

SIMMONDS TYRES

BRIDGESTONE Firestone

Autumn 2023



Welcome to our Autumn newsletter

We've been doing these newsletters since 2007 and we get loads of comments from you guys about how you enjoy reading them, especially the recipes! We pride ourselves on the fact that we are a local, family oriented business and have gotten to know many of you by name over the years. Our family here has grown hugely since we started in 1997, plus we've had the addition of 2 new babies last year.

Every newsletter Andrew does his "Simmo's Tyre Tips" which are a mine of information. But to be ultra helpful to you all, they are on our [website](#) so if you need to know anything tyre related - have a browse! Read below for this issue's tips. Our [recipes](#) and [newsletters](#) from the last 10 years are on there too.

Take care and drive safe,

Andrew, Anita, Georgia & Drew Simmonds, James Marsters, Will Flanagan, Justin Walmsley, Te Hira Babington & Adam Riini



Vehicle Update

We like to check in with you to make sure we have the correct vehicle(s) recorded for you. If you'd like to give us a call on 073490034 to double check, or email us with the make, model, rego number and we can update everything for you. (Email address below). We no longer send reminders via post.

If you'd like to get our reminders and newsletters by email, just email Anita at the above address and we can sort that for you.

New Bridgestone look

Bridgestone is in the process of revamping the signage and we'll be getting that done soon. But first, we're getting the building painted as it's due for a freshen up. Keep an eye out for the scaffolding and bright new look!

Here's a reminder of what we used to look like as a Firestone store. We still sell Firestone tyres and we even have a picture of Mr Harvey Firestone himself in reception (without whom we wouldn't be here!)



Simmo's Tyre Tips

Why is wheel alignment and wheel balance important?

Bad alignment of your vehicle's wheels shows itself usually with shoulder wear. Either inside or outside on the tyre - this can also correspond with the vehicle wanting to pull one way or the other while driving. So bad alignment will shorten the life of your tyres and can be annoying when driving having to hold the car from veering off the road. Another good reason to keep your alignment up to date is fuel savings - nice straight wheels allow your vehicle to move more easily on the road in turn using less fuel.

Wheel balance is also something to have right; an out of balance weight of only 35 grams at 100kph is equivalent to approximately 8kg of centrifugal force lifting the wheel off the road then forcing back down causing the shaking of the steering wheel making for an uncomfortable ride.



Bridgestone Special



Give us a call with your registration number or tyre size and we'll get you safe for the autumn driving conditions.

Updating your vehicle(s)

If you've changed vehicles, let us know by either calling us or email anita@simmondsfirestone.co.nz with the make, model and registration number and we can update your records. And if you do have an email address, we'll put that on S.I.M.M.O. as well and you'll receive your rotation and wheel alignment reminders, and this newsletter, by email in future.

Staff News

A quick introduction to everyone so you know who's who (because when we get the description of "the guy with a beard" it could pretty much cover most of the boys!)



James Marsters – Service Manager – started April 2010



Will Flanagan – Tyre Technician - August 2020



Justin Walmsley – Tyre & Wheel Alignment Technician – February 2021



Te Hira Babington – Tyre Technician - February 2022



Adam Riini – Wheel Alignment & Tyre Technician - November 2022



Andrew ("Simmo") & Anita Simmonds – June 1997

Anita's Anzacs Plus Recipe

This is a super easy recipe that Anita's adapted, and as we've just had Anzac Day, it seemed timely.

Ingredients

1 cup rolled oats
1 cup flour
1 cup brown sugar
1/2 cup dessicated coconut
1 x handful sultanas
1 x handful dried cranberries
1 tsp baking soda
2 tbsp boiling water
1 tbsp golden syrup
125g butter
1 tsp vanilla essence

Method

Preheat oven to 180 deg Celsius. Line 2 oven trays with baking paper.

Put the oats, flour, sugar, coconut, sultanas and cranberries into a large bowl.

Melt the butter, golden syrup and vanilla together. When melted add the boiling water to the baking soda in a small cup, stir, then add quickly to the melted butter mix. It will froth up. Pour the liquid mix into the dry ingredients and mix thoroughly together - you may need to use your hands to bring it together.

Roll into small balls (you might need to squish it all a bit to keep it together), place on the oven tray and flatten with a fork.

Cook for 10-12 minutes or until golden brown.

