

STRAIGHT TALK

Schuchert Orthodontics | Fall 2016

Candy Buy Back

When:

Thursday November 3, 2016

Time: 3:00-6:00

Location:

Schuchert Orthodontics

1951 Pine Hall Road

Suite.200

State College, PA 16801

Kids can sell back their Halloween candy for 1\$ per pound. Candy will be sent to troops overseas as part of Operation Gratitude.

Dress in a Halloween costume for more chances to win great raffle prizes.

Welcome Dr. Mariano



Dr. Mariano grew up in Waterville, PA and graduated from Jersey Shore High School in the top of his class. He then attended Lycoming

College where he graduated with honors and received a Bachelor of Science degree in biology with a minor in chemistry. Dr. Mariano then moved to Philadelphia, where he earned his dental degree from Temple University Kornberg School of Dentistry. He was inducted into the Omicron Kappa Upsilon dental honor society and graduated as Valedictorian of his class. He then returned to Temple University Kornberg School of Dentistry, where he received his specialty training in orthodontics and a Master's degree in oral biology.

Dr. Mariano is excited to move back to central Pennsylvania and have a chance to give back to the community that has given him so much. In his free time, Dr. Mariano enjoys hiking, fishing, reading, spending time with family, and Penn State Football. He loves meeting new people and is exceptionally excited to join Schuchert Orthodontics!





Ortho Friendly Recipe

Creamy Chicken and Corn Chowder Soup

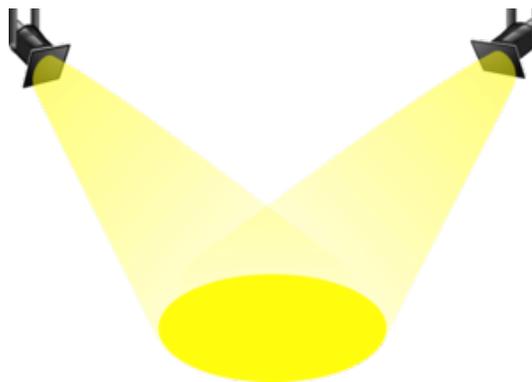
Ingredients

- 2 Medium Sized Potatoes, diced
- ½ Small onion, diced
- 2 Tablespoons butter, divided
- 1 Teaspoon Italian Blend Seasoning
- 1 Can Cream of Chicken Soup
- 1 Can Cream Style Corn
- 1 Can Whole Kernel Corn
- 3 Cans of Milk (use the empty soup can to measure)

NOTE* Milk measurement may vary due to variation in size of potatoes, onion etc. You may need to add more.
 ½ Rotisserie Chicken Pulled apart and chopped
 Salt/Pepper to taste

Instructions

In a soup or stock pot over medium heat, add 1 tablespoon butter, diced onion, Italian Seasoning and diced potato. Saute until tender (about 5 minutes). The potato will partially break down and create a starch that will help thicken the chowder. While that cooks, pull apart and chop the chicken. Add to the pot and mix well. Add the cans of soup and corn, mix well. Stir in the milk and last tablespoon of butter. Salt & Pepper to taste. Let the chowder cook on medium, stirring occasionally for about 10 minutes. Reduce to low and simmer for another 5 minutes or until ready to serve.



Staff Spotlight

Meet Kim!

Kim is our Office Manager and Treatment Coordinator! Here are a few fun facts about Kim!

- Favorite hobbies: Reading, hiking, cooking
- Favorite food: Homemade soups
- Favorite animal: Her dog Duke (Cane Corso Mastiff)
- Favorite place to visit: Acadia National Park

We love Kim! Here is what Dr. Schuchert had to say about Kim

“I have worked with Kim long enough with new patients that she has developed an impressive understanding of how orthodontics works. She also understands how I think Orthodontically and compliments our office philosophy for treating patients. I appreciate this talent very much.”

