had two million, the other sites around Grand Manan were also huge. No one from Cooke Aquaculture came to the meeting to present their side. If the industry had stayed small, the problems would never have become obvious.

Leaving the island and later crossing the Bay of Fundy on another ferry, I thought of the scope of DFO’s betrayal of the people of Canada. They have run one important fishery after the next into oblivion. They have robbed future generations. The towns face extinction and will grab onto anything they can even if it makes things worse. They told me they hope their children will leave the island, but Allan says “I don’t want to go to Alberta.” I cannot understand how we can let the government we continue this rampage, destroying the economics of every coastal village on both coasts.



I am in the Maritimes to give the 5th Ransom Myers at Dalhousie. Ransom visited me once and he said, “DFO is a criminal organization.”

He is right.

Article in full with photos:

http://alexandramorton.typepad.com/alexandra_morton/2012/10/fear-and-silence.html

Halifax News, 19 October 2012

Salmon sea lice scare!

Rick Howe

More ammunition's been provided to those fighting open pen salmon farming in Nova Scotia, thanks to west coast anti fish farming activist and marine biologist Alexandra Morton.

She's been buying salmon at grocery stores around the Maritimes and posting images online of salmon she says are infected with sea lice.

Sobey's has responded by pulling salmon from all of its stores, all 84 in the region. Now some claim sea lice aren't an issue, but I've got to think the ick factor alone is enough.

But if indeed sea lice are the big problem Morton says they are, clearly the province has to reconsider its approval of these open pen salmon farms.

<http://www.halifaxnewsnet.ca/Blog-Article/b/22959/Ricks-Rants-Friday-October-19th2012>

The Chronicle Herald, 19 October 2012

Sobeys yanks whole salmon from shelves

[By MICHAEL LIGHTSTONE Staff Reporter](#)

Social media strike again.

Thanks to a Facebook posting of a dead fish, grocery retailer Sobeys is pulling whole Atlantic salmon from stores in Atlantic Canada.

Company spokeswoman Cynthia Thompson said Thursday the “product advisory” was prompted by a consumer’s concern about sea lice allegedly on a fish said to have been bought at a Sobeys outlet in Nova Scotia.

She said someone posted a picture of a salmon allegedly infected with sea lice on a Facebook page. The salmon was said to have been bought at a Sobeys outlet in Truro.

“There was a total of 28 sea lice on a farmed Atlantic salmon purchased from (Sobeys) today in Truro NS,” says a recent online comment.

The advisory means store workers must “remove whole Atlantic farmed salmon from our cases,” Thompson said.

The purge will affect a few dozen fish, she said in an interview.

Though Sobeys hasn’t verified the complaint, the company wants to err on the side of caution, Thompson said.

“If there’s a concern being raised with our customers, I don’t care if it’s 28 or if it’s one (louse). If there’s one, it’s one too many,” she said by phone from Stellarton.

Thompson said company officials are investigating the complaint. In the meantime, whole Atlantic salmon — a product she said Sobeys does not sell a lot of — has been yanked from fish counters due to “a possible quality concern.”

She referred to the move as “a pre-emptive measure.”

Fillets or cuts of salmon remain on store shelves.

There are 84 Sobeys stores in Atlantic Canada.

[\(milightstone@herald.ca\)](mailto:milightstone@herald.ca)

<http://thechronicleherald.ca/novascotia/150858-sobeys-yanks-whole-salmon-from-shelves>

Read more via Alexandra Morton’s blog – [online here](#)

Sign a petition calling on supermarkets to stop selling disease-ridden farmed salmon – [sign online here!](#)

Atlantic Canada Fish Farmers Association, 19 October 2012

Sea lice do not pose human health risk

The decision by Sobeys to pull whole farmed Atlantic salmon from its stores yesterday in the Maritimes has prompted questions about sea lice, if they have any impact on the quality of the product and how our salmon farmers manage sea lice.

Below are important facts:

- Sea lice are naturally occurring in the marine environment and found on a variety of both wild and farmed fish stocks around the world. Their populations vary from area to area.
- Sea lice do not pose a human health risk.
- Farmed salmon enter the net pen lice free; however, because lice travel on wild fish, ocean currents and even in zooplankton they can move freely between both wild and farmed fish.
- Sea lice are found only on the outside of fish and not in the flesh; therefore, they do not affect the quality of the meat.
- Our salmon farmers make every effort to ensure any sea lice are removed from fish during processing; however, sometimes not all can be detected. Sea lice can also be found on wild-caught salmon. Sea lice do not pose a human health risk.
- [Avoiding sea lice is a top priority](#) of Atlantic salmon farmers. They have developed a variety of management practices to reduce the likelihood of sea lice on their fish.

The fact of the matter is, Atlantic salmon is one of the most nutritious foods you can eat. One of the world's best sources of heart-healthy omega-3 fatty acids, Atlantic salmon is high in protein, low in saturated fat and loaded with vitamin D and E. Our region produces 30 per cent of Canada's farmed salmon, which is sold around the world. Our farmers are proud of the industry they have built over the past 30 years and are committed to continuing to produce high quality and nutritious salmon.

Pamela Parker
Executive Director
Atlantic Canada Fish Farmers Association
Ph: 506-755-3526
Email: p.parker@atlanticfishfarmers.com

http://www.atlanticfishfarmers.com/media-releases-statements.html?fb_20017767_anch=27381616

South Coast Today, 19 October 2012

OPINION: Fish farming faces a choice

Somewhere on Earth.... fish farming faces a choice

For those Nova Scotians following the open net pen salmon farming debate, the last few days have been instructive. Events have moved at a fevered pitch.

Alexandra Morton, internationally renowned biologist from British Columbia, has been in the province, visiting communities to teach and to learn. She has recounted the story of the last twenty years battling the impact of fish farms on wild salmon in BC.

She has quickly juxtaposed the circumstances in Nova Scotia where lobster is the threatened commercial species. In what she labeled “an open and shut case”, Dr Morton called our treatment of our wild fisheries “a betrayal by everyone”.

She could not imagine how we would expose our lobster and crab, endangered wild salmon, and other prime species to the risk of fish farm encroachment. “Do we really aspire to become slum landlords for fish farmers?” she asked. Well, no we don’t ... but Premier Dexter has been calling the shots.

Meanwhile, the Atlantic Salmon Federation hosted a closed containment seminar in Halifax last Saturday.

The purpose of the workshop was to demonstrate a viable option for sustainable aquaculture; an option that provides bio-security, elimination of fish escapes, a recirculating water system, waste composting and a spectacularly sustainable product. A land based closed containment system protects the salmon from risk, and protects the environment from the salmon.

Sustainably raised farmed salmon anybody? You bet.

And now this: Dr Morton has discovered sea lice in farm raised salmon in local supermarkets.

Premier Dexter said recently that we don’t have sea lice in our salmon stocks.

We have an inspection and regulatory regime ensuring that infestation does not take place. Mere days later, Dr Morton discovers sea lice on the supermarket counters.

If the salmon are lice infested, pesticides are the treatment of choice. Pesticides are lethal to lobster larvae (they’re not great for humans either). So it is a vicious circle, and perhaps a lethal circle.

Nova Scotia must decide what role it wants to play in aquaculture when it grows up.

Do we wish to be slum landlords for fish farmers?

“Fish Farming for Dummies” as it were, utilizes old and reprehensible polluting technology.

Or do we wish to become a cutting edge sustainable aquaculture community in which new technologies and applied science are embraced?

Closed containment solutions are viable now; they end the betrayal of our wild caught fisheries, and they eliminate the risk to the consumer.

What a concept!

Some place on earth, sooner or later, people will decide that they want to farm fish in the best possible way.

They will devote the resources, the focus and the expertise to lead the world in this rapidly growing field.

They will teach the marketplace that it should not settle for less.

Companies pursuing a truly sustainable model will be rewarded with an ample return on investment in a protein hungry marketplace.

This sounds like the economic, environmental and social fit that will meet our needs in Nova Scotia, a win/win/win. So there is only one question,

“If a better way is coming somewhere on Earth, why not here?”

Sindy Horncastle
Jordan Bay, NS

Gloria Gilbert
Osbourne Harbour, NS

<http://www.southcoasttoday.ca/content/opinion-fish-farming-faces-choice>

The Guardian, 19 October 2012

Sea lice in salmon poses no health risk: aquaculture expert

Jim Day

A anti fish farming activist’s campaign that coaxed Sobeys to pull whole Atlantic salmon from its stores in response to concerns over sea lice is an unjustified scare tactic, says an expert in fish health.

Alexandra Morton launched a campaign to get salmon pulled from store shelves.

Morton started buying whole salmon at local grocery stores across the Maritimes and posting images of what she says are salmon infected with sea lice.

CBC reported that when an image was posted to Sobeys Facebook page on Wednesday, the company responded by removing all whole salmon from all 84 of its Maritime stores.

Sobeys spokeswoman Cynthia Thompson says its move was a proactive measure while Sobeys investigates.



•
Larry Hammell, a professor of aquaculture health management at the Atlantic Veterinary College in Charlottetown, says the action was not necessary.

“There is absolutely no human health concern associated with them (sea lice)...there is no reason scientifically to remove these salmon from the shelves,” said Hammell.

He says since food safety is not affected by sea lice Morton’s campaign amounts to nothing more than fear mongering.

“It’s a scare tactic,” he said.

“I have to admit it is a pretty effective one.”

<http://www.theguardian.pe.ca/News/Local/2012-10-19/article-3103206/Sea-lice-in-salmon-poses-no-health-risk%3A-aquaculture-expert/1>

Green Around the Gills, 19 October 2012

Death Toll Rises to Three - 950 People Infected from Farmed Salmon!

The death toll in the smoked salmon salmonella outbreak - linked to [Norwegian farmed salmon](#) - has now reached [three people](#) with nearly 1,000 infected. The [Dutch health agency](#) warned last week that the death toll could reach 17 with 10,000 people infected. [RTV News](#) in the Netherlands reported yesterday (18 October) that legal action by at least 18 victims is pending.

Food Safety News [reported](#) (18 October)

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Salmonella in Smoked Salmon Sickens Nearly 1,000 in Netherlands

No U.S. illnesses linked tied to the fish, say health officials

BY GRETCHEEN GOETZ | OCTOBER 19, 2012

At least 950 people in the Netherlands are now known to have fallen ill in a Salmonella Thompson outbreak linked to salmon. Three elderly victims have died.

The outbreak was first reported October 1 after more than 200 Salmonella illnesses were linked to smoked salmon sold by Netherlands-based Foppen. Subsequent environmental testing revealed the presence of the outbreak strain of the bacteria in one of the company's manufacturing plants in Greece.



Now the outbreak has grown to include almost 1,000 Dutch victims, three of whom have died, reported the Netherlands' National Institute for Public Health (RIVM)

[AFP](#) and Medical Express [reported](#) (18 October):



Three dead in Dutch salmonella outbreak

October 18, 2012 in Diseases, Conditions, Syndromes

Three elderly people have died and the number of those sickened by salmonella after eating infected smoked salmon has risen to 950, Dutch health officials said Thursday.

The article continued:

"Three elderly people have died as a result of being infectedd by Salmonella Thompson. In total, some 950 people have now been taken ill as a result of the salmon, which have been taken off the shelves," said the National Institute for Public Health (RIVM) in the Netherlands.

Dutch food and [consumer watchdog](#) NVWA rang alarm bells earlier this month, pinning the outbreak on Dutch fish producer Foppen and advising all major Dutch [supermarket chains](#) to take the contaminated salmon off the shelves.

The RIVM added that around 100 people in the United States were also infected "by the same type of salmonella."

Most people infected with salmonella develop [diarrhoea](#), fever and abdominal cramps 12 to 72 hours after infection, according to the Atlanta-based Centers for Disease Control (CDC) website.

The illness usually lasts four to seven days and most people recover without treatment. However, for some, diarrhoea may be so severe that the patient needs to be hospitalised, the CDC said.

The Dutch media [reported](#) yesterday (18 October) that Norwegian farmed salmon was the source of the outbreak:

Bijna 1000 zieken door besmette zalm Foppen

De zalm wordt door Foppen gekweekt in Noorwegen en verwerkt in een fabriek in Griekenland. Daar waren grote problemen met de hygiëne.



Bijna 1000 zieken door besmette zalm Foppen

"The salmon is farmed in Norway and processed by Foppen in a factory in Greece," reported [RTL News](#) (18 October). "There were major problems with hygiene."

"The smoked salmon is largely derived from Global Gap certified salmon farms in Norway and Scotland," [reported](#) Food Holland (17 October).

RTV News (18 October) [reported](#) that victims are now seeking compensation. Personal injury lawyer Yme Drost said 18 people had already contacted him. "According Drost, the victims usually five to eight days in hospital on a drip located as a result of the infection," reported [RTV News](#). "They want compensation and demands Foppen a compensation for the fact that they do not have to work. Per person would be a few hundred to a few thousand dollars."



For more background on the health and disease impacts of salmon farming read "[Fish Farmageddon: The Infectious Salmon Aquacalypse](#)"

Norwegian farmed salmon was also named in the [Norwegian media](#) as the source of the salmonella outbreak - with the [Dutch health agency](#) warning that the death toll could rise to 17 with 10,000 people infected!



annonse

Med Trådløs Bedrift får kunden din alltid tak i rett person selv om du er Bestill på netcom.no eller ring 05051

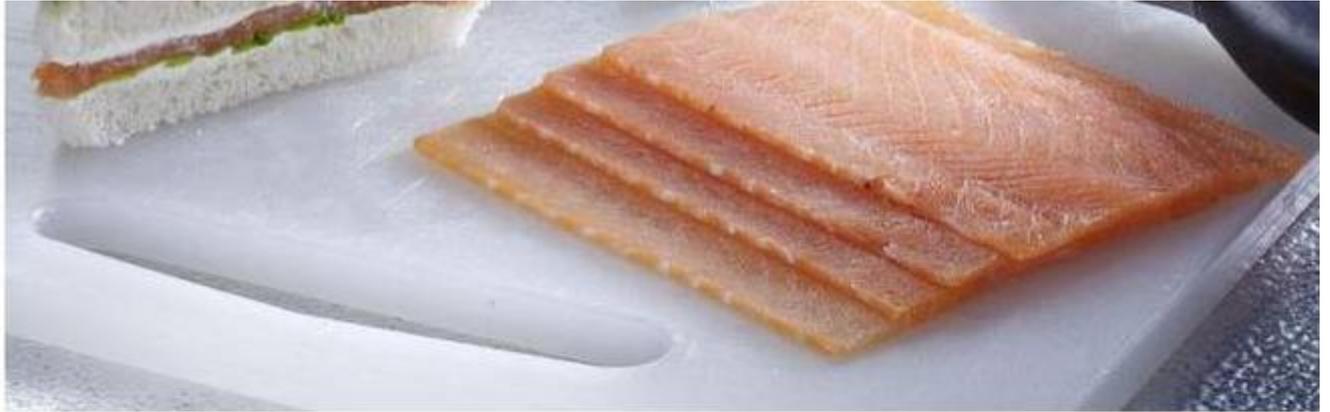


TILBAKEKALLES: Hundrevis skal ha blitt syke etter å ha spist norsk røkelaks solgt i USA og Nederland. Saken har vakt oppmerksomhet verden over.

FRANK PERRY/SKJERMEDUMP AFP/E24

Gir gresk fabrikk skylden for salmonella i «norsk laks»

Intrafish [reported](#) (15 October):



UPDATED: Foppen's 'grief' as two die from infected salmon

 Rijuta Dey , IntraFish Media

Published: 15 October 2012 03:17 PM

Updated: 15 October 2012 02:28 PM

Dutch health agency said death toll could reach 17, with potentially 10,000 people being infected by now.

Two people in the Netherlands have died from eating salmonella-infected salmon produced by Dutch seafood company Foppen, according to the Dutch National Institute for Public Health and the Environment (RIVM).

RIVM told **IntraFish** that 550 people have fallen ill from eating the salmon and 200 ended up in hospital. The number of people infected could be as high as 10,000, a spokesperson told **IntraFish**, as not everybody infected reports it.

"There's been a very exceptional and large outbreak, and we expect the next week that there is still a lot of cases to recover," said RIVM director Roel Coutinho told local media.

"Norwegian salmon is blamed for salmonella outbreak," [reported](#) the headline of the Norway's biggest-selling daily newspaper Aftenposten (4 October).



Røkelaks fra en fabrikk i Nederland er kilden til et salmonellautbrudd. I USA har fabrikkene solgt produkter merket som norsk røkelaks, og noen kunder sier de er blitt syke etter å ha spist den.

FOTO: SIGNE DONS

Norsk laks får skylden for salmonellautbrudd

Flere hundre skal ha blitt salmonellasmittet i Nederland og USA. Smitten stammer fra en nederlandsk fabrikk, og enkelte av de involverte produktene er merket som norsk røkelaks.

Arbeid 43 personer anbefaler dette. Bli den første blant vennene.

Salmonella

Read more via [“Two Dead After Eating Infected Farmed Salmon - Death Toll Set to Rise to 17!”](#)

As the death toll rises, the Norwegian salmon farming industry is desperately attempting to wriggle off the hook. Aftenposten [reported](#) yesterday (18 October) that Norwegian farmed salmon was "exhonerated" - passing the buck onto the Dutch company Foppen and their Greek processing plant.

Norsk laks «frikjent» etter salmonellautbrudd

Rundt 100 amerikanere skal ha blitt salmonellasyke, blant annet etter å ha spist «Smoked norwegian salmon». Nederland ble rammet av et større utbrudd. Men smitten er nå sporet til en fabrikk i Hellas.

Carl Alfred Dahl

Publisert: 18.okt. 2012 11:44 Oppdatert: 18.okt. 2012 13:00

Les også



Norsk laks får skylden for salmonellautbrudd

Flere hundre skal ha blitt salmonellasmittet i Nederland og USA.

"The contagion is now traced to a factory in Greece," reported [Aftenposten](#) (18 October). "Some of salmon products in the U.S. that may have been involved, was sold as Norwegian smoked salmon, according to the American news channel ABC. But even though the salmon was Norwegian, it appears now that it probably left Norway free of salmonella."

"The store chain Costco, which sold salmon products with Norwegian names in the United States, immediately pulled the products from their shelves when they got the call about the salmonella findings in the Netherlands," continued the [article](#).

Austin woman says Costco smoked salmon made her sick



For more background read [“Sicko Salmon - ABC News on "Horrible" Norwegian Farmed Salmon”](#) (Salmon Farming Kills, 4 October)

However, the Russians are still not buying it (Russia has imposed import bans on Norwegian farmed salmon three times since 2005 due to [various contamination incidents](#)). [Russian TV](#) visited Norway over the weekend to film a news report on salmonella-infected Norwegian farmed salmon.

Norwegian Fish Farmer magazine [reported](#) (16 October) that the Norwegian salmon farming industry is working to keep the bad news story out of the media. "TV channel Russia 24 came this weekend with a message that two Norwegians have died and over 600 are harbored in hospitals after they have eaten salmon with salmonella. The Norwegian Seafood Council is monitoring the media images to prevent the matter spreads further to other channels."



The article (translated via [Google Translate](#)) continued:

"Have fucked together misstatement: The case of the Russian media based most likely on a case of outbreaks of salmonella in the Netherlands and the United States, and the Norwegian Seafood Council worked now to get the right information."

"The Russian TV report is not the law," said Jan Erik Johnsen's envoy to the Norwegian Seafood Council in Russia. "Here they probably fucked together much misinformation. But we take no direct contact with the news channel to get corrected case."

"Monitoring the media image: Johnson stresses that the Norwegian Seafood Council monitors Russian media images, and by Sunday afternoon there was no other Russian media that had spread the information further in this form."



In August 2012, Norwegian Fish Farmer magazine [reported](#) that the Russian health authorities had detected salmonella contamination in Norwegian farmed salmon. The

following companies were named: Alsvåg Fiskeprodukter, Nova Sea, Grieg Seafood Finnmark and SnefjordKongekrabbe.



Russene hevder det er svært farlig for et møte i den norsk-russiske Fiskebælgemogran, at norsk laks ikke er et trygt produkt.

SISTE: Salmonella i norsk laks

Norsk laks er et farlig produkt, hevder russiske veterinærmyndigheter, som påstår å ha funnet salmonella i laksen. I går ble det kjent gjennom norsk presse at russiske veterinærmyndigheter har skjerpet kontrollen med laks fra to norske lakseprodusenter og to andre sjematselskaper. Dette kan være en forsmak av tiltak som kommer.

(28/2012) Tekst: Terje Enger Foto: Terje Enger Liker 2

SISTE FRA FORSIDEN



Nedgang i sjemateksporten

“Norwegian salmon is a dangerous product, claims Russian veterinary authorities, who claims to have found salmonella in salmon,” [reported](#) Norwegian Fish Farmer magazine (2 August 2012). “Yesterday it was announced by the Norwegian media that Russian veterinary authorities have tightened control of salmon from two Norwegian salmon producers and two other seafood companies. This could be a harbinger of measures to come.”

According to an article in Moscow News, Rosselkhoznadzor, representing the Norwegian Food Safety Authority, stated that “Norwegian salmon is a dangerous product that does not meet neither in Russia, Kazakhstan and White Russia”.



Read more via "[Russia Says 'Nyet' to Norwegian Farmed Salmon](#)"

Something is really rotten in the state of Norwegian-Owned salmon farming!



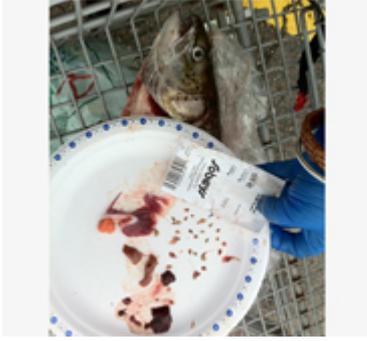
Read more via "[Something is Rotten in the State of Norway](#)"

Read article in full online here: <http://donstaniford.typepad.com/my-blog/2012/10/death-toll-rises-to-three-950-people-infected-from-farmed-salmon.html>

CBC News, 19 October 2012

Sobeys pulls whole salmon from stores

Facebook post leads to fish being pulled



This picture prompted Sobeys to pull whole salmon from its stores. (Facebook)

Sobeys has pulled all whole Atlantic salmon from its stores in the Maritimes in response to concerns over sea lice.

The decision to pull the salmon appears to be the result of a campaign launched by anti fish farming activist Alexandra Morton.

Last week she started buying whole salmon at local grocery stores across the Maritimes and posting images of what she says are salmon infected with sea lice.

When an image was posted to the Sobeys Facebook page on Wednesday the company responded by removing all whole salmon from all 84 of its Maritime stores.

Sobeys spokeswoman Cynthia Thompson says its move was a pro-active measure while Sobeys investigates.

She said the company has not determined whether there is in fact a problem with sea lice on the farmed Atlantic salmon it sells.

Thompson said an approximate total of 84 fish were removed from the shelves.

Environmental concerns about farmed salmon were raised earlier this year in Nova Scotia when Cooke Aquaculture was forced to destroy hundreds of thousands of salmon after an outbreak of salmon anemia.

<http://www.cbc.ca/news/canada/nova-scotia/story/2012/10/18/ns-sobeys-salmon.html>

Marlborough Express, 19 October 2012

Best salmon sites banned

Penny Wardle

Five years ago, New Zealand King Salmon told the Marlborough District Council it wanted to farm fish in an area of the Marlborough Sounds where aquaculture was prohibited, lawyer Derek Nolan said at the end of the hearing considering the company's expansion plans.

King Salmon made the request in a submission to a regional policy statement discussion document, Mr Nolan said.

The council encouraged marine farmers to work with it through the review of existing plans, but had no intention of enabling salmon farming to expand, he said.

By then, King Salmon knew from experience that salmon needed cool, deep and fast-flowing water, and had identified problems with shallow, slow-flow sites, he said.

The best sites for salmon were in areas where aquaculture was prohibited, but this was not understood when the council drew up its zones.

The Environmental Protection Authority hearing provided the opportunity to apply for a private plan change and resource consents to farm salmon in these zones at the same time, Mr Nolan said.

The alternative of waiting for new council plans, going to the Environment Court for a plan change, then applying for resource consents, could take until 2019 or longer.

"More delays, more litigation. Is that any way to treat a valued Marlborough business?" he asked.

<http://www.stuff.co.nz/marlborough-express/news/7837684/Best-salmon-sites-banned>

Marlborough Express, 19 October 2012

Eight weeks of hearings end

Penny Wardle

The Environmental Protection Authority hearing to decide whether New Zealand King Salmon can develop more fish farms in the Marlborough Sounds came to a close yesterday after nearly eight weeks.

Judge Gordon Whiting said the board of inquiry could release a draft decision on King Salmon's application in five to six weeks.

Tensions raised in Marlborough over the inquiry were reflected in 1293 submissions presented to the board, 7500 pages of evidence and 3900 pages of transcript, Judge Whiting said.

The hearing was initially expected to take up to 10 weeks.

Deadlines were lagging on Tuesday after King Salmon planner Sarah Dawson spent three days in the witness stand.

The board then made it clear they intended to be out of Marlborough before the end of the week and all but four opponents agreed not to speak to written closing statements.

The board of inquiry has applied to Conservation Minister Kate Wilkinson to extend its deadline for writing a final report, from December 31 until February 22, but expected to release a draft by December 19.

A spokeswoman for Ms Wilkinson said the minister was overseas but intended to look at the extension request when she returned to New Zealand late next week.

<http://www.stuff.co.nz/marlborough-express/news/7837274/Eight-weeks-of-hearings-end>

South Coast Today, 18 October 2012

Sobeys pulls farmed salmon due to sea lice infestation



Sobeys has removed all whole farmed Atlantic salmon from their shelves in the region due to reported sea lice infestations on some fish sold earlier this week.

Public relations manager Cynthia Thompson told SCT that a memo was issued late Wednesday to all stores in the region and that a "thorough investigation" is being conducted as to the source of the infested fish.

"This is a quality concern," Thompson said. "Sobeys is interested in selling only the highest quality products in our stores."

The lice were discovered earlier this week in salmon from stores in Nova Scotia, PEI and New Brunswick by marine biologist Dr. Alexandra Morton, who is in the area to present the Ransom Meyers Lecture at Dalhousie University on Friday. She found up to 30 lice on fish purchased in Truro, PEI and St. John.

Morton, who has become a central figure in the discussion in British Columbia about the effect by industrial fish farms on wild salmon populations, and colleague Anissa Reed have been touring Atlantic Canada meeting with fishermen and community groups regarding concerns raised in this area about the proposed increase in fish farms throughout coastal Nova Scotia.

Morton told some community groups that it appears to her that there was a risk of Nova Scotia's coastline becoming a "dump site" for the aquaculture industry.

New Brunswick-based Cooke Aquaculture raises and sells the largest share of farmed salmon in the region, but Thompson could not say which producer supplied the chain with sea lice infested fish.

[SEE PREVIOUS STORY ABOUT ALEXANDRA MORTON](#)

<http://www.southcoasttoday.ca/content/sobeys-pulls-farmed-salmon-due-sea-lice-infestation>

Campbell River Mirror, 18 October 2012

Anti-fish farm diva gets 'controversy' prize

By Brian Kieran

A sworn enemy of B.C. fish farming, Alexandra Morton, has been selected to receive a Simon Fraser University award for stirring up “controversy.”

But, Morton’s skill at bending ocean biology to her will has isolated her in “a realm built around fear and misinformation,” say the salmon farmers she hates.

BC Salmon Farmers Association Executive Director Mary Ellen Walling says: “Because Morton works forward to prove an already-believed conclusion, rather than challenging a hypothesis to test its truth, her work is questionable to many. The fact that an academic institution like Simon Fraser University continues to reward this unethical behavior – which unduly threatens an important and responsibly-managed farm community – is disappointing.”

An SFU press release paints a much different picture of Morton and award co-winner Rick Routledge as a duo that has been “vilified” by governments, the aquaculture industry and lobbyists.

The Nora and Ted Sterling Prize in Support of Controversy, SFU says, honours work “that challenges complacency and provokes controversy or contributes to its understanding.”

Morton says government and industry ridicule has had an ironic impact on public support. “What they don’t understand is the more we get attacked the higher our credibility rises. I simply remain dedicated to using science to measure and define the impact of farm salmon pathogens on wild salmon. My observations suggest the impact is very serious and government is afraid to do anything about it.”

Walling counters: “Morton appears to fully believe the narrative she’s developed around salmon aquaculture and, as a result, there has been no opportunity for a progressive discussion about our business with her. She is clearly very passionate about her work however ... she selectively highlights information that, taken out of context, appears to support her pre-determined point of view.

“The real shame here is that she has so narrowly directed some of the public’s attention against our farmers that significant topics of concern such as habitat destruction, warming ocean temperatures, over fishing and ocean ranching are overlooked. It is the entire suite of ocean activities that needs to be discussed when we work to protect wild salmon habitat.”

After Morton and Routledge receive their SFU award next week the pair of so-called “viciously targeted authors” gets to jointly deliver their signature anti-fish farming lecture

titled “Salmon Farms and Disease – The Importance of Both Academic Freedom and Community-Engaged Research.”

- [Virus found again at another fish farm](#)
- [DFO authorizes fish farm cull of sea lions, seals](#)
- [Salmon farmers confident Cohen will not link wild fish decline to farmed fish](#)
- [Anti-idling policy on idle](#)
- [Expand carbon tax, contain fish farms: Horgan](#)
- [Mainstream farms come through unscathed](#)

<http://www.campbellrivermirror.com/news/174838471.html>

World Fishing & Aquaculture, 17 October 2012

Fish farming industry convenes in Turkey



Dr Durali Kocak, Director General for Fisheries & Aquaculture, Turkish Ministry of Food Agriculture & Livestock welcomed delegates to the Conference

With 80% of Turkish fish farms based offshore and with Turkey being one of the main Mediterranean farming nations, holding the Offshore Mariculture Conference 2012 in Izmir is both appropriate and timely.

From the Conference, *Menakhem Ben-Yami* reports that recent developments have been one of the main subjects of the conference so far - namely, location, analysis and evaluating the past and present of offshore fish farms and forecasting their future. Moving out to the open oceanic waters represents another hot subject.

‘Offshore’ is a somewhat fuzzy expression and its meaning may vary according to local and national interpretations. The most logical criteria would be that offshore fish farms are located where the sea is deep and there's a free flow of water through the cages' netting. This means that fish-bio-products and remains of their fodder disperse widely, without creating polluted bottom areas, usually at a certain distance from the coastline, depending upon local conditions.

Conference chairman Neil Sims stressed these criteria, adding that if they are widely observed, in addition to benefits to the fish themselves, open-ocean mariculture may also become beneficial to the environment. Mr Sims is the co-founder and co-CEO, of Kampachi Farms, a Hawaii based firm, which is developing fish rearing in fully sealed, free-floating fish cages in the open ocean.

While I'm reporting this, the conference is continuing. The issues raised so far are environmental sustainability and water quality; improvements in cage technology, both structural and operational; enlarging cage size; and, of course, commercial feasibility and availability of investment capital, and the numerous constraints and obstacles - some due to regulation and environmentalist groups lobbying and resistance, not always objectively justified.

The December 2012/January 2013 issue of *World Fishing & Aquaculture* will contain more extensive coverage of this important conference.

<http://www.worldfishing.net/news101/fish-farming-industry-convenes-in-turkey>

Watershed Sentinel, 15 October 2012

Tla-o-qui-aht FN threatens Legal or Direct Action Against New Fish Farm in Clayoquot Sound

Tofino, BC, October 15, 2012 - The Tla-o-qui-aht First Nations is appalled to learn that on OCTOBER 9th, Department of Fisheries and Oceans issued a new aquaculture license to Mainstream Canada for an open net-pen salmon farm located in Fortune Channel near Plover Point. The new site will have negative impacts to our Wah-Na-Jus/Hilth-Hoo-iss (Meares Island) Tribal Park. In 1984, our Tla-o-qui-aht Hawiith (Hereditary chiefs) declared total preservation of Wah-Nah-Jus/Hilth-Hoo-iss Island based on title and survival of Indigenous way of life by protecting the ancient old growth with an intact ecosystem that is connected to the coastal waters. Our Tribal Parks Declaration clearly states that our seafood, shellfish, salmon streams, herring spawning areas and medicinal plants must be preserved for future generations.

“Fish disease outbreaks and pollution could devastate our already stressed salmon runs and shell fish sites near the Plover Point site, and put further constraints on our Tla-o-qui-aht strategic fishery planning. The Tla-o-qui-aht leadership has written several letters and voiced our opposition to Mainstream Canada, Ahousaht First Nations, DFO, Transport Canada, and BC, and our title and rights to the coastal waters have been clearly ignored. We will not allow governments and industry to run roughshod over our rights to clean water and sustainable fisheries. We are investigating legal options and will not rule out direct actions to stop Mainstream Canada’s Plover Point fish farm.” - Terry Dorward, Tla-o-qui-aht Elected Councilor.

For more information

Terry Dorward

Tla-o-qui-aht elected councilor

250-726-4162

<http://www.watershedsentinel.ca/content/tla-o-qui-aht-fn-threatens-legal-or-direct-action-against-new-fish-farm-clayoquot-sound>

Global News Archive:

News updates are now archived and available in full – [online here!](#)

Global News Updates include the '[Salmon Wars](#)' raging against filthy feedlots in Canada, Chile, Norway, Scotland, Ireland, New Zealand, United States and Australia:

18 October - “Teen Fights Salmon Farms”/“Lawsuit Threat”/“Cermaq Appeal”/“Health Indicators Worsen” – [online here](#)

15 October - “Sicko Salmon”/“Farms & Disease”/“PR Disaster”/“Passionate Pleas” – [online here](#)

3 October - “Salmonella Outbreak”/Activist Wins”/“Boaties Protest”/“Lynch Mob” - [online here](#)

28 September - “Judgment Day”/“Salmon Sludge Fouls Hearing”/“Students Oppose Farms” - [online here](#)

24 September - “Flotilla Protest”/“Shooting Seals Row”/“Farm Not Welcome” - [online here](#)

11 September - “Dirty Secrets”/“FishyLeaks: Toxic Toilets”/“Disease Risk” - [online here](#)

29 August - “Virus Trackers”/“Compensation Culture”/“Say No to 9 New Salmon Farms” - [online here](#)

8 August - “Legal Strategy”/“Wave of Controversy”/“IHN Virus” - [online here](#)

3 August - “Fatal Virus Detected in BC”/“Fish Farm Quarantined” - [online here](#)

31 July - “IHN Virus Spreads”/“Norway’s Olympic Mascot”/“Playing With Fire” - [online here](#)

20 July - “Norwegian Fish Farm Virus Found in BC”/“ISA Confirmed”/“A Fishy Tale” - [online here](#)

17 July - “FishyLeaks”/“ISA in BC”/“Scotland’s Secrets” - [online here](#)

