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Gator News

November 2018



Announcing the
November Patient
Contest

Count the
Autumn
Leaves!

Count the colorful
Autumn Leaves in
the Alligator Dental
waiting areas.

Enter to Win!

Gift Card to the
MOVIES!



Awesome Advice

From Dr. Shah



On the Hunt for Shark Teeth!



Dr. Poonam Shah

Have you ever looked inside your child's mouth and noticed two rows of teeth - like a shark? The good news is that Shark Teeth are completely normal and are not a dental emergency.

How do Shark Teeth happen?

Children typically start losing front baby teeth between ages 5-7 years old. This process begins when the permanent (adult) teeth start to erupt and push on the baby teeth, causing the baby teeth to become loose. Sometimes the adult tooth comes in behind the baby tooth before the baby tooth can fall out. These are called Shark Teeth. Shark Teeth occur most commonly with the lower front teeth.

What to do?

While kids may think Shark Teeth are super cool, parents are often concerned about how to fix them. Fortunately Shark Teeth generally do not require treatment. If the baby tooth is floppy and not causing discomfort, then the baby tooth will gradually get looser and fall out on its own. Once out, the adult tooth will eventually be pushed into its correct place by the tongue.

However, baby teeth can sometimes be stubborn and remain firmly in place as the adult teeth grow completely in. This can cause discomfort. In this case the baby tooth should be wiggled out by a dentist. Once the extraction is complete the tongue typically does its job to get the adult tooth gradually pushed into its proper place.





Gators in Action:

Employee Spotlight



Halloween Bash at the San Marcos office!



Trunk or Treat in Schertz!



Tossing spiders at the Schertz Library Halloween Party!



Dr. Shah making a friend at CiboloFest!



Meet Jennifer Vidal

Receptionist at Alligator Dental in Seguin!

Family Info:

I am married to my husband Greg and we have three boys - Kaleb, Kolton & Kolby

Favorite Place to Eat in

Seguin:
Los Cucos

Favorite Store to Shop:

Bath & Body and Cato

Favorite Kids Movie:

The Little Mermaid

Favorite Place to Visit:

The Beach!

Something Unique about me:

I enjoy playing volleyball and spending time with my family

Recipe: CARAMEL APPLE PIE

-Compliments of Alligator Dental

Ingredients:

Topping:

- 1/4 cup flour
- 1/4 cup packed brown sugar
- 2 Tablespoons chilled butter, cut into small pieces

Crust:

- 1 1/4 cups flour
- 1/4 teaspoon salt
- 3 Tablespoons chilled butter, cut into small pieces
- 2 Tablespoons chilled vegetable shortening, cut into small pieces
- 3 Tablespoons ice water
- Cooking spray

Filling:

- 1/4 cup sugar
- 2 Tablespoons cornstarch
- 4 cups thinly sliced Granny Smith apple (about 1 1/4 pounds)
- 3 cups thinly sliced Fuji apple (about 1 pound)

Caramel sauce:

- 1/2 cup caramel sundae syrup
- 1/8 teaspoon salt

Directions:

Topping - Combine flour, brown sugar and butter in food processor; pulse 10 times or until crumbly. Cover and chill.

Crust - Combine flour and salt in food processor; pulse 2 times until combined. Add butter and shortening; pulse 4 times or until resembles coarse meal. With processor on, add water just until combined (do not form a ball). Press mixture into 4-inch circle on plastic wrap; cover and chill 15 minutes. Roll out into 11-inch circle. Fit into 9-inch pie pan, coated with cooking spray - pressing up edges of pan.

Filling - Combine sugar and cornstarch in a bowl. Add apples; toss to combine. Arrange apples in crust.

Bake - 375 degrees for 25 minutes. Remove and sprinkle with topping. Bake additional 25 minutes until golden. Drizzle with sauce.



CARAMEL APPLE PIE

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