

## Washington state to release Chinook fry after power outage

Associated Press

OLYMPIA, Wash. — Up to 2.75 million fall Chinook salmon fry are headed to the Minter Creek Hatchery in Pierce County in an effort to replace salmon lost during a Dec. 14 power outage at the facility.

The Washington Department of Fish and Wildlife received approval from NOAA Fisheries to use excess Chinook from six other hatcheries for release from Minter Creek and Tumwater Falls next May and June.

Department of Fish and Wildlife Director Kelly Susewind said several tribal co-managers have agreed to the transfer.

Susewind says it won't replace the salmon they lost, but it helps.

The state estimates 6.2 million Chinook fry were lost when a windstorm knocked out power to the Minter Creek Hatchery.

The facility's backup generator also failed to start, cutting power to the pump that supplies water to incubators where the fry were held.

## Nemah home invader gets 14 years behind bars

By NATALIE ST. JOHN  
Chinook Observer

SOUTH BEND, Wash. — Joshua Andrew Turner's meth-fueled shooting spree earlier this year earned him about 14 years in prison.

In early December, Turner, 27, formerly of Coos Bay, was sentenced to 166 months after pleading guilty to first-degree burglary, first-degree robbery, first-degree kidnapping and first-degree theft of a firearm.

In March, Turner and his girlfriend at the time, Sincer-A Marie Nerton, formerly of Naselle, raided Nerton's grandmother's Nemah home in the middle of the night.

Turner and Nerton, who had been living with the grandmother until shortly before the robbery, fired several shots into the home before entering. They held

three occupants at gunpoint while stealing firearms, phones and other property. By the time deputies arrived, Nerton and Turner had fled to Oregon.

The Pacific County Sheriff's Office quickly enlisted help from several Oregon police agencies, and both suspects were apprehended within days.

Nerton quickly pleaded guilty and was sentenced to 130 months in prison. She agreed to cooperate with police. That resulted in a lighter sentence for her.

Nerton said they had been smoking meth for several days when they robbed her grandmother's house.

Nerton is serving her time at the Washington Corrections Center for Women in Gig Harbor. Turner is at the Washington Corrections Center in Shelton.

# Study: Northwest salmon not immune to ocean acidification

By JES BURNS  
Oregon Public Broadcasting

A new study suggests that salmon will not be immune to the effects of ocean acidification.

Scientists found that changes to ocean chemistry disrupt a fish's ability to smell danger in the water.

Researcher Chase Williams of the University of Washington exposed young coho salmon to the elevated ocean CO2 levels expected over the next few decades. He then dropped in an odor that normally makes the fish react as if a predator is near. The fish ignored it.



Bureau of Land Management

An Oregon coho salmon.

"They're still smelling odorant, but the way their brain is processing that signal is altered ... Before, they would avoid this predator odor and now they're more indifferent to it," Williams said.

The results are concerning because salmon rely on smell to avoid danger, find

food and to find their way back to spawning grounds in West Coast rivers.

Co-author Andrew Dittman is a scientist with the federal Northwest Fisheries Science Center. He said the results could apply to other salmon species.

"The mechanisms involved ... are very sim-

ilar. So the expectation would be that we would see relatively similar phenomena in the other species as well," he said.

The ocean absorbs about 25 percent of the carbon dioxide in the atmosphere. The more CO2 humans emit, the more saturated the ocean becomes, thus lowering the pH of the water.

Ocean acidification has already started to have negative effects on the Pacific Northwest's shellfish industry. Knowledge about potential impacts on other ocean species is still limited.

The study was published in the journal *Global Change Biology*.

## Bioengineered food label rules draw criticism

By CAROL RYAN DUMAS  
Capital Press

While farm groups are pleased with the U.S. Department of Agriculture's new disclosure standard for bioengineered foods, others are not.

Some public interest and environmental advocacy groups contend the standard is deceptive and doesn't go far enough to identify genetically modified foods and inform consumers.

They take issue with the term "bioengineered," the permitted methods of disclosure and the omission of foods they say should be labeled as genetically modified.

"This deceptive rule will keep people in the dark about what they're eating and feeding their families," Wenah Hauter, director of Food & Water Watch, said in a statement.

"It is meant to confuse consumers, not inform them. This deception is a tool being utilized to maximize corpo-

rate profits, plain and simple, she said.

The use of "bioengineered," rather than genetically modified organism, is a deceptive strategy because consumers don't know what that means, she said. In addition, the use of digital codes and other technology makes GMO disclosure more difficult for consumers, and the definitions of what triggers labeling are far too limited, she said.

Options for disclosure include text, symbol, electronic or digital link, text message and a phone number or web address where consumers can access information.

The standard does not apply to foods such as meat, milk and eggs derived from animals fed forage or grain developed through biotechnology. It also does not apply to highly refined products such as sugar or oil derived from biotech crops.

The Environmental Working Group said the disclosure

rule fails to meet the intent of Congress to create a mandatory disclosure standard that includes all genetically engineered foods and to use terms consumers understand.

It also fails to address the needs of consumers who don't have expensive phones or who live in rural places with poor cell service, the group said.

"The Trump administration has yet again put the interests of pesticide and biotech companies ahead of the interests of ordinary Americans," Scott Faber, the Environmental Working Group's senior vice president of government affairs, said in a statement.

In addition to using the unfamiliar "bioengineered" term, allowing the use of bar codes that require a smartphone and a reliable broadband connection and exempting refined products, the threshold for the unintended presence of genetically engineered ingredients is far too

high, the Center for Food Safety contends.

At 5 percent, that threshold is more than five times the European Union's 0.9 percent standard. The majority of genetically engineered foods would not be labeled as a result of the exemption for highly refined products and the 5 percent threshold, the Center for Food Safety said.

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