

Eby Family Dental

WHAT'S IN THIS MONTH'S ISSUE:

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- Schedule
- Ortho
- Featured Recipe

VISITING LOCAL BUSINESSES

This week our Insurance Coordinator Cassandra, Billing Coordinator Zoey and Dental Assistant Emily went to OSI in Fort Atkinson to promote utilizing dental insurance through the company. We are in network with Delta Dental and Blue Cross Blue Shield, both offered at OSI. We loved sharing our knowledge and encouraging patients to come in and get scheduled! If you want to ensure your company and employees know what insurance they have and where they can go, give us call we would love to come to your business!



DON'T FORGET TO SCHEDULE!

Don't forget to schedule your routine cleaning and exam! As the school year has started those after school and after work appointments are filling up fast! If you aren't able to call during hours, you can also text our office and we can assist you that way also! We are open the first Saturday of the Month from now until May. We look forward to hearing from you soon!

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Orthodontic Treatment BEFORE AND AFTER



ORTHODONTIC TREATMENT

Have you considered doing Ortho work? Has it been recommended to you? We offer 2 different styles of Ortho work, traditional brackets and wires or Clear correct. Take a look at the before and after photos! We want you to be happy with your smile! After all, they are contagious!

FEATURED RECIPE

Simple Roasted Butternut Squash

Prep Time: 15 Minutes
Total Time: 40 Minutes

Equipment: Baking Sheet
www.allrecipes.com

Ingredients:
Butternut Squash
Olive Oil
Fresh Garlic
Salt
Pepper

Directions:

1. Peel and cube the butternut squash.
2. Pre-Heat Oven to 400 Degrees
3. Toss the squash with olive oil, garlic, salt and pepper
4. Arrange the seasoned cubes on a baking sheet and roast in the pre-heated oven until the squash is lightly browned and tender.
5. Roast for 25-35 minutes - Enjoy!

