

San Marcos Office:
1890 Medical Parkway
San Marcos, TX 78666
512-393-3500

Seguin Office:
901 S. Hwy 123 Bypass
Seguin, TX 78155
830-372-3725

www.alligatordental.com

**ALLIGATOR
DENTAL**



We make kids smile!

Gator News

July 2018



Announcing the
July Patient Contest

**All-American
Summer!**



Count the American
Flags placed in the
Alligator Dental waiting
areas.

Cast your ballot for a
chance to
WIN!

**Summer Fun
Gift Basket**

Awesome Advice

FROM DR. AL ~



Life Lesson:
Coping With
Disappointment



Dr. Al Burns

It's not often that I give advice outside of dental topics but today is the day, kind of...

At Alligator Dental we see kids of all shapes and sizes, all day - every day. They are all unique and all have different personalities, skills and strengths. At times coming to the dentist can bring out anxiety and negative behavior in a child. Often the children who struggle most in the office are those who have not developed coping mechanisms for stress.

An essential 'life lesson' is to allow children to learn how to handle disappointment. I see many parents unwilling to allow their child to face adversity or dissatisfaction. These children then come to the dental office and when they don't feel comfortable they become very worked up and act out.

My advice: Allow children to be disappointed from time to time; have some real time outs; learn discipline and have established structure in their lives. Being a dad of seven children I know this is not easy. The children may not like it at first but they will be so much better for it in the long run. Developing coping mechanisms for disappointment will allow children to persevere and find rainbows in stormy weather - or to play in the mud! 😊



Gators in Action:

The Gator Crew had a BLAST teaming up with the Cibolo Youth Alliance to sponsor the opening night of Cibolo Summer Nights!



Alligator Dental teamed up with the Guadalupe County Children's Advocacy Center to sponsor one of their biggest fundraising events of the year: Designer Purse Bingo!

**Purse
BINGO**



Employee Spotlight



Meet Dr. Anas Hakimeh!
Pediatric Dentist at
Alligator Dental!

Family Info:

Married to my beautiful wife,
Caroline Adib

Favorite Place to Eat:

Panera Bread

Favorite Store to Shop At:

Home Depot

Favorite Kids Movie:

Zootopia

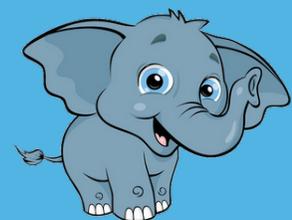
Favorite Place to Visit:

Europe

Something Unique about me:

I am an International Dentist and have practiced dentistry in three countries: Germany, Syria and the U.S.A.

My nickname among friends is Fillo (baby elephant)



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Recipe: Key Lime Pie

-Compliments of Yvette from Alligator Dental in San Marcos

Ingredients:

Graham Cracker Crust:

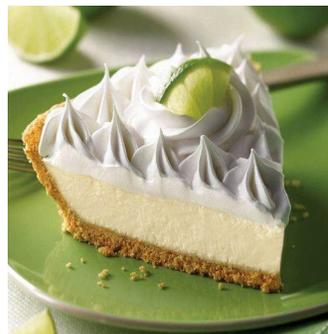
- 7 Tablespoons butter, melted
- 11 full graham crackers (2 cups crumbs)
- ¼ cup sugar
- ¼ teaspoon salt

Pie Filling:

- 1 ½ Tablespoons Key Lime Zest, reserve pinch for garnish
- 3 egg yolks
- 1 can (14 oz.) sweetened condensed milk
- ¾ cup Key Lime Juice (from 1 lb. key limes)

Whipped Cream:

- 1 cup (8 oz.) heavy cream
- 1 ½ Tablespoons sugar



Directions:

1. Preheat oven 350 degrees F.
2. Crust: Crush crackers into crumbs. In a large bowl, combine melted butter, crumbs, sugar and salt until combined. Press into a 9-inch pie dish, bringing crust up edges of dish. Bake 10 minutes until lightly brown, cool.
3. Pie Filling: In large mixing bowl whip zest and egg yolks for 2 minutes, until thickened. Add milk and mix for 3 minutes, until thickened. Add lime juice and mix until combined.
4. Pour mixture into crust. Bake 15 minutes. Pie will rise slightly but won't change color. Cool for 30 minutes at room temperature, then refrigerate for 2 hours.
5. Whipped Cream: Whip cream and sugar until stiff peaks form. Top pie with whipped cream and reserved lime zest. Serve & Enjoy!