Cibolo Office: 112 Gulf Street Cibolo, TX 78108 210-724-4100

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



Gator News

We make kids smile!

December 2019



## Awesome Advice

From Dr. Anas ~



# Match the Gator Crew

to their favorite
Christmas
Movie!





Enter to win!

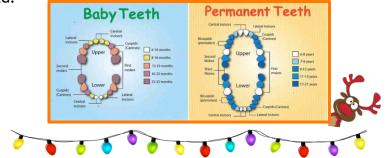
Family Movie Night Gift Pack

### Early Care for Baby Teeth

Babies are born with a full set of 20 baby teeth hidden in their gums - 10 up on the top and 10 down on the bottom. As each baby tooth gets to the surface of the gum, the gum opens up to show the tooth. Most first teeth appear between six and ten months, but children get teeth at different times. In some children, teeth appear as early as three months. In others, they don't arrive until around twelve months. A very small number of children are born with one or two teeth. Most children will have their full set of baby teeth by three years of age.

### Early Dental Care for Baby Teeth and Gums

- Before teeth appear Dental care for baby teeth starts before the first tooth appears. You can clean your baby's gums and tongue a couple of times a day using water and a clean cloth or gauze.
- After teeth appear As soon as the first tooth appears, use a soft infant toothbrush designed for children under two years old.







Email: smiles@alligatordental.com







## **Gators in Action:**





From our Gator Family
to Your Family!
Sending wishes for a very happy
Holiday Season!



Seguin Office



Cibolo Office



San Marcos Office

## Recipe: ham & Cheese Pinwheels

~Compliments of Alligator Dental

### Ingredients:

2 sheets frozen puff pastry - thawed 3 Tablespoons Dijon mustard, divided 12 thinly-sliced slices of deli ham (about 10 oz.) 2 cups freshly grated gruyere - or Swiss, sharp cheddar or similar melty cheese (about 5 oz.) Chopped fresh parsley



#### Directions:

- 1. Lay a large piece of plastic wrap on the counter. Unfold first sheet of puff pastry in the center of the plastic, then roll into a 10x12-inch rectangle. Spread with 1 ½ Tablespoons mustard, leaving a ½-inch border on all sides. Lay 6 ham slices on top, overlapping as needed. Sprinkle with 1 cup cheese.
- 2. Starting at the long edge, roll the puff pastry into a log. Trim ends so they are even, then tightly wrap the log with the plastic wrap. Place in the refrigerator for 20 minutes. Repeat with the second sheet of puff pastry.
- 3. Preheat oven to 375 degrees and line two baking sheets with parchment paper.
- 4. Once the log is chilled, using a sharp, serrated knife, carefully cute each log into 1/2-inch slices. Arrange the rolls 1-inch apart on baking sheets. Bake until puff pastry is light golden brown and cheese is hot and bubbly, about 18 minutes. Immediately sprinkle with parsley.
- 5. Serve warm or at room temperature.

### **Employee Spotlight**



Meet Carrie Campbell
Dental Assistant at Alligator
Dental in San Marcos!

### Family Info:

I am about to get married! I have an older sister and a loving mother and father.

Favorite Place to Eat:
I personally love Five Guys
Burgers & Fries. I am
definitely a burger girl.

Favorite Store to Shop: Cavenders

**Favorite Kids Movie:** Moana

**Favorite Place to Visit:** North Carolina

Something Unique about me: I can play the piano and guitar.



www.alligatordental.com