

Reflecting Back On 2016

Wow. What a year 2016 was. It was exciting to see real growth as we started to hit our stride with becoming an established practice in Greenville. We had the opportunity to work on several exciting cases and to bond with your patients. It would not have been possible without the support and trust that you placed in us to take care of your patients.

We were humbled by having several patients from outside of the upstate seek our assistance. Whether it is Raleigh, Atlanta, or the low country of South Carolina, I am more than happy to help and will work to reduce the number of visits if a patient does not mind a drive. Traveling is a major commitment, and I appreciate the additional investment that these patients have made in their care.

I would be remiss if I did not extend my appreciation to my team Whitley and Alex, who, from the beginning have shared my passion and vision to provide top notch care to patients. Without their support, 2016 would not have been as successful or as much fun.

We strive to provide affordable, predictable, long term results for your patients.

I invest a lot of time, care, and patience with cases; I hope that your patient's enthusiasm about our practice reflects this level of attention.

Thank you again for your support, and I look forward to the opportunities of 2017.

- Dr. Jason Minton ■

THANK
YOU!



NEW YEAR, NEW RECIPES.

Dr. Minton's Rib Recipe

Instructions:

1. Remove membrane from the intaglio surface of the ribs and thoroughly coat both sides of the ribs with Williams Rib Tickler (or your favorite dry rub)
2. Soak wood chips in water for 1 hour, drain, and place directly on hot coals of smoker.
3. Place ribs on smoker set to 275° with indirect heat for 2.5 hours.
4. Wrap ribs tightly in aluminum foil and increase heat of smoker to 325° and allow to cook for an additional 1 hour.
5. Remove the ribs from the foil and coat the cameo surface of the ribs with your favorite BBQ sauce or glaze, close all vents and allow the ribs to rest in the smoker for 30 minutes to caramelize the glaze.
6. Slice and eat!

Armamentarium:

- St. Louis cut pork ribs
- Williams Rib Tickler dry rub
- BBQ sauce or glaze
- Fruit wood chips (cherry or apple)
- Smoker
- Aluminum foil



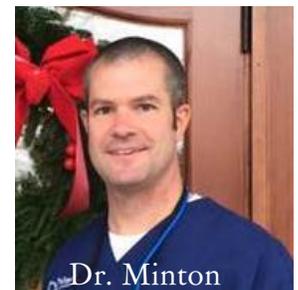
Alex

◆ 2017 will be a year of continuing education for me! I am excited to attend the Himan in March and keep up to date on new techniques.



Whitley

◆ I am looking forward to promoting our specialty during Prosthodontics Awareness week in April. We want to energize people to get healthy and learn more about the services we provide.



Dr. Minton

◆ Dr. Minton feels honored that in 2016 so many offices placed their trust in us. "We are looking forward to strengthening our relationships with our referring offices."

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IN THIS ISSUE

- Behind the name and logo
- Reflecting back on 2016
- New year, new recipes – Dr. Minton shares his favorite recipe with you!
- Staff update

BEHIND THE NAME AND LOGO



After spending 18 years away from South Carolina, my family and I were thrilled to return back to the Palmetto State in 2014 to start the next chapter in our lives. As you likely know, the palmetto tree became a symbol of South Carolina as a result of the protection the tree provided at Fort Moultrie on Sullivan's Island during the Revolutionary War. Initially named Fort Sullivan, the original fort was built of palmetto trees, which absorbed the impact of the cannon fire rather than cracking the walls. I think that mentality is essential when starting a venture like a from-the-ground-up dental specialty practice... be strong but don't break – be firm but remain flexible.

The symbol of Palmetto Prosthetics is an aerial view of a palmetto tree. I like to think of it as a second meaning, though. It resembles a gear, and a lot of what I focus on is getting all of the parts, pieces, teeth, and specialists involved to work in harmony like the gears of a watch. ■



Dr. Minton and His Family

