

## BTA UPDATE

**22 April 2020**

BTA is working with both Scottish Government and Defra.

### English and Welsh Government representation

- Weekly telephone Conference on Thursday or Friday
- This is led by DEFRA and we have representation from EA and Animal health and welfare.

### Issues on the weekly agenda

- Staffing health and welfare.
- Update on markets - Table and Restocking, Fry and Fingerlings and Processors.
- Looking at alternative markets and how these might be encouraged.
- Welfare issues due to overstocking and therefore fish flow and space. Planning into the summer with reduced river flows and increased temperatures.
- Excess stock if the Markets stay shutdown ,there might be a need for slaughter and disposal into biogas /pet food .

### Requests to Defra last week and before

- If staff are furloughed, they should be able to return to the farm for a few hours to attend to fish health and welfare issues.
- Help in looking at alternative markets including China , freezing stock etc.
- On farm processing allowed ie filleting
- Keeping fisheries open so when non-essential travel is allowed, people can return to fishing
- Making sure Fisheries are top of the list. Healthy non-contact activity, good for well-being and low risk.
- Funding - confirm if the EU funding from EMFF is available whilst we are in transition from the EU. If not, funding from DEFRA, MFF or hardship fund.
- Funding announced last week details to follow.

### Requests to EA

- Derogations to abstract more water if needed to keep stock alive, to be dealt with by region and on a case by case basis, both ground and surface water.
- An indication the Farms might be in breach of consent with oxygen and other parameters etc again dealt with by region and on a case by case basis. These should not be recorded as a breach due to the exaptational issues we are facing.
- A holiday payment for abstraction and discharge charges.



### **Marketing**

- We are working with Seafish link below this is part of Seafood 2040 that BTA is involved with

<https://www.fishisthedish.co.uk/seafood-stories/kitchen-talk/sea-for-yourself-campaign>