

Eby Family Dental

WHAT'S IN THIS MONTH'S ISSUE:

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TOY DRIVE

We are having a toy drive! We want to assist by giving back to help local children relish the joys of the holiday season and put smiles on their faces. We encourage all our patients to bring in a new unwrapped toy or toys. For each donation you will be entered to win a Sonicare Toothbrush or Whitening Treatment. Please help us spread the news and Christmas Spirit!



**HOLIDAY
TOY DRIVE**

Collecting unwrapped new toys for local children, with each donation you can enter to win a Sonicare Toothbrush OR Whitening Treatment

**DECEMBER
1ST-20TH**

Drop off donations
at Eby Family Dental
1100 Madison Ave
Fort Atkinson, WI 53538



WE HAVE BIG NEWS TO SHARE!

We are pleased to announce due to our remarkable growth we have purchased another location in Jefferson, WI. We are opening this office soon and getting all the final touches ready to welcome new and existing patients! Please keep your eyes peeled for more updates to come! We are currently scheduling there so please call!

Eby Family Dental



MEET THE TEAM: NATALIE

Hello, my name is Natalie! I joined the Eby Family Dental team in September 2022. I work as a dental assistant with Dr. Eby. I completed the dental assisting program here at Eby Family Dental that Dr. Eby offered to the community for free in the Summer of 2022. I look forward to meeting you and helping you achieve your best smile! In my free time, I enjoy spending time with family and friends, being outdoors and catching a good concert!

FEATURED RECIPE

Cream Cheese Cranberry Dip

Prep Time: 15 Minutes
Total Time: 15 Minutes

Equipment: Assorted
www.julieseatsandtreats.com

Ingredients:

2 Packages cream cheese
14 Oz can jellied cranberry sauce
1/8 Cup Chopped Cilantro
1/8 Cup Chopped Green Onion
1/4 Tsp Cumin
1 Tbsp Lemon Juice

Directions:

1. Spread cream cheese on bottom of pie plate
2. In a small mixing bowl beat together cranberry sauce, cilantro, green onion, cumin and lemon juice. Spread on top of cream cheese
3. Serve with crackers and enjoy!

