

**Honourable Doug Donaldson, Minister of Forests, Lands, Natural Resource Operations and Rural Development**

PO Box 9049 Stn Prov Govt, Victoria, B.C. V8W 9E2, [FLNR.Minister@gov.bc.ca](mailto:FLNR.Minister@gov.bc.ca)

**Honourable Lana Popham, Minister of Agriculture**

PO Box 9043 Stn Prov Govt, Victoria, B.C. V8W 9E2, [AGR.Minister@gov.bc.ca](mailto:AGR.Minister@gov.bc.ca)

April 5, 2018

**Re: Protect B.C.'s wild salmon by ending fish farm tenures this spring**

Dear Ministers Donaldson and Popham,

We are professional chefs for whom the oceans continue to be the source of clean, nutritious food that we are proud to serve to our clients.

For thousands of years, salmon have been a sacred gift to Indigenous people living on countless rivers emptying into the Pacific Ocean. As chefs, we believe wild salmon are the highest quality for taste and nutrition and should be a priority for protection and restoration.

Sadly, all along the West Coast, pressures from rising human populations, urban development, agricultural use, logging, mining and dams have extinguished salmon in hundreds of river systems. Salmon in the oceans are in trouble from overfishing, dead zones from agricultural runoff, islands of waste plastic, acidification from dissolved carbon dioxide and open-net pen salmon aquaculture operations along their migration routes.

As chefs, we believe we should be doing everything in our power to give wild salmon a fighting chance.

**An important immediate first step is to not renew the leases of the 20 open net-pen salmon farms situated in the Broughton Archipelago region opposed by First Nations and up for renewal beginning in June.** These farms put millions of Atlantic salmon right in the path of the migration routes of wild Pacific salmon.

The science is clear: these farms host parasites and viruses, amplify these harmful contagions and spread them to wild fish, compounding the other threats salmon face. Net-pens send plumes of waste, antibiotics, pathogens and anti-lice neurotoxins into coastal waters. These farms, their foreign salmon and their contaminants have no place among vulnerable wild salmon populations. We are also concerned that parasites and disease from open net-pens may be affecting non-salmonid species, some of which we serve to the public. Farmed Atlantic salmon often show tumours, lesions and abnormalities. How safe are they?

We believe aquaculture will be an important contributor to fulfilling global demands for seafood into the future. But it must be done with care and forethought. As we see things now, raising non-native salmon in open net-pens in B.C. waters is unsustainable in the long term and poses a significant threat to the survival of the wild salmon we all care about. There is a solution at hand. Norwegian and Scottish companies are working hard to come up with ways to better

manage parasites and disease, protecting their wild fish. They are designing “closed” systems that can be situated in the water or on land to isolate farmed fish from the wild and limit exposure of farmed fish to pathogens.

**We therefore call on the government to defend and restore wild Pacific salmon by taking the following actions without delay:**

- Do not renew or issue new tenures in the territories of First Nations where there is no agreement by affected First Nations to allow farms to operate there;
- Do not renew or issue any new tenures for fish farms anywhere on this coast until we fully understand impacts associated with pathogen transfer from farmed fish to wild fish;
- Freeze production levels at all remaining open net-pens, and do not renew their licences or tenures when they expire;
- Bring about measures to incentivize a swift transition away from open net-pen fish farms to closed-containment farms either in the sea or on land; and,
- Assess the status of all B.C. wild salmon populations and their habitats, and implement rebuilding plans for at-risk stocks, as prescribed under Canada’s Policy for the Conservation of Wild Pacific Salmon.

**In the meantime, we urge our fellow chefs to serve only wild or hard-container-grown salmon to customers.**

Together, we can ensure wild salmon is available well into the future.

Sincerely,

Angus An, executive chef / owner, Maenam Thai Restaurant  
Chef Masayoshi Baba, Masayoshi Restaurant  
Robert Belcham, executive chef and owner, Campagnolo, Campagnolo Roma and Monarch Burger / President, Chefs Table of B.C.  
Chef Jeremy Belcourt, Salmon ‘n Bannock  
Chef Trevor Bird, Fable  
John Bishop, chef and author, Bishop's restaurant  
Chef Simona Bonelli, Dalina  
Shelome Bouvette, chef and co-owner, Chichas  
Chef Andrea Carlson, Burdock and Co.  
Chef Eva Chin, Royal Dinette  
Chef Jonathan Chovancek, Bittered Sling Bitters  
Chef Robert Clark, The Fish Counter  
Chef Jane Copeland, Lift Breakfast Bakery  
Melissa Craig, executive chef, Bearfoot Bistro  
Quang Dang, executive chef, Araxi Restaurant + Oyster Bar  
Meeru Dhalwala, cookbook author, co-owner and chef, Vij’s and Rangoli  
Maxime Durand, head chef, Agrius  
Chef Hidemine Endo, Kibune Sushi  
Alan Ferrer, executive chef, Minami Restaurant  
Mark Filatow, Waterfront Restaurant and Wine Bar and Waterfront Cafe and Catering

Chef Ernesto Gomez, Fayuca  
David Gunawan, chef / owner, Farmer's Apprentice  
Chef David Hawksworth, Hawksworth  
Kazuhiro Hayashi, executive chef, Miku Restaurant  
Oliver Kienast, chef / owner, Wild Mountain  
Chef Nathan Lowey, Dosanko Restaurant  
Head Chef Matt Martin, Liquidity Bistro  
Kazuya Matsuoka, COO, corporate executive chef of Aburi Restaurants Canada  
Jesse McCleery, chef / co-owner, Pilgrimme restaurant  
Chef Bobby Milheron, West restaurant & bar  
Ken Nakano, executive chef, Shangri-La Hotel, Vancouver  
Mary Lee Newnham, CEO / executive chef, Emelle's Catering  
Masahiro Omori, executive chef / co-owner, Yuwa Japanese Cuisine  
Adam Pegg, La Quercia & L'ufficio  
Chef Mark Perrier, Savio Volpe  
JC Poirier, chef / owner, St. Lawrence and Ask for Luigi  
Pino Posteraro, chef / founder / proprietor, Cioppinos Mediterranean Grill  
Chef Ryan Reed, managing partner, Nomad  
Executive Chef Michael Robbins, AnnaLena  
Nico Schuermans, chef, Chambar Restaurant  
Chef Erin Searle, AnnaLena  
Chef Lucais Syme, Cinara  
Raw Food Chef Yoshihiro Tabo, Ancora  
Chef Hidekazu Tojo, Tojo's  
Chef Ricardo Valverde, Ancora  
Chef Vikram Vij, co-owner and chef, Vij's, Rangoli and My Shanti  
James Walt, executive chef, Top Table Whistler  
Chef Letitia Wan, di Beppe Restaurant  
Joël Watanabe, executive chef and owner, Kissa Tanto and Bao Bei Chinese brasserie  
Chris Whittaker, executive chef, Forage Vancouver  
Thomas Yesdresyski, executive chef, Sooke Harbour House  
Ryan Zuvich, chef / owner, Hilltop Bistro & LaStella Trattoria

**CC. Premier John Horgan ([premier@gov.bc.ca](mailto:premier@gov.bc.ca)) and Leader of the Third Party Andrew Weaver ([andrew.weaver.mla@leg.bc.ca](mailto:andrew.weaver.mla@leg.bc.ca))**