

Schuchert Ortho Lab:

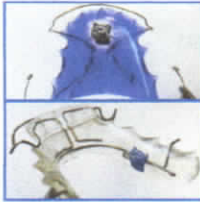
We have recently begun to make some of our own appliances in house. Here are a few appliances our team member Denis makes.



Hawley with Pontic



Essix Retainer



Hawley and Spring retainers



Hawley with expansion



Expander

Summer Closings:

June:

Thursday June 9th, Friday June 10th,
Monday June 13th, Tuesday June
14th.

July:

Monday July 4th, Monday July 25th,
Tuesday July 26th, Thursday July
28th, Friday July 29th.

Straight Talk

Summer 2016



American
Association of
Orthodontists

Schuchert Ortho staff along with Dr. Schuchert and his family had the opportunity to visit Orlando for the AAO Annual Session. The session featured many great speakers on various topics ranging from oral hygiene to business management. The team had an opportunity to visit some of the Disney parks as well.



iTERO Scanner-What is it?

This is a new addition to our office. The iTero has the following benefits:

- Eliminates the need for impressions in certain cases
- Provides a more accurate fit of Invisalign aligners
- Treatment plans created quicker with the scanner
- Less time spent in the dental chair



Currently we use the iTero Scanner mostly for Invisalign patients but will transition to using it more and more with all our patients in the future.





Staff Spotlight

Natalie is our Hygienist and Clinical Assistant. Here are some fun facts about Natalie.

Favorite Hobby: Kayaking, Hiking and Working out

Favorite Food: Ice cream and Fruit

Favorite Animal: Her dogs Chief and Deke

Favorite Place to Visit: Beach and River Lot

Patients and Families like Natalie because she is kind and very thorough!

Schuchert Ortho staff love Natalie because she is friendly, funny and hardworking.

"Natalie's detail-oriented personality suits what we need to provide the best care to patients.

I am also thankful to have a hygienist on staff." -Dr.Schuchert



Natalie is due to have her baby girl in August! If you see Natalie don't forget to wish her well!



dump-and-bake Chicken Alfredo PASTA CASSEROLE



Ortho-Friendly Recipe

INGREDIENTS

- 1 (16 ounce) package uncooked rotini pasta
- 1 (22 ounce) jar Alfredo sauce (I used Prego Roasted Garlic Parmesan Alfredo)
- 3 cups chicken stock
- 2 cups diced rotisserie chicken (or other diced cooked chicken)
- 2 teaspoons minced garlic
- 2 cups shredded mozzarella (or Italian blend) cheese
- Optional: Parmesan cheese and fresh chopped herbs (such as basil, oregano, and parsley) for garnish

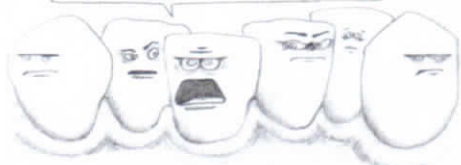
INSTRUCTIONS

1. Preheat oven to 425 degrees F.
2. In a large baking dish, stir together uncooked pasta, Alfredo sauce, chicken stock, chicken, and garlic. Cover tightly with aluminum foil and bake for 30 minutes.
3. Uncover; stir. At this point you should check the pasta to make sure that it is al dente (firm but just about finished cooking). If it's still too hard, cover the dish and return to the oven until pasta is al dente. Then move on to the next step.
4. Sprinkle mozzarella over the top. Bake uncovered for 10 more minutes (or until cheese is melted and pasta is tender).
5. Garnish with freshly grated Parmesan or fresh chopped herbs, if desired.

Source: <http://www.theseasonedmom.com/dump-and-bake-chicken-alfredo-pasta-casserole/>

LOL Corner

For the last time, get out of my space!
I distinctly remember being here FIRST!



Dental crowding

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