

FILL US IN

Please inform us if you have an email address for future newsletters and upcoming exciting news from our office.

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Smile Right - Smile Bright

It's a good time to catch up with our practice families and share some items of interest with you.

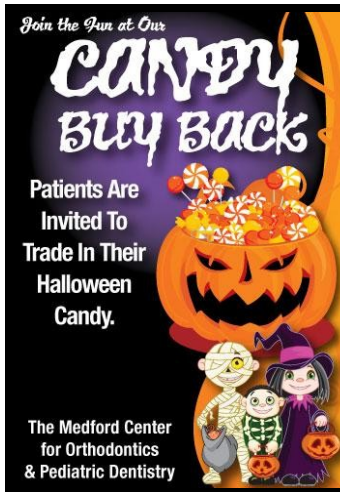
As always, thank you so much for your kind referrals of other families to our practice.

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SEPT, OCT, NOV 2011

October is National Orthodontic Health Month!

The haunting hours of Halloween can mean big trouble for trick-or-treaters who wear braces. The American Association of Orthodontists (AAO) reminds patients to follow special guidelines for keeping braces intact and keeping themselves safe.



Patients are invited to join in on our Candy Buy Back Program, November 1 & 2, 2011. You will receive \$1.00 and a raffle ticket to win a bigger prize for every pound of candy turned in. A maximum of \$5.00 will be given and each additional pound over 5 will be given a raffle ticket towards an ipod nano.



Tips for a positive dental visit . . .

1. If there is anything broken or loose, **always** call our office ahead of time so we can schedule you appropriately.
2. **Don't** let anyone tell you and/or your child scary stories about dental visits.
3. **Don't** be afraid to ask your doctor questions regarding your treatment.
4. For patients who are wearing retainers, **always** remember to bring them to your appointment.
5. **Always** remember to brush your teeth before your appointment!
6. You should **always** wear a mouth guard while playing a sport.

Jack-O'-Latern Cake Recipe



What You Need

- 1 pkg. (2-layer size) yellow cake mix
- 1 pkg. (3.4 oz.) JELL-O Vanilla Flavor Instant Pudding
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1/4 cup butter, softened
- 1 tsp. vanilla
- 4 drops yellow food coloring
- 1 drop red food coloring
- 1 pkg. (16 oz) powdered sugar, sifted (about 4-1/4 cups)
- 1 Tbsp. green colored sugar
- 5 OREO cookies, divided
- 2 JET-PUFFED Miniature Marshmallows, cut in half

Make It

Prepare cake batter and bake as directed on package for 24 cupcakes, blending dry pudding mix into batter before spooning into prepared cups. Cool completely.

Beat cream cheese, butter, vanilla and food colorings in medium bowl with mixer until well blended. Gradually beat in sugar until well blended.

Arrange cupcakes on large platter to resemble a stemmed pumpkin as shown in photo; frost with cream cheese mixture. Use colored sugar to fill in stem. Add 2 cookies for the jack-o'-lantern's eyes. Crush remaining cookies; sprinkle over cake for the mouth. Arrange marshmallow halves in mouth for teeth.



Make sure to stop in to enter our pumpkin weighing contest!



Team News

- ◆ **Dr. DeFeo** enjoyed the summer by spending time with her newly born daughter and three year old son.
- ◆ **Dr. Gheewalla** enjoyed his summer vacations in Maine with his family.
- ◆ **Christina** is expecting her second daughter in November.
- ◆ **Monique** is excited to go to Vegas for Halloween.
- ◆ **Sheila** enjoyed the summer by spending time with her two children and family.
- ◆ **Nicole** has worked with Dr. Gheewalla in Brookline and is excited to be part of our Medford Team.
- ◆ **Sandra** is expecting her fourth child in February.

Did you know that our team visits schools to educate children on proper oral hygiene. Ask Christina for more information on school presentations at christina@themedfordcenter.com.

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Looking Ahead . . . Please stay updated on our monthly contests by checking in on our Facebook page and website.