

# Eby Family Dental

## WHAT'S IN THIS MONTH'S ISSUE:

- No Dental Insurance
- Vote Best Dentist
- Summer
- Featured Recipe

### DON'T HAVE DENTAL INSURANCE?

You are not alone! We offer what we call the "Smile Club" plan. For 1 flat rate you will get 2 Dental Exams, 2 Hygiene Cleanings, All necessary x-rays and images, and an oral cancer screening. This is a huge savings compared to paying in full for each visits. This plan also gives you discounts on other potential treatment if anything else is diagnosed. Call us today to ask questions and get an appointment scheduled!

## No Insurance?

*We've got you covered!*

### VOTE FOR BEST IN THE AREA 2022

**Tell Us Who You Think Is The Best!**

Nominate Your Favorite Business Now-May 31  
Come Back To Vote June 3-26



Daily Jefferson County Union

It's that time of year again where we are voting for the "Best of the Area" for 2022. We would be grateful to have your vote! Dr. Eby has been voted in the past and it is a great honor to serve our community.

We strive to give the best possible care to our patients and to build great relationships for our community!

We look forward to continuing to serve Jefferson County!

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## IT'S SUMMER!

While summer is nearing, make sure you are keeping kids on track with oral hygiene routines! Easy to change patterns during summer but we still encourage brushing at least twice per day and flossing once per day! Lots of fresh summer sweets and treats, don't forget to rinse and brush after! But most important have a FUN summer!

## FEATURED RECIPE

### Easy Lemon Monkey Bread

Prep Time: 5 Minutes  
Total Time: 30 Minutes

Equipment: Assorted  
[www.sixsistersstuff.com](http://www.sixsistersstuff.com)

#### Ingredients:

12 Frozen Rhodes Rolls (or other brand, thawed but still cold)  
Zest of 2 Lemons  
1/2 Cup Sugar  
1/4 Cup Butter (Melted)

#### Citrus Glaze:

1 Cup Powdered Sugar  
1 Tablespoon Butter (Melted)  
2 Tablespoons fresh lemon juice

#### Instructions:

Cut Rolls in half and place in a 9x13 a baking dish sprayed with nonstick cooking spray. In a small bowl combine lemon zest & sugar, set aside. Drizzle 1/4 C melted butter over rolls and sprinkle on zest/sugar mixture, reserving half of mixture to sprinkle on just before baking. Cover rolls with plastic wrap and let rise until doubled in size. Remove plastic wrap and sprinkle on remaining lemon zest/sugar mixture. Bake at 350degrees F for 20-25 minutes. Remove from oven. Whisk together glaze ingredients and drizzle over top of rolls. Enjoy!

