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We make kids smile!

Gator News

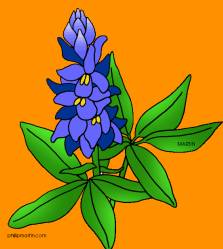
April 2015

Monthly Contest



Announcing the
**April Patient
Contest...**

**Andy LOVES
Texas Bluebonnets!**



Count the bluebonnets
Andy has hidden in the
Alligator Dental waiting
areas.

Cast your ballot for a
chance to win an
iPod shuffle!

Awesome Advice

FROM DR. AL~



Dr. Al Burns

The Genetics of Teeth

Often parents tell me that their spouse has bad teeth and they are hoping their kids don't get the teeth from that side of the family.

Is there any truth to this?

The truth is that two things affect teeth: *Habits & Genetics*.

Habits:

If habits are bad enough over a long time it doesn't really matter whose genetics are in there the teeth will have problems. So that is why the dentist recommends brushing, diet and product advice to help make sure habits are as good as possible.

Now for genetics...



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Teeth are actually very genetic. Just like my son who gets his completely random red hair from his great-great grandfather teeth are very affected by genetics. Maybe you had Bugs Bunny teeth growing up and your spouse did not. Now one of your kids looks like mom and your other child looks like dad. The strength of teeth are also very genetic and generally are a blend from both parents. The truth is that you can't choose your genetics. You don't get to pick your teeth.

So what can you do?

Well you do all you can with what you have. Traditionally no matter what your genetics good habits in the end will win out. You may still end up with a little work here and there but generally even a weak set of teeth with great care and lots of good habits can last a very long time.

Gators in Action:

Alligator Dental loves the talented young artists of Seguin!

For the past couple of years Alligator Dental has had the honor of sponsoring the Elementary & Middle School Art Show hosted by the Seguin Art League.

Students in the Seguin area proudly display their art in the Selig room of the Guadalupe Regional Medical Center for the community so see.

Dr. Al loves the opportunity to present awards to these talented young artists



Meet
Henry
Buehrle –

Business Operations Manager at Alligator

Favorite Thing about working at Alligator Dental:

There is never a dull moment!

Family Info:

My parents live in New Braunfels. I have a brother with 3 kids living in Wyoming and a sister with 3 kids in Florida.

Favorite Place to Eat in Seguin:

Schlotzsky's

Favorite Store to shop at:

HEB – I love food!

Something Unique about me:

I am a U.S. Navy Veteran



My family LOVES these
crescent roll-ups. I hope you
will too!
- Mirsha

Recipe: BARBECUE CRESCENT ROLL-UPS

-Compliments of Mirsha from Alligator Dental in Seguin

Ingredients:

- ½ lb. lean ground beef (at least 80%)
- ¼ cup barbecue sauce
- ¼ cup shredded Cheddar cheese (1 oz.)
- 1 can (8 oz.) Pillsbury refrigerated crescent dinner rolls
- 1 egg, beaten
- 1 teaspoon sesame seed

Directions:

1. Preheat oven to 375 degrees. Cook beef in a skillet, drain. Stir in barbecue sauce; cook 1-2 minutes, stirring occasionally. Stir in cheese.
2. Unroll crescent rolls, separate into 4 rectangles. Press each into 8x4-inch rectangle, firmly pressing perforations to seal. Cut each in half crosswise, making 8 squares.
3. Place about 2 rounded Tablespoons beef mixture on center of each square. Fold dough over filling, forming triangles; press edges with fork to seal. With a knife cut small slits in top for steam to escape.
4. Place on ungreased cookie sheet. Brush with egg and sprinkle sesame seed.
5. Bake 11-18 minutes or until golden brown. Enjoy!