## **Peggy Paige**

We have lived on Admiralty Inlet for 35 years and have watched the water quality decline dramatically. There is no more Bull Kelp and much smaller salmon runs. As someone who has been in a farmed fish factory, I am appalled at the number of chemicals and antibiotics that are fed to those fish. I would never eat one. The main concern here is the discharge from the pens. How closely are you able to control the volume and levels of chemicals going into the surrounding waters which will flow all through Puget Sound. These pans CAN be placed inland where the discharge can be captured. The product will cost more but how much will it cost to restore the environment? NO NEW LEASES, Please.

In 2017, a B.C. study documented a strong correlational connection between disease prevalence in net pens and disease transfer to wild fish populations (Morton et al., 2017). Recent research in British Columbia found novel viruses in endangered salmon, and found evidence that these novel viral infections may originate from farmed salmon and trout (Mordecai et al., 2019). Such pathogens fall within the definition of pollutants, and the NPDES permit review should ensure that Cooke's plans will eliminate the risk of these pollutants harming the integrity of the Sound ecosystem and the biological integrity of its wild species.