

San Marcos Office:
1890 Medical Parkway
San Marcos, TX 78666
512-393-3500

Seguin Office:
901 S. Hwy 123 Bypass
Seguin, TX 78155
830-372-3725

www.alligatordental.com



We make kids smile!

Gator News

August 2016



Announcing the
August Patient
Contest

What is your
Favorite
Summer
Activity?

Andy
wants to
know



Let Andy Know -
for a chance to win
a
**\$30 Gift
Certificate**
for cool frozen
treats!

Awesome Advice

FROM DR. AI ~



Nighttime Noises: Grinding!



Dr. Al Burns

Picture this...

Mom sitting by her little boy in the dental chair. She looks at doctor with big eyes and says: My child grinds their teeth and it is so loud!

Is this your story? This is something we see daily at Alligator Dental. Not to worry! In fact, as the song says...

Don't Worry Be Happy.

Grinding is very **common** in children, especially at night. Almost 100% of children grind at some point but some do more than others. Most of the time this almost completely stops when your child gets their first adult molars at age 6-7. No treatment is necessary unless our child has pain on eating or waking up at night.

When this happens generally a few days of pain medication will help a lot. Our general rule is three doses of pain medicine a day for three days. If pain persists beyond this give us a call and we can troubleshoot it with you!

In the mean time it might be wise to invest in some earplugs, or some new headphones and turn the volume up.

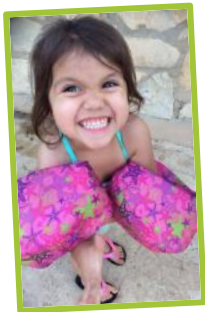


Gators in Action:



July was a month of **FUN in The SUN** for Alligator Dental!

San Marcos Office hosted a **FREE** swim party to celebrate our amazing patients!



Seguin Office had a blast participating in the 'Biggest Small Town 4th of July Parade'!



Meet Josette Saldana
Treatment Assistant at
Alligator Dental San Marcos!

Family Info:

I am engaged. I have two dogs and my son, Parker.

Favorite Place to Eat:

Torchy's Tacos

Favorite Store to Shop At:

Target

Favorite Kids Movie:

Despicable Me

Favorite Place to Visit:

Sweet Cakes 4 U

Something Unique about me:

I love to bake! My legs hurt when it's going to rain.



www.alligatordental.com

Recipe: STRAWBERRY Cheesecake Cupcakes

-Compliments of Vanessa from Alligator Dental in Seguin

Ingredients:

- 1 box yellow cake mix
- 2/3 cup water
- 1/2 cup sour cream
- 1/3 cup vegetable oil
- 2 eggs
- 3 Tablespoons strawberry preserves
- 1 package (3 oz.) cream cheese, cut into 24 pieces
- 1 container cream cheese frosting
- Sliced, fresh strawberries, if desired

Directions:

1. Preheat oven to 350 degrees. Place paper baking cups in each of 24 regular-size muffin cups. In large bowl mix cake mix, water, sour cream, oil and eggs until well blended (batter will be thick). Divide batter evenly among muffin cups.
2. In small bowl stir preserves until smooth. Place 1 piece cream cheese on top of each cupcake; press into batter slightly. Spoon 1/4 teaspoon of preserves on top of cream cheese in each cupcake.
3. Bake 20-25 minutes or until tops are golden brown. Cool 10 minutes - remove from pan to cool completely.
4. Spread frosting over cupcakes. Just before serving garnish each cupcake with strawberry slices. Store covered in refrigerator.