

SIMMONDS TYRES

BRIDGESTONE Firestone

Summer 2022



Merry Christmas!

Well, what can we say.... but.... it's been a year! We have taken on an extra staff member, Adam Riini as we are getting busier and busier. You can read more about him in our Staff News section.

Both Will and Te Hira have become dads for the first time so our Simmo family is rapidly expanding! Georgia is in Queenstown but now working for the Otago Regional Council as an Environmental Officer, and Drew is moving to Auckland with Wurth next year. They are both really happy and settled in what they're doing which is what any parent wants for their children!

As 2022 draws to a close, we'd like to wish you all a very merry Christmas, safe holidays and a happy and prosperous 2023. Huge thanks for your support and custom this year - we really do appreciate it.

Merry Christmas, Meri Kirihimete, joyeux Noël, ¡Feliz Navidad, Glædelig jul, vrolijk kerstfeest, frohe Weihnachten, geseënde Kersfees, Manuia le Kerisimasi...

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

Our Holiday Hours

Friday 23 December - 7.30am to 4pm

Saturday 24 December - CLOSED

Sunday 25 December (Christmas Day) - CLOSED

Monday 26 December (Boxing Day) - CLOSED

Tuesday 27 December - CLOSED

Wednesday 28 December - 7.30am to 5pm

Thursday 29 December - 7.30am to 5pm

Friday 30 December - 7.30am to 5pm

Saturday 31 December (New Year's Eve) - CLOSED

Sunday 1 January (New Year's Day) - CLOSED

Monday 2 January - CLOSED

Tuesday 3 January - CLOSED

Wednesday - 4 January - normal trading hours resume



Christmas Special

Sale ends 30 December so if you're needing tyres for your summer holiday – get in quick!



Simmo's Tyre Tips

Just a general reminder this time to keep an eye out for those pesky potholes. We've certainly kept our engineer busy this year with rim repairs. They're very difficult to spot at night or if it's raining. So be careful and watch your following distances - if the person ahead of you veers suddenly you can bet there's something on the road!

We like to make sure that our S.I.M.M.O. reminders are still for the right car for you. If you've changed vehicles, let us know and we can update everything for you. We prefer to send reminders by email so if you have an email address let us know and we can take care of that too.



Staff News

Meet our newest staff member; Tyre and Wheel Alignment Technician - Adam Riini. Adam has previous tyre and wheel alignment experience and we're really excited to have him on board. We're growing and in order to keep giving you the speedy and efficient service we're known for, we decided an extra guy was in order! Adam's 23, has a partner and gorgeous 2 year old daughter. He's into cars and is very particular in his work. Come on in and say hi!



Our new team photo will be done in the new year - crazy time of year to get it done now!

Will is also back now from parental leave after the birth of his son.



Our revamped office

Over the last couple of months we've had our front office revamped. Huge thanks to Lee Bros for making us a brilliant new reception desk that makes our work space so much better. Adlam Painters spruced up the walls and Vandyks took care of the new carpet for us. (And our new canvas print on the wall is a photo taken by Anita from the Hamurana boat jetty.) James even has his own space to work his magic for mag and tyre deals. You can sit down beside him and check out images of wheels, work out what you like, what size rims you want to go with and James will get it all sussed for you. (Shout yourself for Christmas?!) You can send an inquiry to James at sales@simmondstyres.co.nz



James working out another mag and tyre deal



KIWI CRISPS aka POLLY'S COOKIES

Ingredients

8 oz sugar
6 tsp baking powder
12 oz butter
16-20 oz flour
1 tin sweetened condensed milk
1 pkt chocolate chips (see note below) ***

Method

Heat oven to 180 deg Celsius
Cream butter and sugar.
Add condensed milk and combine
Add flour and baking powder and mix. Lastly add chocolate chips (chopped dried apricots, cranberries etc if using)

** If you want big biccies use only 16 oz flour – for smaller and fatter ones use more flour

*** You can mix it up a bit by swapping out some of the chocolate chips for chopped dried apricots, dried cranberries, white chocolate melts etc – use your imagination!

Put teaspoonfuls onto a baking sheet covered with baking paper or greased lightly with butter. Squash down with a floured fork then bake for 15 minutes until golden. You will have to do a few batches so have at least 2 baking sheets prepared.

This recipe makes a lot so if you don't want to cook them all at once, roll the extra mix up into a log, wrap in baking paper and freeze. Then when required you can thaw out the mix, slice into 5mm thickness, prick with a fork and cook on baking sheet as above.

