

# Eby Family Dental

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## JEFFERSON OFFICE!

Our Jefferson office is still thriving. This coming January we will be celebrating being open 2 years! We are slowly adding more days to our schedule and our goal is to have it open full-time soon!

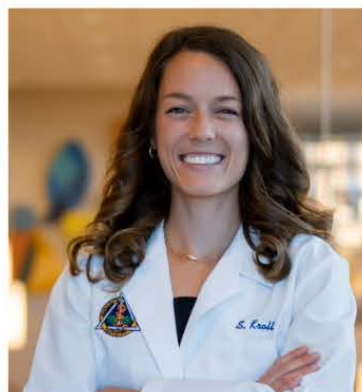
Call to schedule an appointment!  
Jefferson - 920-897-6080



## Our Dentists!

We have 3 full-time dentists. Dr. Eby (top), Dr. Chris (bottom left), and Dr. Sadie (bottom right). Dr. Eby works in our Fort Atkinson office, Dr. Chris, works at both Fort Atkinson & Jefferson, and Dr. Sadie works at our Fort Atkinson Office, and occasionally in Jefferson.

Check out their bios on our website!  
[www.ebyfamilydental.com](http://www.ebyfamilydental.com)



# Eby Family Dental



HAPPY HOLIDAYS!

We want to wish all our patients a Happy Holiday Season! We hope you had a wonderful Christmas and we hope 2025 finds you well!

## FEATURED RECIPE

### Holiday Punch

Prep Time: 5 Minutes

Total Time: 5 Min

Equipment: Pitcher  
[www.iheartnaptime.net](http://www.iheartnaptime.net)

#### Ingredients:

- 4 cups pineapple juice , chilled
- 4 cups cranberry juice , chilled
- 2 ½ cups orange juice , chilled
- 2 liters lemon-lime soda , chilled
- 1 cup fresh cranberries , optional, for garnish
- Orange slices , optional, for garnish
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#### Directions:

1. In a large punch bowl, stir together 4 cups pineapple juice, 4 cups cranberry juice, and 2 1/2 cups orange juice.
2. Just before serving, add 2 liters lemon-lime soda and stir to combine. Garnish with cranberries and orange slices.
3. Add ice, if desired. Serve with a ladle.
4. Enjoy with family and friends!

