

DSC News | September 2022



Welcome to the Tenm!



Miranda was raised in Sanger,
Texas, and has two older brothers.
She played high school volleyball,
basketball and ran hurdles in track.
Miranda is pursuing her degree in
psychology at UNT with the intent
to research holistic mental
health solutions.

In her free time, Miranda enjoys cooking all types of foods, Asian food being her top choice. She enjoys reading books as well as working out. On the weekends she typically likes to be out on the lake relaxing with her friends and family.



Shellie is a Texas native who has a passion to help people. She decided to attend massage school while living in Florida and now has certifications in deep tissue, trigger point, myofascial release, IASTM, taping, and PNF techniques.

She is also certified in lymphatic drainage, prenatal massage, bamboo massage, and has completed the medical massage practitioner course.

Shellie is a big nature lover. You can catch her outside paddle-boarding, hiking through the trails, and camping under the starlight. She loves traveling, DIY-crafts, as well as practicing yoga, breath-work, meditation, and spending time with her husband.

Get Ready for Cooler Weather Fall Swag Coming Soon!



BLACK CREW NECK SWEATSHIRT - \$40 HUNTER GREEN T-SHIRT - \$25

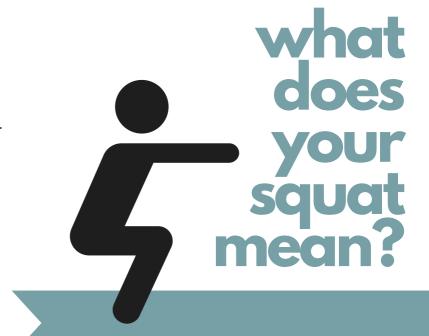
To order, call the office: 940-514-1701 *limited stock available*

Free Squat Assessment

A squat can reveal a TON of information about your body.

Book your complimentary Squat Assessment and discover the health of your movement patterns, balance, coordination, and strength.

Interested? Ask your doctor at your next visit!



Introducing ASSISTED STRETCHING!

OFFERING 30- AND 60-MINUTE SESSIONS



Terrible About Stretching But Know You Need It?

Try Assisted Stretching!

- Increase Fexibility
- Decrease Stress
- Improve Mobility
- Increase Range of Motion
- Enhance Recovery

\$45 - 30 minutes \$75 - 60 minutes

Book online or call **940-514-1701**



We're closed Monday, September 5th, for Labor Day, Have a safe one!



huppy EAR, anniversary, Maggie!

WE CAN'T BELIEVE IT'S BEEN FOUR YEARS SINCE DR. MAGGIE CAME ON AS THE SECOND DSC DOC! THANKS FOR ALL YOUR HARD WORK, DR. MAGGIE!

huppy Early, annivers, with

WOAH! A YEAR ALREADY?!
THANKS FOR ALL THE ENERGY
AND BABY HOLDING AT THE FRONT,
ERIN! YOU KEEP US LAUGHING.





NOW BOOKING!

Saturday Massage & Stretching Appointments

Call the office at 940-514-1701 or schedule online today!



Improve Stability / Realign Toes / Stretch Intrinsic Foot Muscles
Enhance Recovery / One Size / Improve Posture
Increase Mobility / Correct Plantar Fasciitis



ATHLETE SPOTLIGHT

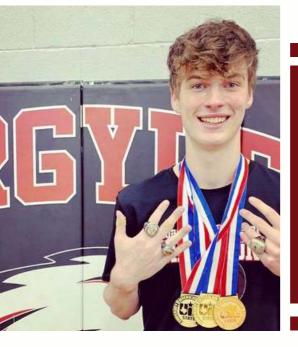
WAYNE PRITTS



What sport do you compete in? Football and basketball



What are your top goals for this season? My goals for this season is to win state



What is your favorite form of recovery and self care to stay healthy while competing?

I love massages and going to the chiropractor to keep my body in top shape.

What is your favorite thing about visiting DSC? I love how friendly and nice everyone is and how good their care is

What is your favorite food? Steak

Sausage & Butternut Squash Frittata



INGREDIENTS

- 1 tablespoon bacon fat, duck fat, or fat of choice
- 3 ounces cooked sausage chopped or crumbled
- ¼ cup onion diced
- ¼ cup red pepper diced
- ½ cup butternut squash cubed and roasted
- 3 large eggs
- · 2 teaspoons mixed fresh herbs or ½ teaspoon dried
- sea salt and pepper to taste

Quick, easy, and perfect for breakfast, lunch, or dinner!

PROCESS

- 1. Preheat broiler.
- 2. Beat eggs, salt, pepper, and herbs until well combined.
- 3. Add fat to 10-inch oven-proof skillet and sauté onions and peppers until soft. Add sausage and squash and cook until heated through. Pour eggs over filling and cook until edges start to set.
- 4. Put pan in oven and broil until frittata is puffed and brown on top, 3-5 minutes.

NUTRITION

Calories: 341kcal Carbohydrates: 8g Protein: 16g Fat: 26g Saturated Fat: 8g Cholesterol: 282mg Sodium: 378mg Potassium: 424mg Fiber: 2g Sugar: 2g

Vitamin A: 4690IU Vitamin C: 32.6mg Calcium: 67mg Iron: 2.3mg