

NEWSLETTER

An Exciting Addition to our Practice



We are so excited to announce that Jessica (our previous office manager) has rejoined our team at Atlanta Dental Solutions. Jessica graduated from the prestigious dental hygiene program at Medical College of Georgia, earning top honors. She is a member of the Alpha Upsilon Service Society. While attending MCG, Jessica earned many

scholarships including: the Hinman Dental Scholarship, Georgia Dental Association Hygiene Scholarship and School of Allied Health Science Alumni Scholarship. She also participated in extracurricular activities such as flag football. Jessica's role will be unique here at Atlanta Dental Solutions: you will find her in the back office assisting Dr. Becker as well as seeing hygiene patients. She is multi-talented and the addition of her skills to our practice will enable to serve you even better!

One of the most common requests from our patients is to have more early morning or later afternoon hygiene appointments. Now that Jessica will be joining Carrie and Patty in the hygiene department, we will be able to fulfill more scheduling requests.

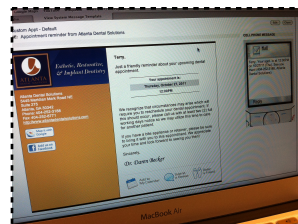
Welcome Baby James

We hope you received the birth announcement we emailed out for Carrie's son, James Edward. During Carrie's maternity leave, we enjoyed having her sister, Missy help out the hygiene team. You may see her in the office in the future. We are very excited to have Carrie back.

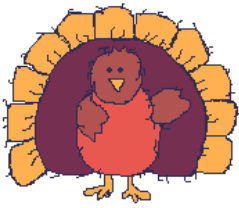


ELECTRONIC REMINDERS & CONFIRMATIONS

By now, we're sure you've noticed our new electronic confirmation and reminder system. We use a special automated software service that syncs with our patient software system to let you know when you have an upcoming appointment or remind you that you are due to come in for hygiene. Many of our patients really like having the convenience of clicking



happy to disable that feature. on their text or email confirmation to confirm their appointments. That way we don't have to bother them with a phone call. The system also sends out an additional email or text a couple days before the appointment just for an extra reminder. If you would prefer not to receive email and/or texts, just let us know and we'll be



COSMETIC DENTISTRY

Did you know that we offer a variety of cosmetic dentistry services to our patients? Some patients are surprised to hear that there are so many options available to improve their smile. From whitening to limited orthodontic services, we can set the stage for a beautiful smile. Restorations such as porcelain veneers or crown can be done for



dramatic results. Dr. Becker has years of experience in esthetic dentistry and has completed full mouth restorations. If you would like to find out more information on how you can achieve an excellent cosmetic result, let us know. We recently completed a book featuring some of our patient's dental makeovers so that you can see samples of what Dr. Becker can do. Check them out the next time you are in the office.

Holiday Schedule

We wish all of our patients & their families a happy holiday season! The following are the dates our office will be closed:

Thanksgiving:

Thursday, November 24

Friday, November 25

December:

Friday, December 23

through Sunday, January 1



One of Carrie's fave Thanksgiving desserts:

Pumpkin-Gingersnap Tiramisu

Total time: 45 mins plus overnight chilling & thawing

Servings: 12

INGREDIENTS :

- 3 1/2 teaspoons unflavored gelatin(from 1 1/2 envelopes)
2 tablespoons water
6 large egg yolks
1/4 cup plus 2 tablespoons cornstarch
1/4 teaspoon salt
1 1/2 cups plus 1 tablespoon sugar
1 quart whole milk
One 15-ounce can pumpkin puree
1 tablespoon pure vanilla extract
3/4 teaspoon cinnamon
1/2 teaspoon fresh ground nutmeg
1 pound mascarpone (2 cups)
3 tablespoons brandy
1 1/4 pounds gingersnaps, 1/4 pound finely crushed
extra cinnamon for garnish

about 5 mins. Whisk in the pumpkin puree & cook, whisking, for 1 minute. Off the heat, whisk in the gelatin, vanilla, cinnamon, & nutmeg. Whisk in the mascarpone.

- 2. In a small microwave-safe bowl, microwave the brandy with the remaining 1 tablespoon of sugar at high power for 10 seconds, just until the sugar is dissolved.
3. Arrange one-third of the whole gingersnaps in a 9-by-13-by-2 1/2-inch baking dish. Lightly brush the gingersnaps with some of the brandy & top with one-third of the pumpkin custard. Repeat the layering twice more with the remaining whole gingersnaps, brandy & custard. Sprinkle half of the crushed gingersnaps on top & press a sheet of plastic wrap directly on the surface of the tiramisu. Freeze overnight.
4. Let the tiramisu stand at room temperature for 6 hours, until thawed. Sprinkle with the remaining gingersnaps & a little cinnamon. Serve.

note: the pumpkin tiramisu can be frozen for up to one week. Thaw at room temperature for 4 to 6 hours or overnight in the refrigerator.

DIRECTIONS :

- 1. In a small bowl, sprinkle the gelatin over the water & let stand for 5 mins. In a large bowl, whisk the yolks, cornstarch, salt & 1 1/2 cups of the sugar until the sugar is moistened. In a large saucepan, heat the milk just until steaming. Whisk 1 cup of the hot milk into the yolk mixture. Pour the mixture into the milk in the saucepan & cook over moderate heat, whisking constantly, until boiling & thick,

Patty's favorite Potato Casserole

INGREDIENTS :

- 1-2 lbs Ore Ida Hash Brown Potatoes
1 1/2 cups sour cream
1/4 cup melted butter
1 can cream of chicken soup
3 chopped green onions
1/2 teaspoon salt
1/4 teaspoon pepper
3 cups grated cheese
1 1/2 cups corn flakes (or potato chips, crushed)

DIRECTIONS :

Combine soup & butter. Add sour cream, green onion, salt, pepper & 2 cups cheese. Add hash brown potatoes.

Bake at 350 for 45 minutes in a 9 x 13" pan.

Combine 1 cup cheese & crushed potato chips or corn flakes & place on top. Bake for another 15 minutes.