

**Atlantic Centre**

**Bluefin**

Production: 26-B78

Producer: Annette Clarke & Paul McNeill

Pix Lock May 4, 2016

Transcript with Time Code

Transcripts Delivered: 2016-05-31

Length: 52 min

Work registry number (Entire project): 551620

Registry number (English):554625

(C) National Film Board of Canada

10:00:12:11

*A National Film Board of Canada Production*

10:00:42:10

Brian: These are animals that can generate heat, they're essentially warm blooded fish and because of that they can practically swim from the Equator to the Poles. And they do this every year, to spawn. Navies have studied their body design. A bluefin tuna can swim faster than a torpedo. So I mean here is an animal that if it was a land animal-

10:01:07:15

Brian: - it would be revered, nobody would ever, I don't think, allow it to get close to extinction. But because it's a fish, because it's sort of out of sight, out of mind and cold and scaly, people don't seem to have that same reverence.

10:01:27:02

Garth: I've heard tuna will come right up by the boat and they take the herring or the mackerel that they're using for bait right out of the person's hand.

10:01:43:10

Garth: That creates a little bit of alarm bell in my mind.

10:01:53:17

Arnold: The tuna are starving and that's why there's so many here.

10:01:57:03

Arnold: And at this time of year, should be in better shape than they are. When the fish come into the Gulf here, they're skin and bone.

10:02:06:04

**BLUEFIN**

10:02:22:20

*North Lake  
Prince Edward Island, Canada*

10:02:28:22

Eva: It's the greatest place in the world to live; spring, summer and fall, and it's fantastic and you couldn't want for anything nicer, this is a gorgeous place to live.

10:02:39:10

Eva: I never wanted to come in from the tuna fishing; I always wanted to be the last boat out just in case I'd see that fin.

10:02:45:20

Garth: In the 50s and the 60s, North Lake was a fairly active fishing community. There was two, ah, canneries up there. Processed mainly lobster, mackerel, herring, cod fish, bait and things like that, so it was a fairly active fishing community.

10:03:04:02

Margaret: This is a picture of the first Tuna that was caught at North Lake, 1967, caught by Captain Aubrey Purcell and Bruce Oland. There's a new World Record Tuna caught right there.

10:03:17:07

Arnold: To get the charter business going you had to catch the fish to make it, make it public and get it in the Guardian newspaper.

10:03:23:20

Arnold: They'd have to come in and get your picture taken which ended up killing the fish and there was no Market for the fish afterwards so they just, there was a hole dug in the woods and they were hauled in the woods and dumped in.

10:03:35:21

Jeff: It's the history of North Lake, it's the adrenalin rush catching these big fish.

10:03:40:14

Jeff: And we're fishermen. What's any better than a big fish?

10:03:46:00

Bruce: People knew that, you know, there were thousand pound giants here. A lot of them want to chase these giants, because they want to join a club, the thousand pound club it's called, but uh-

10:03:56:21

Bruce: That's how it all started, that's how the place got found, how the tuna capital of the world became.

10:04:04:03

Ken: The best fishing was in the late 60's, and early 70's.

10:04:09:07

**Ken Fraser**

*World Record Bluefin Tuna - 1496 lbs*

Ken: And then the fishing sort of died off after that and we went through a period of nine years where we didn't have any fish here at all.

10:04:14:14

Garth: The feeling with most species at that time that really that there's almost an inexhaustible amount of fish. We didn't see the danger signs. We probably didn't want to see the danger signs. When you looked at the statistics, very obvious that 95 per cent of the fish had been caught. I was, I was there with everyone else, it's not they, it's us.

10:04:56:03

Boris: Atlantic Bluefin tuna were once present in South Atlantic. Off Brazil, Argentina, South Africa. So I think the large abundance here is really fortunate for people that living here.

10:05:14:12

**Boris Worm**

*Marine Biologist- Dalhousie University*

Boris: But it's really like one herd of buffalo in, in one of the last valleys where they're found in abundance, where's there's entire planes where they're not seen at all.

10:05:23:08

Boris: Few people have had the chance to observe tuna in their habitat under water. Most people have ever only seen them canned or as fillets. If they have seen the animal, they've seen it dead, dangling off a hook. And I think often you have very clear choices over whether we destroy something or whether we keep it.

10:06:20:16

Male: Hold the bag for ya? Is that off?

10:06:23:08

Male: How are the shots Brian?

10:06:24:06

Brian: Amazing, I mean the tuna are just so, so cool. God almighty, it's just, they're just such perfect beings you know.

10:06:34:08

Male: Wow

10:06:36:11

**Brian Skerry**

*Photojournalist - National Geographic*

Brian: I did hear that you know the fishermen were quite surprised to learn that these fish were behaving the way they were behaving. I mean these guys have been fishing these animals for, for decades, for generations and they probably know more about their behavior in this part of the world than obviously anybody. And yet they were very surprised to see them this way, to see them constantly coming around the boat and so close to shore.

10:07:10:20

Male: How is it?

Boris: It's un... believable.

Male: You're not having any fun are ya?

Boris: Ha ha, it's awesome.

Boris: They never touch each other, they never touch me, when I was hand feeding them I had to, one brushed my knee with the fin, once.

Brian: They just glide effortlessly and then when you see them turn around, boom, they just take off.

Boris: And sometimes they come at you if they see you, they do break. I've never seen a fish break, but they can actually break and then go the other direction in an instant without touching you.

10:07:42:04

Brian: And they're always looking at you. That eye always knows where you are, you know you just can't help but wonder what they're thinking. I'd like to for ten minutes be a Bluefin to see what it feels like to swim like that. What I'd like to do with my images is show people that this is an animal that has no terrestrial counterpart. There's nothing like it that you could equate on land. It continues to grow its entire life. If it was thirty years old you might have a two ton fish out there. And yet they don't get that big today because we're way too good at catching them.

10:08:29:09

Garth: I first became acquainted with them around the mid 60s. We didn't even know that they were Tuna. The fishermen were calling them giant mackerel. They wanted us to buy them because the fishermen expects all buyers to buy everything that they catch.

10:08:44:02

**Garth Jenkins**

## *Tuna Buyer*

Garth: So we bought them, five dollars a Tuna. We froze them because we didn't know anything else to do with them. And we found a market for them as pet food in Germany, so we put them in the container and sent them across the Atlantic and some dog or cat ate them in the Rhineland.

10:09:24:13

Garth: One day the Japanese showed up. I wasn't the person they contacted, the person they contacted was a man by the name of Albert Griffin who had a plant in North Lake and was actually right in the centre where the Sport Fishery was.

10:09:49:08

### *Japanese Translation:*

*Akira: People from all over the world came to North Lake for single catch sport fishing...200, 300, even 400kg tuna. These fishermen weren't interested in the tuna meat. They were only interested in competing and recording the weights before going home.*

10:10:14:03

### ***Akira Okazaki***

*Retired – AirCargo VP*

10:10:18:08

### *Japanese Translation:*

*Akira: But, the fishermen couldn't just throw away the tuna...a 400kg rotting tuna would make a big problem. So they dug holes to bury them. The North Lake fishermen asked me how we were going to use the tuna. I told them it was for human consumption, not pet food.*

10:10:45:03

Garth: They showed them how to prepare tuna and they prepared it. It went by truck down to Kennedy Airport and then on a jumbo 747 to Japan. It was taken into the Tsukiji Market which is the main market in Tokyo and it was cut up and it was given to the buyers for them to test it and see if they liked it.

10:11:17:20

### *Japanese Translation:*

*Akira: So, they would be iced and exported. After all this was done, exporting of bluefins finally started.*

10:11:35:00

### ***Tokyo, Japan***

10:11:54:18

Wayne: Without the Tuna Sports Industry in North Lake, PEI, this never would have started. So the fact that nowadays you could anywhere, anywhere in the world, you can go into the supermarket and buy sushi. There are Japanese restaurants in every town, every country.

10:12:13:10

### ***Wayne MacAlpine***

*Retired – AirCargo Exec*

Wayne: So all of the stuff that we see nowadays, all started in North Lake, PEI.

10:12:21:09

### ***Tsukiji Fish Market***

10:12:44:16

Wayne: And this is PEI fish. Looks fresh doesn't it? It looks very fresh. How much weight? Two hundred and sixteen kilos.

Wayne: Two thousand metric tons a day are sold in this Market. And how many days a week? Five days?

Akira: Five days.

Wayne: That's ten thousand metric tons a week.

Akira: oh, that's three... so, almost 30 minutes.

Wayne: And all the fish move in 30 minutes. Can you imagine, thirty-five million dollars in 30 minutes, five days a week.

10:13:33:10

Brian: In regards to Bluefin tuna, they suffer from this lust for sushi that has been created worldwide. It's a relatively new thing that may only have really emerged in the last 30 or 40 years. But a tremendous amount of damage has been done. And where I live there are sushi bars and people have no idea what they're eating, I don't think, or just how magnificent this creature is, or how vulnerable it is.

10:14:14:23

**Chris Davies**  
*Former Member - European Parliament*

Chris: The most expensive fish in the world, each one selling for tens of thousands of Euros. Japan stockpiling en masse. Japan where apparently the word conservation actually means buy en masse, kill the fish, freeze them for twenty or thirty years so they can eat them in a couple decades time, if they can afford the bill. And then you look at ICCAT, the International Council for the Conservation of Tuna. Conservation of tuna, species have dropped by eighty to ninety percent, we're facing extinction, and we have a body that is set up supposedly to look after the tuna. It has failed completely, it ignores the scientific advice. It keeps setting quotas far, far too high.

10:15:22:19

Jeff: Oh, you're gonna need another rod.

Child: This tuna's tired.

Jeff: You getting her.

Woman: Oh, Olivia, god love your heart! Catch and release.

Child: I'm Okay!

10:15:32:00

**Jeff MacNeill**  
*Commercial and Charter Fisherman*

Jeff: It's just, everybody's got a different idea. I'm going through life once and I want to go through it wide open. Some guys like fighting, some guys like bowling, some guys like smoking cigarettes. I like catching tuna and going after god's little creatures.

Jeff: 1980-1981, that was the first one of the season. That photo was actually on the front page of our local newspaper where we had landed the fish. I think I was eight years old. Who is this little dude fighting the fish.

Son: Me.

Jeff: Pretty cool, eh. That's your first one too, isn't it?

Son: Yip.

Jeff: How big was he?

Son: Six seven seven.

Jeff: Is that a big one? Fellow's pretty well done duck I'd say, isn't he? Do you think you'll ever tuna fish when you get bigger? Are you going to wind him in or are you going to drive the boat?

Son: Wind him in.

Jeff: That'll be good, I'll drive the boat. You know I've been out since you've been a little boy and every time it bends over it's the same thing, man what do we have on the end of this.

10:16:39:01

PHONE RINGS

Jeff: There's your favorite part where they cut the head off with a chainsaw.

Jeff: MacNeill's Tuna and Deep Sea Fishing. Yeah what's going on now? Okay, right on. What time are you planning on being here? Yeah, yeah we'll get you on a fish, we'll get out there, we'll get on one. Okay, we'll see you in the morning. Drive safe buddy. Bye.

10:17:23:19

Ken: It's a really, really strong addiction to tuna fishing. It's the same as smoking or gambling or anything else. Only I think tuna fishing is even worse. I had to let two businesses go, we had a sports store and a welding business and a lot of people employed, and when I got the bug -

10:17:23:19

Ken: ... the addiction to go fishing it was you know, there was no stopping me. I just sold my house, sold everything and built a place over at North Lake and went fishing.

10:18:14:12

Carl: When I was a younger man, I absolutely loved fishing. It was the greatest thrill of my life to catch bluefin tuna. I've heard about the giant tuna in Prince Edward Island since I was about twelve years old and most of my life I wanted to come. And then I heard that the tuna went away, which didn't surprise me because the tuna was going away every place else that I knew about. So I just figured well I guess I'll never see that.

10:18:55:00

Ross: We'll drift offshore and we'll start chumming a bit and see if we can get some around. There's another one. We got like eight fish under us right now.

Carl: Wow.

10:19:08:10

**Ross Keus**  
*Commercial and Charter Fisherman*

Ross: Yeah they'll be here in a second once we start throwing bait.

Carl: They're like 10 feet down.

Ross: We had a scientist out last year and they were just hand feeding them.

10:19:28:22

**Carl Safina**  
*Writer and Ecologist*

Carl: I would like to just be able to go out and catch and kill these fish like I did when I was twelve years old or twenty years old or thirty years old, and feel okay about it because I thought there were lots and lots of fish. But that's just not the situation that we have.

Ross: Oh, there's one right there.

Carl: Oh boy, oh my god, wow. Oh wow. I've seen a lot of tuna but that, that's the biggest one I've ever seen at the surface. Oh, jeeze.

10:20:00:21

Carl: Now these fish were missing here for many years, now they're back. People are guessing about why exactly they've come back here. They may in a few years be gone again.

Ross: That was the little baby.

Carl: A little baby?

Ross: I want to see the big guys. There's a couple big guys marking down there. I want them to show themselves.

Carl: I'm astonished that the fish are here instantly with no looking around for them, no waiting. Usually the tuna fishing I've done, there's a lot of waiting. We used to call it 'tuna wishing'. So this is 'tuna instant'.

Ross: Like that's amazing when you see these guys doing what they do like just I know myself when the rod takes off its just, it's just a rush.

10:21:09:21

**Jamie Bruce**

*Commercial and Charter Fisherman*

Jaimie: My boat has been on a one hundred percent success rate every day. I have not gone without a hook up. There's another seventeen in PEI that are Charter Fishing, there's nineteen of us, total. That's what we're promoting here in PEI is catch and release because we're here for the long run. We don't want to have this just a one or two year wonder, we're here for the long run and you know the last thing we want to do is to be killing every fish.

10:21:42:03

**Tim Simpson**

*Editor – BlueWater Magazine*

Tim: It's a very exciting time because for many years these fish were absent. You know they either caught very few or they caught none, for years. And so to see this massive resurgence in stocks is, is extremely exciting and that's what brought me here from the other side of the world. They have an extraordinary opportunity here, they got the biggest tuna in the world. Like tuna are a major draw card for a sport fisherman and this is the Grand Prix, this is the biggest tuna of the world and they're here, literally a couple of miles offshore in calm, easy to fish conditions. It's got everything going for it. And it's a beautiful location, like just being here is a thrill, it really is. This is a beautiful location. So, tuna aside, it's a trip worth doing just to be here and then you throw in this world class fishery, it's just got everything going for it. I'm really excited for these guys, they got a huge potential to build this up into a world class destination for game fishermen.

10:22:51:06

Troy: Crank. Keep the tongue in your mouth. He'll be buying out his uncle in 15 years time when I retire. If there's anything left to catch.

10:23:16:05

Tim: By interacting with these fish recreationally and then releasing them, we are, we are creating a lot of wealth for coastal communities like North Lake here and if this sport fishery develops, which I can see it very well could, then there will be an industry here and it will be a rental industry. You sell something, it's gone, it's gone, that's it, you might have got a nice payday for whatever you sold but it's gone, you haven't got it back. If you rent it, you sell it, you still get it back and then you rent it again and then you get it back and you rent it again.



Troy: It's ripping. Oh! It swam away. Ha ha ha, good job.

10:24:09:23

Jamie: It's the ultimate thrill, and it's the size of the fish. And what we have off North Lake is what most areas do not have, and that's 1000 pound fish.

Tim: People go away and they become devoted sort of tuna protectors. So a lot of the most avid protectors of fish are the people who are involved in it.

10:24:36:09

***Troy Bruce***

*Commercial and Charter Fisherman*

Troy: You got two dozen fish splashing beside the boat, ripping at pieces of herring you're firing over, and nowhere else has anybody else told us in the world that they've done this. And we've had guys that have fished everywhere, all over the world and this is the only spot they can do this hand feeding. It's just amazing.

10:24:55:16

Carl: It would be a lot better if they could make money bringing people in to catch and release the fish or bring people in to go diving with 1000 pound tuna. That would be better, and it's where I would like to see it go.

Man: Wow.

Man: There he is.

10:25:23:06

***Arnold Bailey***

*Commercial Fisherman*

Arnold: Now, now this is making things look too easy, what's going on here. It's going to do them more harm than good, it's going to do them more harm than good. Put the hook away for a while, okay? The only time the hook should come out is when you want to harvest your fish. I think the boys got a little bit of smartening up in the head boys.

10:25:49:15

Troy: The only way you can make any money or have a future in the tuna fishery that I see by being a Prince Edward Island tuna fisherman, commercially, with one tag, you can't do it. You can't make a living at it three months of the year or ten weeks, or whatever. So this is the only option that we felt to you know, to keep fishing, keep on the water, doing what we want to do. And no doubt we made more money doing this than we would have commercially.

10:26:23:11

Arnold: The Charter boats could have charter all they want, they're out there fishing where they're being hand fed. Charter boys now tomorrow, on a nice beautiful day went up the shore here five miles and do their thing again tomorrow up there. Let them get up the shore a piece away from the harbor, see what they come up with. They're all saying there's lots of tuna here, prove it. Get away from the nets and away from the tuna having to be hand fed. Get out in the wild again, these are turning into pets.

10:26:49:08

Tim: There's a mismatch between the information that we're hearing about the quantities of these fish left and what we're seeing on a daily basis out here. Because something strange is going on and in the last couple of years the guys here tell me that they have seen more fish here in the last couple of years than for thirty years.

10:27:41:20

Boris: I try to avoid being there when these large species are killed. I'd much rather observe them in their natural habitat. Because I think it's an endangered species and it needs a break from fishing. It has been fished too hard in the past.

Boris: This is where it's now, it should be up here in order to produce maximum catches. If it were up here we could fish a lot more of them, the fishery would be a lot more healthy than were it is now.

10:28:22:01

**Walter Bruce**  
*Commercial and Charter Fisherman*

Walter: We have an artisanal fishery, you know, small boats, single fish like a day, type thing, hook and line. We're not hurting the stock. The problem lies elsewhere in the bigger system.

10:28:32:04

Jamie: The fishermen are very frustrated when they, you know, watch the news or see a newspaper article about bluefin tuna, calls for extinction or you know endangered species, what have you, because we don't see it. We're on the water every day, we're the stewards of the sea, we know what's going on out there.

10:28:52:14

Brodie: They're on crack, man, crack. If you're not snorting it, you should fucking get on it because you're crazy. The fucking bunch that comes out over here and says that there's no fucking tuna is crazy. I sailed 34 miles off Cape Breton, I was here fifteen minutes, hooked up, bang, done. There's not a chance they're endangered, not a chance. No, absolutely friggin not. We respect these fish, they're like gods here right. The tuna is a god. There's my one tag for the year. That's it, that's all I got.

10:28:55:21

**Brodie Creed**  
*Commercial Fisherman*

10:29:45:00

Jamie: Scientists, they sit in an office, they do their work on their laptop, they do a little bit of field work and have some people out in the field doing some, some scientific studies but they're not there every day. I'm sorry but we're the scientists, we know what's going on out there. We study the sea, you grew up on the sea and we know the patterns of the weather systems and the fish and when they should be gone and when they should be here, when the bait should be here, the big fish are going to be behind them. So I don't think you can, I don't think you can argue with some of these fishermen, there's some experienced fishermen that are out there and they're the best scientists you'll ever talk to.

10:30:26:04

Arnold: These here are the only breeding fishes left around, are these large ones off of North Lake. At the west end of the island, some over south towards Pictou. You inquire from scientists and they'll tell you the same thing, there's only a small amount of breeding fish left, the large tuna are the breeding fish. Lots of juvenile stuff. Why do you think all the boats are in North Lake? All the little fish around our parts, a few little fish, and they don't want them, they want the money fish because they figures they're going to get money for these big ones. But when you're all said and done a two hundred and thirty pound tuna dressed at twenty-nine dollars a pound is pretty close to my four forty-five one at seventeen dollars a pound. The money is about the same. But the only thing is when you take the big fish out of it, you're taking a spawner, you're taking the mother hen out of it.

10:31:17:05

Carl: If you hammered them in the Gulf you would wipe them out while they're breeding but if you really hammered them here you would probably also go pretty far towards wiping out the only Western Atlantic breeding population. So this is one end, this is kind of like they go there in late winter to breed and they come here in the late summer to feed.

10:31:49:06

Tim: These fish, the tuna are being hit from multiple angles. And sadly, there's been so many of these fish caught that their numbers are now substantially down, like way down. I think something like ten percent of what they used to be, ninety per cent have been removed, fished out. And so the stock is really struggling to survive and people, serious scientists are saying that these massive bluefin tuna are in serious threat of extinction.

10:32:17:17

Boris: Here you'll see where they once were, all the cells that have color in them is their distribution in the 1960s. And then the blue ones are where they were once found but not found anymore. They've been lost for much of the South Atlantic, so we're here, we still have them, we're lucky in that. But it's only remnants of a much larger population that was once there that was much more widely distributed.

10:32:41:05

Jeff: Like the scientists, they grew up in a school and they have all these theories and these numbers, what do they actually know? Like how can they say there's no tuna left when you can put a guy over the side of a boat and there would be fifteen come right to him.

10:32:59:14

Boris: So the fish that are seen off North Lake here, they're the giants, they're the large fish, the big breeders, they're very fecund individuals that are obviously important for keeping the population going. Fish by and large, the older they get, the more eggs they produce and it's not in a linear fashion, it's actually in an exponential fashion which means that the fish that's twice the size may produce ten times more eggs than a fish half its size.

10:33:37:08

Jeff: That boat leaves harbor the morning I'm coming back with one.-And It's for a reason, right. When I go hunting or fishing, that's it. If there's, like it's a bad day to be a tuna when I leave that harbor.

10:33:50:03

Jeff: Turn the boat, turn the boat. Just stop, just stop.

Garth: Most of the tuna fishermen are multi-species fishermen and their main income is from the other species. In around PEI it's mainly lobster, some snow crab, a bit of herring. They're not relying for their sole income to be the tuna.

10:34:26:20

Jeff: It cost you fifteen hundred to three thousand dollars to go catch that first tuna. There's no money to be made tuna fishing anymore. The way I see it, or a lot of them, half of it's for the thrill. Cause there's not a lot of money to be made at it. I like to see the flash when he comes up and his gills are going and his black eyes, you can see the fear in his eye. He's an untamed monster and here he is, I've tamed him. And hundreds of them. It's like one of god's greatest creations in the ocean and I'm getting to catch them and people are paying me to do it cause I'm good at it.

10:35:40:00

Child: Hold it up. Hold it up. It's heavy.

Woman: Look up, Shelby girl.

Jeff?: You happy? Good.

Woman: Where did they come from to buy them?

Jeff: Sapporo, Japan. Is it?

Male: Sapporo, Karatsu, they're all over the place.

Jeff: These are all high end ones, right, like none of this stuff stays in Canada, they're all the best of the best and they're all gone.

Jeff: I like hanging them on the wharf. Come on boys.

Woman: Take another one.

Girl: Mommy, don't forget about you.

10:36:25:02

Garth: Somebody was telling me that the fish are now out here, so tame now that they're actually throwing some herring right from the boat and the fish are coming right up and taking them. They were always the opposite as far as I was concerned, they were always shy.

Man: Oh yeah, extremely.

Arnold: They're hungry, they want to be fed, we hand feed them the herring, when you shook the herring nets out, they're coming for food. It's like any stray dog comes to your door and he comes looking and you give him that first bite, what's going to be there the next morning. He's going to be back again as soon as he here the door knob and you step out, he's ain't going to be too far away, he's going to be looking for another biscuit or a slice of bread or something and that tuna is looking for easy meals, that's what they want.

10:37:11:22

Garth: Many out there?

Fisher: You couldn't imagine.

Garth: Is that right?

Fisher: Oh, it's a shame you're only allowed to catch one.

Garth: Yeah well, we have to make sure we have some for tomorrow.

Fisher: Most definitely. I think the stocks are better, either that or they're all coming here now instead of, I think this is the last place, the last straw...

Garth: That's the scary side of it, whether, I mean we've got lots of fish but do we have the only fish, that's the scary thing.

Fisher: I'll probably live old enough to see something else go.

Garth: Fantastic of a fish.

Fisher: The best rush you can get and still have your clothes on.

Garth: Well, yeah, I guess I'm going to take your word for that.

Fisher: Oh, yeah.

10:38:12:09

Carl: Our brains tend to work short term. Fisherman's brains especially work short term because the fish come and go over time. The impulse is catch the tuna now while you can because they will leave and then somebody else might kill them; you might as well kill them. So under those circumstances in the short term it makes perfect sense. In the long term, what makes sense is, everybody agrees to kill them at a rate that is below their reproductive rate, so the numbers can either increase, which is what they need to do now or stay high enough so that everybody can make a living and make money and their kids can stay in their communities and all that good stuff. But that's not our main first impulse and that's not what we do. We have politicians that are in office for a few years, they have to get re-elected, everything is very, very short term, it's not really, our system is not suited and is not geared toward long term survival and that's why we have the catastrophe's that we have.

10:39:21:05

Brodie: You know what's endangered is bait fish, herring, mackerel. And we haven't got as good prices as we did last year either for our tuna.

10:39:38:11

Walter: You know I done as much damage as anybody did. But at the time we didn't think there was any end to it. But, we know it happened in the cod fishery. If you look at, I was on the Fishery Council and we done a study on herring, we studied areas where the fishery had collapsed. Fisherman's Bank and out here is got all the earmarks of those places. You know the herring are getting harder to catch; the fishermen were using twice as many nets. They're not getting a chance to spawn is what's happening and they're not getting a chance to do that because if there isn't a tuna chasing it, there's a gill net chasing them so it's, they're being harassed to death and the fishery will collapse if they keep going the way they are.

10:40:14:20

Jamie: That's the catch 22 out of it, you're catching them as they're spawning and everybody asks the question, well why. I don't have the answer to that, I don't know, maybe you should be letting them spawn and move on but I really don't know. But historically, inshore fishermen, that's when it was always fished.

1

Garth: We're probably the last country in the world or maybe one of the last countries in the world that allows a roe fishery. You kill the animal just at the time when you shouldn't kill it, if you want to replenish your stock. I really don't think that's a very sustainable industry.

10:41:01:20

Walter: One of the reasons the tuna is here is you know they're starved. There's nothing for them to eat anywhere's else and they're in here chasing the herring, that's why they're here. They're not here because of our good looks or anything, they're here because of the food. A lot of the time nobody wants to admit the truth you know, there's lot's there, that attitude. You always got to blame somebody. Like nobody ever failed in school it was always the teachers fault.

10:41:34:01

Arnold: If we don't have our herring, we don't have no bait fishery, we got no bait for our lobster gear, we need bait for lobster traps. We need bait for when the crab fishermen need it and the tuna need it and the cod fish need it to grow and the whole thing, it all goes down the chain, the food chain but you got to have the food chain. If the link is broke it all goes down, it falls apart.

10:41:59:22

Jamie: We both herring fished, we been there when it was really good, up North Lake and...

Troy: This stock is near done here. It's in serious, serious trouble.

Boris: That's bad news.

Troy: It is.

Boris: for you.

Jamie : For everybody.

Troy: It affects everybody.

Boris: The Bluefin will not spend a day here if there are no fish anymore.

Troy: When we were on Fisherman's Bank the day before yesterday and yesterday morning and it was completely, a very small area, maybe half a mile square where the herring boats were and there was dozens and dozens of pilot whales, bigger whales, we call them blackfish but maybe they're minkes or whatever, seals, tuna, everything and it was all in this little half mile square.

Troy: I fished on Fisherman's Bank when there was 200 boats out there. And, you wouldn't put 200 boats on that area I saw yesterday.

10:43:33:18

Carl: I think there was a long period of time in my life when I would have thought that being here and seeing that and watching that rod go over and hearing all that line screaming off the reel would have been absolutely thrilling, but my relationship with it has changed.

Male 1: I fucking broke it.

Male 2: I know, I know, just go easy, let the drag down.

Male 1: I fucking broke it.

Male 2: It's gone.

Male 1: Jesus.

Male 2: The drags right off. Third time's the charm though right.

10:44:24:12

Carl: I don't really; I don't really like how all the fish get broken off with so much line to catch them. I'm not all convinced that they're okay or that the hooks fall out or any of this other stuff. And, it's not really, it's not really the relationship that I want to have with these animals anymore. It's a lot of torment and harassment.

Man: Beautiful. That's a female. That's a big female. Look at her. She's beautiful.

Man: Fuck.

10:45:27:02

Carl: All this catch and release might be worse for numbers of fish then just killing a few and going home.

Male: What a beautiful day fishing.

Carl: So let's talk about the line, the loss of the line. We broke two fish off today that were dragging hundreds of yards of line behind them.

Jeff: At least a couple hundred feet, yeah.

Carl: That happen frequently or very seldom?

Jeff: That's the first time it's happened to me in sixteen summers and I've done it, like it went back to back, we lost two fish in a row doing that. No, that doesn't happen, like that's.

Carl: How did you feel when the fish broke off with all that line?

Jeff: I felt shitty. My whole ultimate goal is to do things for my kids to enjoy and my grandkids. Like that bothered me more today, then, like I'm not much for killing them anymore either commercially, right? I do it because I'm a commercial fisherman and I have to keep my licensing for, basically for money to keep food on the table too right. And we take one a year. But I felt worse, like I feel really shitty because of the two fish. Like I know in a couple days time or I pray to god in a couple days times those hooks are going to come out of them, right? But that's, that's poor sportsmanship there, and it's not fair to the fish either dragging that line around.

Carl: Alright well thank you again.

Jeff: Thank you very, very much.

10:47:07:00

Carl: You would never tolerate deer hunting if deer hunting involved putting a hook in a piece of sugar and watching the deer as it was, you know, trying to shake the hook and becoming increasingly exhausted. You know, I mean you just have a little empathy, it's not like a onetime sudden change it's just after a while you start to think maybe we should grow up.

10:48:03:06

Carl: I certainly think that one of the big problems with our view of fish is that for the most part we think of them just as commodities. They have no value in most people's eyes until they're on a plate, cooked, looking nice and we're about to eat them. We don't relate to them as wild animals, we don't see that fish are wildlife. The main problem is we can't see them.

10:48:42:10

Male: Hey. It's still beating, look.

Carl: So I wish we had a different relationship with these animals, I wish we saw them differently. I wish we saw them a little bit more from their own perspective and on their own terms. We're not getting into their lives, we're not with them as they migrate, we're not feeling and understanding their experience of the world. It's something we can't really have.

10:49:13:00

Jeff: In a few years time, the only thing that will be left here, me being a tuna fisherman, is a few of the pictures and the memories that I saved along the way, right. It's kind of like the last buffalo hunt.

Arnold: Other places do things different; they'll kill them regardless, regardless of what, right. But here, at least we can try to take care of what's here, at least we can say we didn't, it wasn't us that wiped them out completely.

Carl: It's not just about one little port here and how nice everybody is. It's a beautiful place and everybody is nice, that's not what it's about. It's about how many people can the world support and how much stuff can we take and how much stuff do we need to leave, that's what it's about.

10:50:59:16

CREDITS