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We make kids smile!

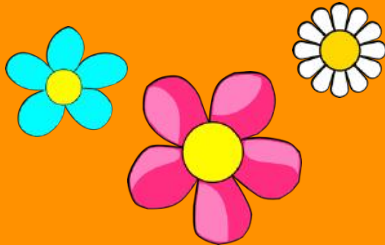
May 2016

Gator News



Announcing the
**May Patient
Contest**

**Spring is
Here!**



Count the beautiful
spring flowers in the
waiting areas of Alligator
Dental and enter to win!

Prize:
Gift Certificate to

**Spring Loaded
Trampoline Park**
(in New Braunfels, TX)



Awesome Advice

FROM DR. AL ~

Shark Teeth Syndrome



Dr. Al Burns



Sharks have rows of teeth which
make their mouths extra cool.

Every week I get to see kids who
are **PART SHARK!**

At least that is what I tell them....

About 1 in every 30 children has their first set of adult teeth
come in behind the baby teeth instead of underneath them.
We call this "Shark Syndrome".

This is a normal problem, in fact it happened to two of the
Burns kids. "Shark Syndrome" typically does not cause any
long-term effects as long as the baby teeth fall out or are
taken out within a few months of developing the 'shark
teeth'. It generally takes 1-6 months for the adult teeth to
migrate to the proper location depending on the severity of
the situation.



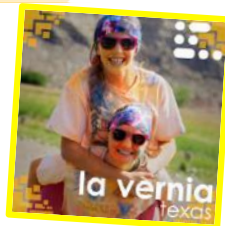
How it looks



How cool it feels

Gators in Action:

Alligator Dental was **PROUD** to sponsor some amazing events in our communities in April!



Hues for Humanity 5K Fundraiser
in La Vernia



Prom for Adults with Special Needs in
San Marcos



Seguin Earth Day Event

Recipe: Penne Pasta Bake

-Compliments of Daisy from Alligator Dental in Seguin

Ingredients:

- 3 Tablespoons extra-virgin olive oil
- 2 garlic cloves, smashed
- 1 pound hot or sweet Italian fennel sausage, casings removed
- 1 28oz. can tomato puree
- 1 ½ cups water
- 1 ½ teaspoons sugar
- 1 bay leaf
- ¼ teaspoon ground fennel
- Salt & pepper - to taste
- 1 pound penne pasta, cooked & drained
- 3 cups creamy Ricotta cheese
- ½ pound fresh mozzarella, cut into ½ inch cubes
- ¼ cup freshly grated Parmesan cheese (or favorite)



Directions:

1. Preheat oven to 400 degrees.
2. In large saucepan, heat 1 Tablespoon olive oil. Add garlic and cook over medium heat, stirring, until lightly brown, about 1 minute. Add sausage and cook, breaking up the meat, until browned, about 8 minutes.
3. Add tomato puree, water, sugar, bay leaf, fennel, salt & pepper; bring to a boil. Simmer over low heat until thickened, about 30 minutes. Remove garlic, mash into a past and stir it back into the sauce; discard bay leaf.
4. In a pot combine cooked pasta, remaining 2 Tablespoons olive oil, sausage and 1 cup of tomato sauce.
5. Spoon into 9x13 baking dish. Pour remaining tomato sauce over pasta and dollop large spoonfuls of Creamy Ricotta on top. Gently fold ricotta into pasta, do not over mix. Scatter mozzarella on top and sprinkle with Parmesan cheese.
6. Bake 45 minutes until golden and bubbling.

Employee Spotlight



Meet

Marques Tyus

Baby Specialist at Alligator
Dental in Seguin!

Family Info:

Most of my family is in Decatur, IL. My parents and sister live in Buda. I currently reside in Lockhart with my 2-year-old son.

Favorite Place to Eat:

Wingstop is pretty good. But seriously - Everywhere! Eating is my passion.

Favorite Store to Shop At:

Walmart

Favorite Kids Movie:

Three way tie: Finding Nemo, Toy Story & Monsters Inc.

Favorite Place to Visit:

Decatur, Illinois

Something Unique about me:

I'm good at doing character and people impersonations.

www.alligatordental.com