

Eby Family Dental

WHAT'S IN THIS MONTH'S ISSUE:

- New Hygienist
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- Wisdom Teeth
- Featured Recipe

ARE YOU NEEDING A CLEANING & EXAM?

Veronica has recently graduated from Dental Hygiene school! While she is not new to Eby Family Dental but she is switching rolls from Dental Assistant to Registered Dental Hygienist! She is accepting new patients and has room on her schedule for you! She is excited to start this new roll!



DR. WORMAN SCHEDULE CHANGE

Many of you know Dr. Worman or have seen him for a Root Canal. He does an amazing job and generally does most of our Root Canals here in our office. He comes to us once a week.

We wanted to give you and update that, that day has now changed to Thursday. So if you are needing to see him the new day he is at our clinic is Thursday!

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WISDOM TEETH

Have you been told you need to have your Wisdom teeth extracted? It's more common than you think. Between the ages of 17 and 21 is the appearance of your third molars. They have been called wisdom teeth due to coming in at a more mature age. Some are able to keep their wisdom teeth their entire life. Others it is common for them to be extracted if they are causing pain or crowding in the mouth. If wisdom teeth are kept, it is always best to keep them monitored during your regular dental checks up to ensure they don't cause and problems later on.

FEATURED RECIPE

Kielbasa with Peppers & Potatoes

Prep Time: 10 Minutes
Total Time: 40 Minutes

Equipment: Assorted
www.allrecipes.com

Ingredients:

- 1 T Vegetable Oil
- 1 (16 ounce) package smoked kielbasa sausage, diced
- 6 Medium Red Potatoes
- 1 Red Bell Pepper
- 1 Yellow Bell Pepper

Instructions:

1. Heat oil in a pan over medium heat. Place kielbasa and potatoes in the pan. Cover and cook, stirring occasionally, until potatoes are tender, about 25 minutes
2. Mix bell peppers into the pan, and continue cooking until peppers are just tendering, about 5 minutes.
3. Can always add any extra veggies you like, serve and Enjoy!

