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We make kids smile!

April 2016



Gator News



Announcing the
**April Patient
Contest**

**Guess the
Doctor!**



Alligator Dental Doctors
are in disguise!
Correctly match the
doctor (and the bonus
mystery guest) for a
chance to win a

**Family Picnic
Pack!**

(Filled with treats and a
\$15 Sonic Gift Card)

Awesome Advice

FROM DR. JAIME ~



Mouthguards

Does your child play sports?
Do you love their beautiful smile?



**Dr. Jaime
Simmons**

If the answer to both of these questions is **YES** then a mouthguard is a must-have part of their uniform!

April is **National Facial Protection Month** and we want to celebrate by helping parents find the right mouthguard to protect their child's smile.

Several types are available:

- **Basic** - not custom fit, bulky
- **Boil & Bite** - semi-custom fit. These can be purchased at Walmart or other stores selling sporting good items. Provides a somewhat customizable fit from placing in boiling water until softened, then biting down to form to your child's mouth
- **Professional Mouthguard** - Custom fit. A dentist creates a precise fit for your child's unique mouth.

I love the motto in the photo below: **Play Hard...Keep Teeth.** A proper mouthguard will allow your child to enjoy their play while protecting their teeth.



Gators in Action:

One of our favorite events to sponsor each year:

ArtsFest 5K Run!



We had COLOR, FOAM, a JELLO SLIDE and FEATHERS!

The kids and adults had so much FUN!!!

Recipe: Apple Crumble Bars

-Compliments of Joni from Alligator Dental in Seguin

Ingredients:

3 sticks unsalted butter, softened
 ¾ cup sugar
 3 cups flour
 ½ teaspoon salt
 6 Tablespoons butter
 ½ cup light brown sugar
 12 Granny Smith apples - peeled, cored, thinly sliced
 1 Tablespoon cinnamon
 ¼ teaspoon freshly grated nutmeg
 1 cup water, as necessary
 ¾ cup walnuts
 3 cups quick-cooking oats
 2 cups flour
 1 ½ cups light brown sugar
 1 ¼ teaspoons cinnamon
 ½ teaspoon baking soda
 ½ teaspoon salt
 3 sticks butter, cut into ½ inch cubes & chilled



Directions:

1. CRUST Preheat oven 375 degrees. Grease 15x17 inch baking sheet. Beat butter & sugar at medium speed, until light & fluffy; at low speed beat in flour and salt until soft dough forms. Press dough onto bottom and up ½ inch of side of pan. Bake 20 minutes, until crust is golden, cool.
2. FILLING In each of 2 large skillets: melt 3 Tablespoons butter with ¼ cup brown sugar. Add apples and cook over high heat, stirring, until softened, about 10 minutes. Stir half of spices into each skillet. Cook until apples are caramelized, scraping pan and adding up to ½ cup water each if needed. Cool. Spread over crust.
3. TOPPING Toast walnuts; cool and chop. Mix oats with flour, brown sugar, cinnamon, baking soda and salt. Cut in butter until mixture resembles coarse meal. Stir in walnuts and press mixture into clumps. Spread over filling,
4. BAKE 1 hour, until golden. Cool and cut.

Employee Spotlight



Meet

Tiffany Vandebosch
 Hygiene Assistant at Alligator
 Dental in Seguin!

Family Info:

I am married to my husband, Anthony, and have three boys: Collin, Ethan & Landon

Favorite Place to Eat:

JJ's Cafe

Favorite Store to Shop At:

American Eagle & Cavendars

Favorite Kids Movie:

Beauty and the Beast

Favorite Place to Visit:

I love to go to the coast!

Something Unique about me:

I love to put up a lot of Christmas lights. It is a family tradition started by my grandpa. The most light I have put up so far at one time is 20,000! I am working towards my goal of putting up 150,000 lights for Christmas each year.



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