



a school and community newsletter



The Jinga

The Jinga is a community newsletter produced by Cann River P-12 College, for the school and the wider community to enjoy.

You can keep up to date with what has happened and what's on the horizon.

Jinga is published fortnightly on a <u>Friday</u>, throughout school terms. If you have any community information you would like published in the Jinga, please contact us at the school:

Email: sarah.nation@education.vic.gov.au

Telephone: (03) 5158 6245 Facsimile (03) 5158 6361

Cut off dates for Jinga, will be every fortnight on

Wednesday

19th July
2nd August
16th August
30th August
13th September

Front Cover:

Mallacoota athletics

It is free of charge to include any upcoming community events or news stories so please feel free to email anything of interest.

Advertising Rates for commercial businesses are as follows:

Full Page advertisement \$11.00

1/2 page advertisement \$5.50

1/4 page advertisement \$2.75

When submitting your advertisement, please let us know the duration.

Thank you.

Bank details for direct deposit

BSB: 313 140 A/C: 120 621 36

From the Principal's desk

Athletics Carnival

On Tuesday the 25th July we combined with Mallacoota P-12 to hold our annual Athletics Carnival. It was fantastic to see the level of participation across the whole school. I'd like to thank Mallacoota P-12 for hosting, Tammy Grubesic for preparing our students for the day, all the staff who played a role in running the day, the parents who came down to support us, and finally all the students who gave everything their best shot.

Representatives at Regional Athletics

Following the school athletics we have had a number of students who have made it to the next level. Yesterday four students from our 3-6 class travelled to Bairnsdale to compete against other schools from our region. Congratulations to Danielle Gardner, Chryssie Maragos, Elliot Pardew and Nik Maragos for taking up this opportunity. The secondary regional athletics will be held next week.

Compass

Our school compass account is in the process of being set up. Staff have started learning to use the program. In the coming weeks information will be sent home with your child to support you in setting up your parent account. There is a phone app that you can install; some of the features will include the ability to easily let school know when your child will be absent and to approve school excursions from your phone. As with any change, it will take us a while to get used to it, so if you have any questions or concerns, please don't hesitate to come in for a chat.

Staffing changes

This term we have had a few staffing changes that have helped us to continue to deliver our teaching and learning program. Alyx Burgess who has been with us as an emergency teacher throughout the first half of the year has taken on a few classes for the remainder of the year. Greg Burke has also joined us for term three and will be teaching a few humanities classes across the school, amongst others. Thank you to Alyx and Greg for coming on board to support our school.

From week six of this term Opal Sternbaum will be taking a year of leave. Opal has been instrumental in reinvigorating our kitchen garden program and has been proactive in sharing her ideas and skills with the staff across all the subjects she has been teaching, which I'd like to thank her for. Good luck Opal, for the year ahead.

Kind regards,

Nick Woodward

Acting Principal

Nills Will



We watched whale watching on the tv and it was fantastic.

We are going soon.

HUNTER 2.8.23

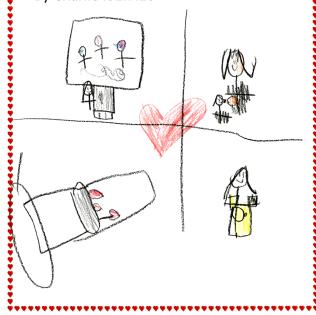


My sister is having a baby and I kissed Emily's baby.

I played on the claw machine.

We got toys and rings and bracelets.

By Charlie .31.7.23



On top of the palm tree a dinosaur came out of it is egg.

The dinosaur ate James and Hunter and Charlie because he was hungry and funny.

By Wyatt 31.7.23



Demo Ace is the best.

Demo Ace has big wheels and Demo Ace

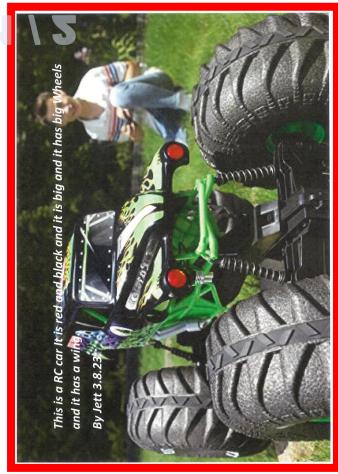
is very strong.

Grandma gave him to me.

21.7.23 By James







The megalodon is strong.

Trien 24.7.23



Tomorrow we are going to the athletics carnival in Mallacoota.

It will be terrific and I am excited. I will be running and jumping and throwing. By Hunter 24.7.23







KITCHEN GARDEN

We have been busy in the kitchen this term. Last week we made weetbix slices and honey joys with Mrs Stephenson and this week it was homemade pasta with broccoli sauce and a zingy salad of sugar snap and snow peas. For dessert, we had a yummy pear-crumble.

The meal took us a good hour to make and was gone in a flash, with all plates left empty!

See the recipes on the next page if you want to try out some dishes that are easy, kid friendly and healthy too!

Looking forward to next week's cooking session, Miss Opal













RECIPES

From the Stephanie Alexander Kitchen Garden Foundation



Basic Pasta Dough

esh from the garden: eggs

This dough can be used to make many different types of pasta, such as fettuccine, linguine, lasagne, ravioli

EQUIPMENT:

metric measuring scales and spoons mixing bowls -1 large, 1 small plastic wrap cook's knife rolling pin chopping board nasta machine (optional)

INGREDIENTS:

400 g plain flour, plus extra for dusting 2 tsp salt 4 × 70 g eggs

pastry brush

To make and rest the dough:

- 1. Combine the flour and the salt in the large bowl and then create a well in the middle of the flour.
- 2. Crack the eggs into the small bowl and then pour them into the well in the centre of the flour
- 3. Use your hands to incorporate the eggs into the flour until the dough clings together and feels
- 4. Tip the dough onto a clean, dry workbench. Knead the dough for a few minutes. Wrap it in plastic vrap and let it rest for up to an hour at room temperatu

To roll out the dough by hand:

- Unwrap the dough and cut it into six pieces. Keep one piece out and fold the others back into the plastic wrap to stay moist.
- Dust the workbench with flour. Roll the dough with your rolling pin. Add flour if it gets sticky, and keep rolling until your sheet of pasta is thin (about 3 mm thick).
- 3. Cut the pasta into noodles with shape cutters or a kitchen knife.
- Repeat with the rest of the dough. If you need to pile up layers, keep a clean tea towel between the layers to prevent them from sticking.

Broccoli, Chilli & Lemon Sauce

n: Winter/Spring

Fresh from the garden: basil, broccoli, chilli, garlic, lemon

This is a lovely, tasty sauce for pasta that uses loads of fresh green broccoli straight from the garden. The key to this dish is to not overcook the broccoli.

Equipment:

metric measuring scales and spoons chopping board citrus juicer grater/fine grater vegetable peeler saucepan with steamer and lid

frying pan

mixing bowl serving platters

Ingredients:

1 kg broccoli 4 garlic cloves, peeled and finely chopped

1 long red chilli, de-seeded and finely

chopped 4 tbsp olive oil 1 handful of basil leaves

salt and pepper, to taste 1 quantity Basic Pasta of your choice

zest and juice of a lemon 50 g parmesan, grated



What to do:

- Prepare all of the ingredients based on the instructions in the ingredients list.
- Separate the broccoli heads from the stems. Chop the broccoli heads roughly into florets. Peel the stems and chop finely
- Steam the broccoli for 5 minutes, until soft but still bright green. Save a cup of the steaming liquid from the pot.
- 4. Pan fry the garlic and chilli in olive oil and toss in the steamed broccoli.
- Add the broccoli, garlic, chilli, olive oil, basil leaves and reserved steaming liquid to the food processor. Pulse until puréed, but not so smooth that it is watery - leave some chunks in for texture
- Pour the sauce into the mixing bowl, add salt and pepper to taste
- 7. Make the pasta using the Basic Pasta recipe of your choice.8. Stir the sauce through the warm pasta, adding lemon juice and zest and any
- pasta water if needed. Transfer to serving platters
- Serve the grated parmesan alongside the pasta in the small serving bowl



Snow Pea, Snap Pea & Feta Salad

n: Winter/Spring

Serves: 30 tastes in the classroom or 6 at home

Fresh from the garden: garlic, lemon, mint, snow peas, sugar snap peas

Crisp green peas add a colourful and textural flourish to this classic combination of mint and feta.

Equipment:

metric measuring scales, jug, cups and spoons medium saucepan clean tea towel chopping board cook's knife

colander mortar and pestle whisk large mixing bowl

serving platter

Ingredients:

- 1 large handful (about 1 cup) of sugar snap peas, topped and tailed and strings removed
- 1 large handful (about 1 cup) of snow peas, topped and tailed and strings removed
- 1 L water

1 handful of mint, finely chopped salt and pepper, to taste 100 g feta

For the dressing 1 garlic clove, peeled

1 tsp salt 2 tbsp lemon juice

1/4 cup extra-virgin olive oil

- Bring water to boil in the saucepan
- Prepare all of the ingredients based on the instructions in the ingredients list.
- Blanch the peas for 30 seconds. Drain and leave in the colander to cool.
- To make the dressing, mash the garlic and salt with the mortar and pestle, add lemon juice and honey and whisk in olive oil.
- Place cooled pea pods and mint in the mixing bowl and mix through carefully.
- 6. Add three-quarters of the dressing to the salad and toss.
- Season to taste.
- 8. Place salad on the serving platter, crumble feta over the top and drizzle over the remaining dressing

Pear Crumble

Fresh from the garden: lemons, pears

This is an easy sweet dish that is great in winter. Once you understand how to make a crumble you can do this with any fruit that happens to be in season, and experiment with flavours — perhaps adding nutmeg or star anise — and textures. Ingredients:

Equipment:

metric measuring scales, jug, cups and spoon clean tea towel

chopping board vegetable peeler

citrus juicer large saucepan with lid

medium bowl colander large baking dish wooden spoon

2 medium mixing bowls

500 ml water juice of a lemon

150 g caster sugar 12 pears, peeled and chopped For the topping:

1/3 cup brown sugar

1 tsp baking powder 1 tsp ground ginger or cinnamon 1/2 cup plain flour

2 cups rolled oats 100 g unsalted butter



What to do:

- 1. Preheat the oven to 220°C.
- Prepare all of the ingredients based on the instructions in the ingredients list.
- 3. Place the water, lemon juice and caster sugar in the saucepan. Bring to a simmer.
- 4. Drop the pears into the syrup.
- Put the lid on the saucepan. Turn the heat down to low, and simmer for 7-10 minutes,
- 6. Drain the poaching juice off into a bowl (you can use this for future dishes, just store, label and freeze it). Place the fruit in the bottom of the baking dish. To make the topping, mix the sugar, baking powder and ground ginger or cinnamon together
- 8. In another bowl, add the flour and oats. Crumble the butter into the mix and use your fingers to squeeze the ingredients together and form pea-sized pieces.
- Toss the flour mixture in with the sugar mixture
- Spread the topping over the fruit.
- Bake for 30 minutes or until topping is golden brown and bubbling at the edges

Cann Kids Crush it at Coota Carnival

Jacque Renaut, sports reporter for Jinga.

On Tuesday 25th of July, the Cann River kids took their competitiveness to Mallacoota for the Cann-Coota athletics day.

The day started with the introduction and the Welcome to Country.

"I was really nervous for the day ahead" said Macey Lynn, aged 14 from Cann River.

The events kicked off with the 100m sprints.

"I was very confident for my first race" said Levi Wolstencroft aged 14.

From there, the day went smoothly with no controversy.

"I was looking forward to javelin and I think I competed best in it" said Kaiden Schmetzer, aged 13.

Other events for the day included shotput, discus, 200m and high jump.

"When I jumped in high jump I landed on the bar and my butt hurt for the rest of the day" Claire Pardew, a year 8 student from Cann River.

At the end of the day, the two principals came together to farewell everyone.

"Thank you everyone for coming, it was great to see the two communities coming together."

As the closing ceremony wrapped up, Brown from Cann River and Bastion from Mallacoota celebrated winning for their respective houses.

Mallacoota Athletics















INFORMATION FOR CUSTOMERS

Australian Government Mobile Service Centre



Serving Regional Australia

services for rural families, older Australians, students, job seekers, people with disability, Visit the Mobile Service Centre to find out about Australian Government payments and carers, farmers and self-employed people.

Information about Department of Veterans' Affairs programs and support services for veterans and their families will also be available.

a myGov account. myGov is a simple and secure way to access government services online. Staff can provide you with information and support. They can also help you create

Thursday, 17 August 2023

9:30 am to 4:00 pm

Next to the Community Centre, Princes Highway

CANN RIVER

For more information, go to servicesaustralia.gov.au/mobileoffice



Mobile Service Centres **Australian Government**



access government payments and services. To make it easier for you to access these services, we're bringing them to you and your community. If you live in a rural area, you may need to travel greater distances to

Mobile Service Centres travel extensively throughout rural and regional Australia and also to disaster affected areas to provide help and support.

Service Centres and can help you with Centrelink and Medicare payments and services. Our Mobile Service Centres also have disabled access. Staff from Services Australia travel with the Mobile

Information about Department of Veterans' Affairs programs and support services for veterans and their families will also be available.

Centre and staff will be able to help you create a myGov account. myGov is a simple and secure way to Wi-Fi is available for visitors to the Mobile Service access government services online.

epresentatives from other government agencies also service, information and support. From time to time, Our staff will provide you with friendly face-to-face travel with the Mobile Service Centres.

More information

To view the latest itineraries for the Australian Government Mobile Service Centres, visit servicesaustralia.gov.au/mobileoffice The stopping locations for Mobile Service Centres are promoted in each town and on social media before each visit.

Information and help you can access on board the Mobile Service Centres

We provide information, help and support to rural and regional communities, including:

- families
- older Australians
 - students
- job seekers
- people with disability

- farmers
- self-employed people.

- registering and using the agency's online services We can assist you with:
 - updating and confirming Centrelink and new claims for Centrelink payments
- information on how financial matters may impact Medicare information
 - - rural payment entitlements for eligible farmers assistance with payment and service options
 - enrolling for and issuing new Medicare cards non-cash Medicare transactions
 - updating and re-issuing Medicare cards

 - social work support and referrals.

servicesaustralia.gov.au/mobileoffice

Water Security across the Cann Valley District

The Cann Valley Emergency Management Agency Network met on the 24th May 2023 at the Cann River Water Treatment Plant to discuss water security across the district. Representatives from all the key agencies attended including East Gippsland Water, East Gippsland Catchment Management Authority, CFA, SES, Ambulance, DEECA, Victoria Police, East Gippsland Shire Council, and the Cann Valley Representative Group and CBBM.







Key Facts about Water across Cann Valley

- The Cann River catchment (1167 km2) is formed at the meeting of two streams- the East and West branches of the Cann at Weeragua.
- The catchment for the river comprises of forested upland areas on the Victorian and New South Wales Border.
- The Water Treatment plant can run at 10 litres per second to produce potable drinking water for those with township water supply.
- A spear pump draws water from below the sand surface of the Cann River to produce potable water.
- The township uses on average 100 kilo litres per day of potable water.
- There are back up plans in place to ensure that the treatment plant can operate during emergencies and continued to operate throughout the 2019/2020 Black Summer Bushfires.
- Whilst the river is currently flowing from what has been a wet three years, drying conditions will see the flow rate slow.
- Potable water is precious and can be scarce in times of drought and low rainfall.

What can you as a local resident do to help secure water?

- Use water wisely as part of your daily living.
- If you are looking to protect your home with sprinklers and other infrastructure, collect your own firefighting water in a separate tank system in the event the mains system is not available during emergencies.
- Make a plan on what you will do in an emergency situation and if you are leaving the township as part of your Bushfire Emergency Plan turn off your water at the mains to protect the township water supply.

Cont...

GET BUSHFIRE RESILIENT WEBINAR SERIES-

A series of webinars are running between August through to October on a range of topics around fire and emergency preparedness.... These offer a great opportunity to hear first hand from the experts in their fields.



Please go to https://bushfireresilience.org.au/ to register for these webinars

Pets and bushfires – what do we know?

Get practical, best practice information about preparing, managing and caring for your pets before, during and after a fire.

7.30-9.00pm AEST Wed 9 August

- Mel Taylor, Macquarie University
- Steve Glassey, University of Portsmouth
- Rachel Westcott, South Australian
 Veterinary Emergency Management
 Inc

Grass fire and bushfire behavior

7.30-9.00pm AEST Wed 13 September

- Kevin Tolhurst AM, University of Melbourne
- Justin Leonard, CSIRO

Getting ready for an El Niño summer

7.30-9.00pm AEST Wed 16 August

- Craig Lapsley, Innovation Pro Pty Ltd
- Parvathi Subramaniam, The University of Sydney
- · Danielle Clode, Flinders University

Safety actions for the fire season

7:30-9:00pm AEDT Wed 4 October

- Craig Lapsley, Innovation Pro Pty Ltd
- Jamie Mackenzie, Red Flag Real Time Leadership Solutions
- Steve Pascoe, Resident, Strathewen Victoria

Reducing risks for people and houses

7.30-9.00pm AEST Thu 31 August

• Justin Leonard, CSIRO

2023 Webinar Series

An El Niño summer is coming

Recent rainfall has supercharged fuel loads. Dry conditions will increase fire risks next summer, especially grass fires.

- ✓ Watch the webinars with family and friends and discuss the information and your plans.
- ✓ Learn how grass fires and bushfires behave and what your family can do to reduce your risks.
- Learn from eminent subject experts.
- Ask questions before the webinar or during the webinar.
- Register to become a subscriber and we'll send you links to the video recordings so you can watch in your own time.

For more information, please contact Suzy Claringbould, Community Based Bushfire Management/Safer Together 0447040531







Free and confidential counselling for individuals and families in bushfire recovering communities.

Are you:

- Feeling stressed, worried, anxious, overwhelmed or exhausted?
- Having trouble sleeping?
- Experiencing distress or bad memories that impact on your daily activities?
- Feeling a sense of panic, loss or anger?
- · Experiencing relationship difficulties?
- · Withdrawing from your usual activities?
- Feeling sad, numb or detached?

If you are experiencing these or other challenges, our counsellors are here to support you.

Services are available via video and telephone appointments, with face-to-face sessions being offered at some of our locations across East Gippsland. We encourage you to contact us for more information or to make an appointment.

Phone: 03 8412 0480

Email: bushfiresupport@rav.org.au Visit: www.rav.org.au/BushfireSupport

The program is jointly funded by the Victorian and Australian governments under the Commonwealth-State Disaster Recovery Funding Arrangements.









JOIN OUR TEAM! RECLINK ARTS COORDINATOR/ COMMUNITY CONNECTOR FAR EAST GIPPSLAND

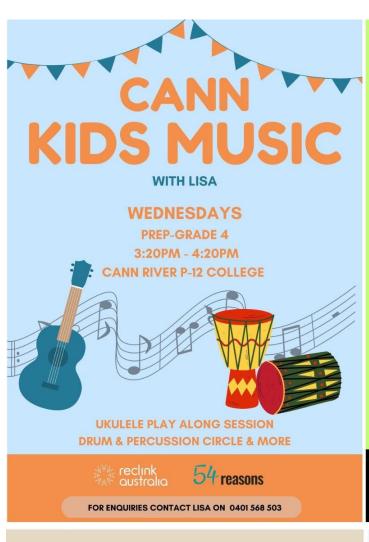
Reclink Australia is a national not for profit committed to engaging marginalised members of our community through sport, art and fun.

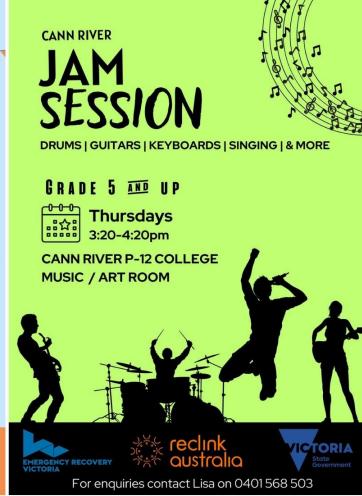
Reclink is working alongside key services and agencies in the East Gippsland region to improve the lives of people experiencing the impacts from the 2019/2020 Summer Bushfires and COVID.

The Arts Coordinator & Community Connector will be responsible for establishing and delivering new programs in far east Gippsland

The successful applicant will create opportunities for art, community connection, and assisting sports coordinators as required.

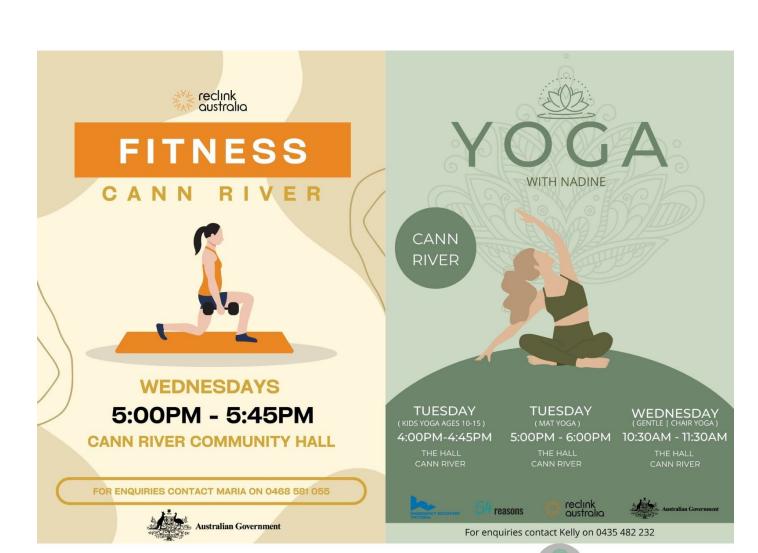
For a copy of the job description: callista.cooper@reclink.org or call 0481 961 900











Reclink is looking forward
to Term 3 as we have many
exciting programs on offer
for the entire community.
Whether you feel like
getting creative, or making
some noise, exerting some
energy or slowing down
Reclink invites you to come
on down and try one or all
of our programs.

See you around!

From Kelly, Lisa, Sara,
Maria & Alanna

COMING SOON

Afterschool physical activity for the **Secondary Students**Starting in a couple of weeks.
Watch this space!

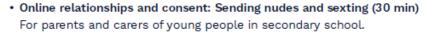


Free eSafety parent and carer webinars

Join eSafety's expert education team for a free live webinar designed for parents and carers.

Term 3 topics:

- eSafety 101: How eSafety can help you (30 min)
 For parents and carers of young people in primary and secondary school.
- Online boundaries and consent (30 min)
 For parents and carers of young people in primary school.
- Getting the most out of gaming (45 min)
 For parents and carers of young people in primary and early secondary school.



Getting started with social media: TikTok, YouTube, Instagram (30min)
 For parents and carers of young people in primary and secondary school.

For more Information and to register now: eSafety.gov.au/parents/webinars







eSafety.gov.au

WANTED

Our students are in need of empty plastic containers with lids, for cookery class.

If you have any you no longer need Please could we have them at the school.





For example
Ice cream containers
Margarine containers
Take away containers etc

Thank you





Cann River Community Centre

5158 6465 admin@cannrivercommunitycentre.org

We would like to advise of a change in our operating hours

CANN RIVER COMMUNITY CENTRE INC.

New Closing Time 3.30pm

Centrelink & Medicare Agency



We provide support to connect and solve your Centrelink & Medicare queries on Wednes-

Services Australia equipment self service is available every day 10.00 to 3.30pm

- WiFi Internet
- Fax machine
- Phone

- Printer & Scanner
- Forms
- Computer



Gold Coin Community Lunch - Closed on Wednesday 21st June

All welcome on any other **Wednesdays** 12pm to 1.00pm

Play Group 0-4's - By Orbost Regional Health team Mondays 10.00 to 12.00pm





Youth Group all welcome 12 –25yrs Fridays 4.00pm to 8.00pm

Printing/Copying, Free Wi-Fi and Computer use Weekdays 10.00 to 3.30pm





Craft by local artists & Bargain Opportunity Shop open Weekdays 10.00 to 3.30pm

Thursdays

Reclink Cann Community Music 12.30pm to 1.30pm

Reclink Cann Create Art Classes 1.30pm to 3.00pm









We Acknowledge the traditional Owners of Country and pay our respects to elders past, present and emerging.







August 2023 Cann Valley Bush Nursing Centre Newsletter

August 20	<u> 123 Cann Vai</u>	iey Bush Nu	rsing Centre Newsletter
Orbost GP	<u>Orbost</u>	Maternal &	The Cave
Dr Anis	<u>Dental</u>	Child Nurse	10th August
9th August	3rd August	17th August	24th August
23rd August Phone 5158 6210 to book an appointment	Phone 5154 6625 to book appointment	Phone 5154 6666 to book appointment	PAG 3rd August-In Centre activity 17th August-Out of Centre activity
<u>Physio</u>	<u>Physio</u>	<u>Podiatrist</u>	<u>Pathology</u>
Maddie Rosen 25th August Phone 5158 6210 to book an appointment	Carla Zijlstra 18th August Phone 5158 6210 to book an appointment	Nerida Manning 8th September Phone 5158 6210 to book an appointment	Tuesday and Thursday 9:00am- 11:00am Consumer Advisory Group 11th August
Bus to	Bemm River	Are you details	Counsellors
Bairnsdale 8th August	Nursing Clinic	correct and membership up to date?	Robyn Smith (RFDS) Sasha Wood (RFDS)
22nd August Phone 5158 6210	30th August	Please see reception to renew your	Phone 1300 363 322 to book an appointment
to book		member and update your details.	Duncan Oliver (ORH) 1st August 5154 6623 to book an appointment
		has become more r staff. This behaviour	Important phone numbers:



Verbal aggression has become more prevalent towards our staff. This behaviour will **NOT** be tolerated and you will be asked to exit the building. We kindly ask you to treat our staff with respect. We will endeavour to assist you as expediently as we can.

CVBNC Nurse on call-5158 6274
Covid-19 Hotline-1800 675 398
Head-To-Help-1800 595 212
Mental Health Wellbeing
RFDS- 03 8412 0480





Massage Therapy Remedial / Sports / Relaxation Winter special - Hot Rocks Contact Jodie 0438 096 808

Cann River Hall Hire Fees as of January 2023

Hire fees per hour:

- Hire of Main Hall only \$10 per hour
- Hire of the hall and kitchen \$15 hour

Hire fees **PER DAY** (includes setup time & pick up time):

- Private Hire of Hall and Kitchen \$100 (bond required of \$100)
- Community group or not for profit \$100 (no bond required)

Key pickup & drop-off: Normally, hirers, are asked to pick up the key from the Cann River P/12 College (51586245).

If you cannot arrange this, let us know, and we can organise for the key to be left elsewhere, or one of our committee members to meet you at the hall.

We ask that the hall hirers keep the hall clean and tidy. If the committee has to employ a cleaner, there may be a surcharge on future bookings.

Selection Civil Bobcat and Tipper Hire

- Minor earthworks

- Block clearing and clean ups

- Site preparation

- Driveways

All enquires, contact Mick Connley 0409 586 380 selectioncivil@outlook.com



Petals Gardening Maintenance

Is your garden getting out of control?

Cant keep up with the weeding?

Call Bron on 0428 789 965

No mowing or whipper snipping, just good old weeding and beautifying !!





LV Electrical and Air conditioning

For all your electrical and air conditioning installation needs.

Servicing Orbost to Mallacoota.

Domestic and commercial experience.

REC:28752

0438 521 928

Call Larz Van der sant for friendly, local and punctual service.



CVBNC = Cann Valley Bush Nursing Centre
CRCC = Cann River Community Centre

Monday	Tuesday	Wednesday	Thursday	Friday
Playgroup at CRCC	Yoga at the hall CVBNC bus to Bairnsdale	Fitness at the hall Yoga at the hall Lunch at CRCC Dr at CVBNC Reclink activities, see advert	The Cave at CVBNC Reclink activities, see advert	11 Youth group at CRCC
14 Playgroup at CRCC	Voga at the hall	Secondary district athletics at Bairnsdale Fitness at the hall Yoga at the hall Lunch at CRCC Reclink activities, see advert	Reclink activities see advert Maternal & child nurse at CVBNC PAG at CVBNC Mobile service centre at CRCC	JINGA Youth group at CRCC Physio at CVBNC