

# Robert Bright

My family relies on sustainable seafood as an alternative to beef. I applaud cooke aquacultures willingness to switch to steelhead which I find more flavorful than Atlantic salmon. I appreciate the local source of quality seafood produced by Americans.

I have been involved in commercial fishing supply business since 1980.

It is my opinion that small commercial fishing boats containing three to nine fishermen are some of the most wasteful and polluting ways to harvest seafood between the human waste the fuel diesel and incredibly inefficiency of a swarm of boats in a marina or in a harbor or in a passage trapping fish makes no sense economically or environmentally.

I support a scientific and careful harvest of a sustainable resource like steelhead.

Yesterday the news from American seafoods where something like 70% of their crew has coved virus after just a month after taking every precaution is another reason why we do not need to send people into danger on fishing factory trawlers at this time.

Eighty-six crew members of an American Seafoods trawler have tested positive for COVID-19, according to a press release from the seafood company Sunday night. Nine tests are still outstanding.

The American Dynasty ♦ a 272-foot trawler whose home port is Seattle, WA ♦ had previously reported one crew member tested positive and was admitted to the hospital on Friday, May 29, for treatment. As a result, the company decided to test the entire crew, and on May 30 an additional 85 crew members were confirmed positive.

The factory trawler was most recently in Bellingham, WA, and has returned to the Port of Seattle where it is currently under lockdown. All crew members are being quarantined and monitored by medical personnel, the press release said