Fish to Avoid
Mercury levels are too high
Do not eat the following fish if you are pregnant or may become pregnant, or are under 15 years old:
- Lake Superior Namemos (longer than 39 inches)
- Lake Superior Siscowet namegos (longer than 29 inches)
- Mazahimooche
- Shark
- Swordfish
- Trout Lake Asaawens (longer than 10 inches)
- Maashkinoozhe (longer than 29 inches)
- Lake Superior Siscowet namegos (longer than 39 inches)
- Lake Superior Namemos

Raw and smoked fish may cause illness
If you are or might be pregnant:
- Eat only cooked fish—Parasites and bacteria in uncooked fish, such as sushi, can cause illness.
- Avoid smoked fish due to concerns about the bacteria Listeria.

Bought or Caught
Think: species, size and source
How much mercury is in fish depends on the:
- **Species.** Some fish have more mercury than others because of what they eat and how long they live.
- **Size.** Smaller fish generally have less mercury than larger, older fish of the same species. Unlike people, fish do not get rid of mercury.
- **Source.** Fish from lakes in northeastern Minnesota generally have more mercury than in southern and central Minnesota. How clean a lake looks is not a sign of how safe the fish are to eat.

Fish bought at a store or restaurant also contain mercury. Farm-raised fish, such as salmon, are low in mercury but can contain other contaminants that may be found in fish feed. The amount of contaminants is small enough that farm-raised salmon are still good to eat 2 times a week.

Raw and smoked fish may cause illness
If you are pregnant or are under 15 years old:
- Do not eat the following fish if you are pregnant or are under 15 years old:
- Trout Lake Asaawens (longer than 10 inches)
- Swordfish
- Shark
- Maashkinoozhe (longer than 29 inches)
- Lake Superior Siscowet namegos (longer than 39 inches)
- Lake Superior Namemos

Cooking, cleaning and contaminants
- You cannot remove mercury through cleaning, trimming fat or cooking. Mercury gets into the flesh of fish.
- You can reduce some other contaminants by trimming skin and fat when you clean and cook fish.

Parmesan Lake Trout
Try this easy, tasty recipe for serving up a good source of omega-3s. Lake trout has rich, tender flakes. Serve with brown rice and a mixed green salad for up to 4 people.

**What you need**
- 1 pound lake trout fillet (not steak)
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon horseradish, drained
- 3/4 cup plain nonfat yogurt
- 1 tablespoon Dijon mustard
- 1 tablespoon lemon juice

**How to prepare**
1. Arrange the fillet, skin side down, on foil-covered broiler pan.
2. Combine remaining ingredients and spread over fillet.
3. Bake at 450°F or broil on high for 10 to 15 minutes, until you can easily flake the fillet with a fork. Do not overcook fish.

**Other options**
Grill on foil sprayed with cooking oil for 10 to 15 minutes. Use salmon instead of lake trout.

For more recipes
Visit ChooseYourFish.org to learn how to select and cook fish.

Developed by HealthPartners in partnership with the Minnesota Department of Health, 2017, with funding from the U.S. Environmental Protection Agency Great Lakes Restoration Initiative.

FOR MORE INFORMATION
- Grand Portage Health Service
  PO Box 428
  Grand Portage, MN 55605
  218-475-2415
- Trust Lands Grand Portage
  Band of Chippewa
  27 Store Road
  Grand Portage, MN 55605
  218-475-2235

Visit health.state.mn.us/fish for recommendations for specific Minnesota lakes and rivers.

For men, older boys and women who are not and will not become pregnant, follow the guidelines in this brochure when eating Lake Superior fish.

Other fish can be eaten about 3 times more often than the guidelines in this brochure.

Mercury in Fish
- Canned light tuna has 3 times less mercury than canned white (albacore) tuna.
- Canned light tuna is 3 times less expensive.

For recommendations on mercury in fish, visit the U.S. Environmental Protection Agency Great Lakes Restoration Initiative.

CANNED TUNA?
LIGHT OR WHITE

Choose canned light tuna more often than canned white tuna. Canned light tuna has 3 times less mercury than canned white (albacore) tuna and is less expensive.

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<th>FOR MORE RECIPEs</th>
<th>Visit ChooseYourFish.org to learn how to select and cook fish.</th>
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RECOMMENDATIONS FOR WOMEN & CHILDREN
The omega-3 fatty acids found in fish are called EPA and DHA. Our bodies cannot make EPA and DHA. Eating fish is the main way to get these important fatty acids that you do not get from other foods. (Supplements may not be as beneficial.) Here is the best part:

- DHA is a building block of the brain and eyes.
- Pregnant women and breastfeeding moms can eat fish to give DHA to their babies.
- Eating fish can lower the risk of heart disease.

What about mercury and other contaminants? The benefits of eating fish outweigh the risks when eating fish low in mercury and other contaminants.

- Young children (under 15 years old) and fetuses are more sensitive to mercury. Too much mercury can cause lasting problems with understanding and learning. But studies show children benefit developmentally when moms eat fish low in mercury during pregnancy.

What to do?

- Eat fish.
- Follow the recommendations in this brochure to prevent mercury and other contaminants from building up in your body.
- Contaminants take time to leave the body, so spread out your fish meals over time.

Fresh, frozen or canned, store-bought or locally caught—fish tastes good and is good for you. Eating fish 1 to 2 times a week has health benefits for people of all ages.

Fish are a great choice for serving up tasty lean protein with plenty of vitamins and minerals. Fish also are a natural source of omega-3 fatty acids—a good kind of fat!