

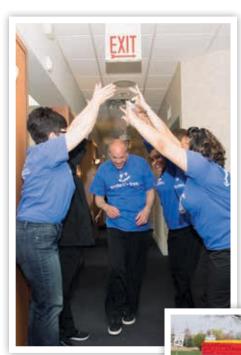
Produced for the patients of The Center For Dental Excellence

# **Thanks For Everything**

#### You're the best!

With your support and participation, we continue to have a tremendous impact on our community! From your donations to our matching campaign for *South Suburban Family Shelter*, to our annual *Dentistry from the Heart* event when we provide free treatment to those without access to dental care, you are helping us change lives.

We were concerned about sports injuries and concussions in our athletes, so we just launched an exciting new program offering FREE Custom Mouth Guards



to the athletes at H-F High School!

When you refer your friends and family to us, you help them avoid pain, complication and expense down the road. You know that all dentistry is not created equal and your friends and family deserve the best!

Thank you for helping us help others. Enjoy your summer!



Assistant Vonnie with a grateful Dentistry from the Heart patient!

Our Periodontist, Dr. Saniat, arrives for Dentistry from the Heart to the cheers of our CDE Team



Dr. Greenebaum & Dr. Goldberg present Vicki Meilach, Community Outreach Program Coordinator, with our donation to the South Suburban Family Shelter.

Flossey was on hand to welcome our Dentistry from the Heart patients

### Best Puppy Chow Recipe

(For Hungry Humans Only) Ingredients

- 1 (12.8 oz.) box Chex Cereal
- 1 <sup>1</sup>/<sub>2</sub> cups semi-sweet chocolate chips
- <sup>3</sup>/<sub>4</sub> cup peanut butter
- <sup>1</sup>/<sub>2</sub> cup butter
- 1  $^{1\!\!/_4}$  teaspoon vanilla extract
- 4+ cups powdered sugar

#### Instructions

Start by pouring the whole box of Chex into a very large bowl. Set aside.

Place chocolate chips, peanut butter and butter in a large microwave-safe bowl and microwave for 60 seconds. Stir until smooth. If the chocolate chips haven't melted enough, microwave at 30 second intervals, stirring in between until the mixture is completely melted. Stir in vanilla extract.

Pour chocolate mixture over cereal and stir together gently with a spatula until the cereal is completely covered in chocolate.

Next, pour in powdered sugar until cereal is completely white.

Store in an airtight container.

### office information

The Center For Dental Excellence 19615 Governors Hwy Flossmoor, IL 60422-2037

#### **Office Hours**

	-		
Mon-Thu	7:00 am	_	7:00 pm
Friday	7:00 am	_	4:00 pm
Saturday	8:00 am	-	1:00 pm

#### Contact Information

Office	708-798-1234
Email	dentalexcellence@comcast.net
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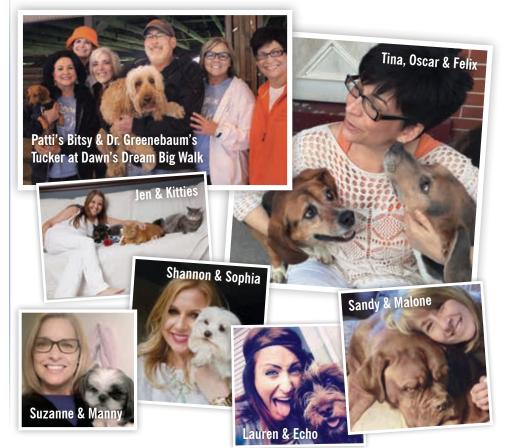
#### **Dental Professionals**

Cary N. Goldberg	Dentist
Charles J. Greenebaum	Dentist
B. Lynn Malone	Dentist
John A. Saniat	. Periodontist
Linda Bova	Hygienist
Suzanne Duntz	Hygienist
Angela Howell	Hygienist
Shannon Kellams	Hygienist
Darlyne Klages	Hygienist

#### COMMUNICATION IS IMPORTANT TO US – DON'T BE AFRAID TO ASK QUESTIONS!

Information included is not dental or medical advice. For your specific information be sure to consult our office. If you do not wish to receive this newsletter, please contact us directly.

## Your CDE Friends' Furry Family Members





DENTAL EXCELLENCE



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