

Eby Family Dental

WHAT'S IN THIS MONTH'S ISSUE:

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TIP FROM VERONICA

Waterpiks are a great substitute if you are not a flosser. Flossing is very important, sometimes those hard spots between our teeth are not that easiest to get too. Flossing or using a waterpik help us get to those places by pushing out unwanted stragglers. Veronica gave us some great advice on her recommendations for a waterpik. Take a look!



TIP FROM

Veronica

Register Dental Hygienist



Reservoir

- Veronica recommends waterpiks for everyone.
- There are 2 different options to choose from: Reservoir or Hand Held
- Although they can be messy, they are great for removing plaque and flush out the pocket and helps massage the gum tissue.
- Make sure to only use on level 2-4, not higher. Higher can cause damage.
- Waterpiks can also decrease bleeding



Hand Held

TEACHING THE FUTURE

Veronica has had an absolute blast this year going to teach many different classes of the preschool age, the importance of Oral Hygiene. Brushing & flossing are extremely important for kids and making them aware how important our teeth are. We look forward to many more school visits! If you would like us to come and talk to your class, please give us a call! 920-563-2928

Eby Family Dental



JEFFERSON CLINIC

Our Jefferson office is growing each month and we couldn't be more thrilled. If you live closer to our Jefferson office and want to transfer over just let us know, but as always we are HAPPY to see you at either location! We strive to give our patients the best possible care and want to ensure you get seen in a timely manner! Jefferson has lots of room for New Patients in need of a dentist as well! Don't forget - Eby Family Dental is ALWAYS accepting new patients!

FEATURED RECIPE

Fruit Pizza Cookie

Prep Time: 10 Minutes

Total Time: 18 Minutes

Equipment: Small Skillet

www.lilluna.com

Ingredients:

2 3/4 Cups Flour

1/2 Tsp Baking Powder

1 1/2 Cups Sugar

2 Tsp Vanilla Extract

Frosting:

16 Oz Cream Cheese

2 Tsp Vanilla Extract

Sliced Assorted Fruit

1 Tsp Baking Soda

1 Cup Unsalted Butter

1 Egg

1/2 Cup butter Softened

3 Cups Powdered Sugar

Directions:

1. Preheat Oven to 375 Degrees
2. Combine Flour, baking soda & baking powder in small bowl. Mix well.
3. Cream softened butter and sugar in a large bowl until fluffy. Add egg and vanilla and beat until all mixed.
4. Slowly add the dry ingredients to the creamed mixture until well combined.
5. Roll dough into 1.5 inch balls and place on an ungreased cookie sheet.
6. Bake for 8-9 Minutes or until the edges are golden. Let cool.
7. Make frosting by creaming together 2 softened 8 oz cream cheese bars and 1/2 cup softened butter (1 stick). Add 2 teaspoons vanilla. Slowly add about 3 cups of powdered sugar. Add more or less sugar to get the consistency you desire.
8. Spread over cookies and top with fruit you like. Enjoy!

