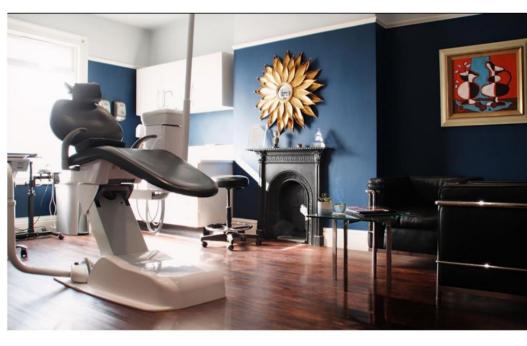


July Newsletter 2020



A recent BBC Spotlight feature suggested that private dental practices have

We DON'T Charge for PPE!

been profiteering by charging patients additional fees in order to cover the cost of COVID-compliant PPE used in appointments. For Chris and the team, this was disappointing to hear. If other practices decide to charge for PPE then as caring professionals we must assume they have good reasons for it and are charging a fair fee to cover the increased costs. That said, Chris has made a decision that we are not charging for the enhanced PPE and never will do. Furthermore, as a way of thanking our loyal patients for being so understanding throughout this difficult time, we have frozen all fees for our care plans and private treatment until April 2021.

Dental Awards Finalist!



in the happiness and success of those who win an award, but it offers the chance to see what fellow dental professionals are doing within their practices. The ceremony is due to be held on Friday 4th September at The Hilton Metropole N.E.C.

Smiles of the Month



sent to the lab tecnician who was

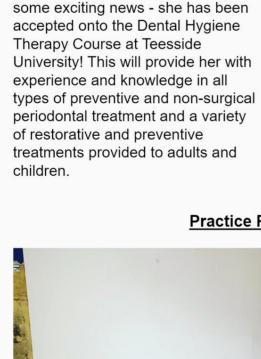
able to make two new all-ceramic

crowns which are identical to how the teeth looked before.



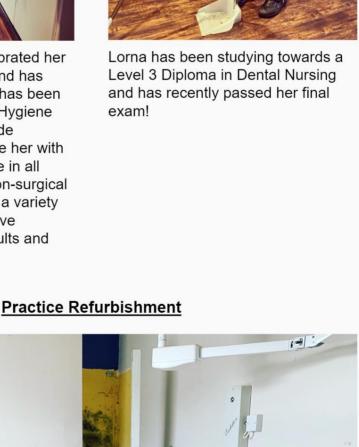
3D Printer

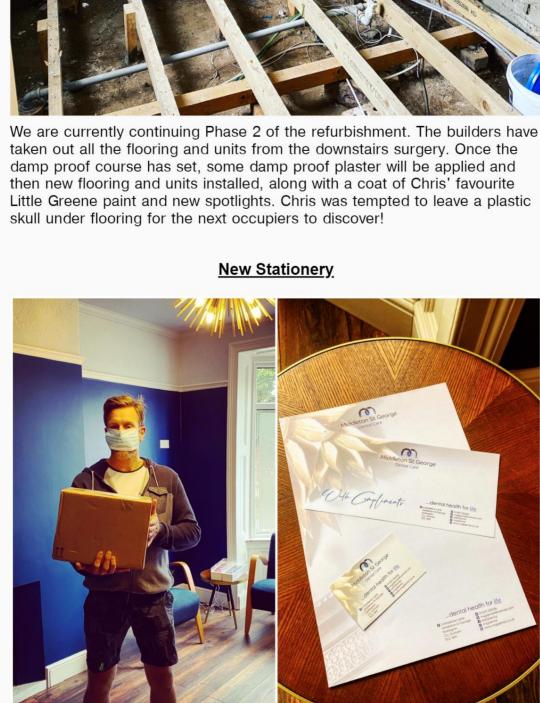




Frances has recently celebrated her

3 year work anniversary and has





Lindz from United Design Syndicate has created new look for our stationery, to reflect the look of our new branding. We are thrilled with the final results and

When we say **WHITE** food, people normally think of bread and pasta which can be quite inflammatory. Natural white food, on the other hand, is incredibly beneficial, especially **ORGANOSULPHIDES** - Think onion, leeks and garlic!

The Wonders of White Food

PROBIOTIC: meaning they feed the beneficial gut bugs in our digestive

dental appointment!

can't wait to start using them!

LOWER CHOLESTEROL: by inhibiting its formation in the liver.

REDUCE PLAQUES IN BLOOD: which allows blood to more freely.

CANCER PREVENTION: by supporting the liver detoxification.

FUN FACT: Crushing garlic releases a sticky, smelly enzyme called allicin (this is the protective mechanism against invasion against bugs in the soil). If you

leave crushed garlic for 10 minutes before cooking, you will preserve the active compounds, which will help protect you against pathogenic bacteria.

Including these foods in your diet every day will support a better liver

detoxification – just make sure you brush your teeth before coming for your

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