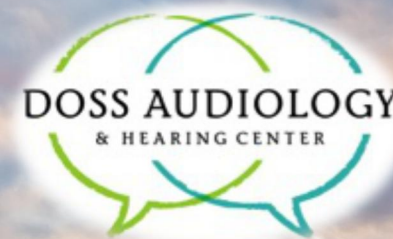
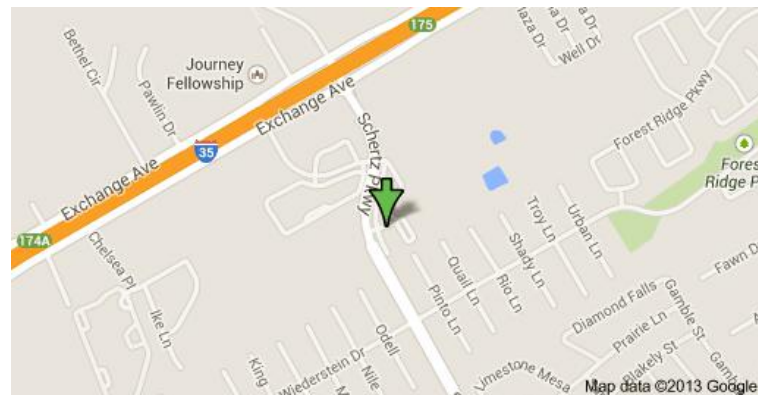


Doss Audiology & Hearing Center



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Fall
Issue

Doss Audiology & Hearing Center

Tis the Season for Sound at Doss Audiology!

current topics >>>

Holiday Hours

11/23 9:00am-2:00pm

**11/24-25 Office
Closed**

12/26 Office Closed

12/25 Office Closed

Doss Audiology Thanks You! *Patient Appreciation Day*

Doss Audiology held a patient appreciation event on September 30th to thank our patients for being so great throughout the years. During the event, Dr. Adriana Miciak from Starkey Hearing Technologies demonstrated the latest advancements in hearing aids, including streaming devices and Made for iPhone hearing aids. There was food and fun as the patients encountered some one-on-one time with Dr. Doss and the staff. If you didn't have a chance to stop by for the patient appreciation day don't worry! Call our office today at 210-819-5002 to schedule an appointment for a consultation to learn more about your hearing healthcare options.



Dr. Adriana Miciak

Listen! The wind is rising, and the air is wild with leaves, we have had our summer evenings, now for October eves!

Humbert Wolfe

Slow-Cooker Sweet Potatoes with Bacon

Ingredients:

- ◆ 4 lbs. slender sweet potatoes, peeled and cut into 1-inch thick slices
- ◆ 1/2 cup frozen orange juice concentrate, thawed
- ◆ 4 tablespoons butter, melted
- ◆ 3 tablespoons light brown sugar
- ◆ 2 teaspoons kosher salt
- ◆ 2 teaspoons chopped fresh rosemary
- ◆ 2 teaspoons cornstarch
- ◆ 1 tablespoon cold water
- ◆ 1/2 cup loosely packed fresh flat-leaf parsley leaves, fine chopped
- ◆ 1 tablespoon orange zest
- ◆ 2 garlic cloves, minced
- ◆ 3 cooked bacon slices, crumbled

Directions:

1. Place sweet potatoes in a 5 to 6 quart slow cooker. Stir together orange juice concentrate, butter, brown sugar, salt, and rosemary in a small bowl. Pour over sweet potatoes, tossing to coat.
2. Cover and cook on LOW for 5 1/2 to 6 hours until potatoes are tender
3. Transfer potatoes to a serving dish, using a slotted spoon. Increase slow cooker to HIGH. Whisk cornstarch mixture into cooking liquid in slow cooker. Cook, whisking constantly, 3 to 5 minutes or until sauce thickens. Spoon sauce over potatoes
4. Stir together parsley, orange zest, and garlic. Sprinkle potatoes with parsley mixture and crumbled bacon

Have a delicious recipe you'd like to share? Email it to info@dossaurology.com, and it could end up in our next newsletter. If your recipe is chosen, you will receive a gift card to HEB!



Hear for the Holidays Sweepstakes

It's that time again to give a friend or loved one the gift that keeps on giving!

Do you have a friend or family member who could benefit from hearing aids? Have they gone without these necessary devices due to cost or financial setbacks? Here is your chance to give them the perfect holiday gift. Doss Audiology presents our 3rd annual "Hear for the Holidays" giveaway. One lucky candidate will be chosen to receive a pair of hearing aids courtesy of Doss Audiology. The recipient will be chosen based on financial need, degree of hearing loss, community involvement, and communication difficulties.

Nomination applications are available in our office or on our website at www.dossaurology.com.

Submissions may be mailed to:
Doss Audiology & Hearing Center
5000 Schertz Parkway
Suite 300
Schertz, Texas 78154

Or emailed to:
info@dossaurology.com

Deadline for submissions is
December 12, 2016

A winner will be announced
December 16, 2016
Just in time for the holiday season!

Don't Delay. Nominate today!



2015 Winner Donetta Pitman

From the Front Desk>>>

We Love Reviews!!!

At Doss Audiology we strive to provide exemplary hearing healthcare to all of our patients. We would love for you to leave feedback about our services on Yelp, Google, Twitter, or our Facebook page to let us know how we're doing! Each review will earn you a submission into our monthly drawing for a \$50 Starbucks gift card. Leaving reviews definitely has its "perks"! So, hop on that electronic device, write some reviews, and have some coffee on us!



Two sounds of autumn are unmistakable... the hurrying rustle of crisp leaves blown along the street... by a gusty wind, and the gabble of a flock of migrating geese.

Hal Borland

Hearing Tips for the Holidays

The holiday season is upon us once again. Whether you are staying in town or traveling to visit family, here are few tips that will help you survive the holidays with a hearing loss:

- **Don't Fear The Metal Detector!** You will be able to travel through airports without the worrying of taking out your hearing aids during your TSA inspection.
- **Stay Dry and Protected.** Always remember to travel with your carrying case and drying kit to maintain proper care and functionality of your devices.
- **Make the Family Face You.** If you are having a hard time understanding family members in large groups, ask them to face you as they speak so you can understand them more easily.
- **Give Us a Call.** Call our office at 210-819-5002 to schedule adjustments if you have any issues with your devices so we can get you back in the holiday spirit.



www.twitter.com/DossAurology



www.facebook.com/DossAurology

Audiologist's Corner >>>

Professor Doss

As a leader in the field of audiology, Dr. Doss believes in giving back to the profession through service and mentorship. As a result, Dr. Doss has developed a partnership with the University of Guyana in South America to teach distance learning Audiology courses. So far her classes have been a hit! She begins teaching a new Amplification class this fall so next time you come in, bring an apple for the teacher!



UNIVERSITY of GUYANA