



# Simmonds Tyres

**BRIDGESTONE Firestone**



**Summer 2015/16**



## Staff News

A few weeks ago, James & Janelle became very proud parents to Aria, a baby sister for Bennett and Aya (see them raiding the mint jar in the photos above!) She's such a little cutie and doing very well. Every time Janelle brings her in she's asleep - a very contented bubba!

Huge congratulations to the Marsters family from all of us here.



## Kia ora everyone

Christmas is nearly here and to get into the spirit of the season, we built our own upcycled tyre Christmas tree. We've had heaps of comments about it and we think it looks pretty darn flash. Even our little Simmo takes pride of place on the top of the tree!

Our 2 exchange students, Rocio & Carmen have now moved onto their next host families. We had an amazing time with them and we miss having their lively presence at home. Meal times are an awful lot quieter now without the exchange of German, Spanish, English & French words.

What a year it's been - Georgia has had her first year at Massey in Palmerston North studying Earth Science and Environmental Science which she loves. Drew has finished Year 12 and is now just waiting on his NCEA Level 2 results. We've had Jason back for nearly a year now and together with James and Bruce we have got a fantastic team out in the workshop. They work together like a well oiled machine.

We'd like to wish you all a fantastic Christmas, safe holidays and a prosperous New Year. Enjoy the holidays with your friends and whanau and drive safe!

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

Andrew & Anita Simmonds, Georgia & Drew Simmonds, James Marsters, Bruce Henderson & Jason Walker



## Simmo's Tyre Tips

Are you ready for the holiday season? Just a refresher as we have covered this before - but are your vehicles ready for the holidays? And not just the car or 4wd but boat trailers, caravans, garden trailers etc.

These other vehicles demand special attention as they sit around [usually outside] for the bulk of the year, then we all expect them to perform at their best for the trips away.

Tyres that have been on trailers, caravans etc tend to be a lot older than we remember as they sit around so long and don't seem to wear out. The danger though is that the tyre has degraded/perished sitting in the sun over the years and can unexpectedly blow out on the family holiday, causing huge drama. Our advice is get them checked out before you go. Just call in and we can check for age and condition [we can tell by serial numbers how old the tyres are] and make sure your holiday is not interrupted by roadside drama.

If you're checking your own tyres, look for cracking in the sidewalls and in the tread valleys which indicate perished, degraded rubber.

Happy Christmas and holidays to all from the Simmo's team



## Summer Special

Remember to check the TV for current Bridgestone and Firestone specials, or go online to our website, [www.simmondstyres.co.nz](http://www.simmondstyres.co.nz) where we will always show you what is current.

Our specials don't always coincide easily with this newsletter, so if you're after tyres give us a call on 3490034 and we'll tell you what's on special. Remember to tell us that you're on the S.I.M.M.O. database and we'll know what tyres you're running.



## Did you know...

We have been in business since 1997 at our premises on the corner of Ranolf & Eruera Streets.

Andrew ("Simmo") is the most experienced tyre guy in Rotorua, (and possibly the BOP), having started doing tyres in Napier when he was 18. That's 35 years under his belt!

## Christmas Holiday Hours

Friday 25<sup>th</sup> Dec CLOSED  
Sat 26<sup>th</sup> Dec CLOSED  
Sun 27<sup>th</sup> Dec CLOSED  
Mon 28<sup>th</sup> Dec CLOSED  
Tue 29<sup>th</sup> Dec 7.30am-5pm  
Wed 30<sup>th</sup> Dec 7.30am-5pm  
Thurs 31<sup>st</sup> Dec 7.30am-1pmish  
Fri 1<sup>st</sup> Jan CLOSED  
Sat 2<sup>nd</sup> Jan CLOSED  
Sun 3<sup>rd</sup> Jan CLOSED  
Mon 4<sup>th</sup> Jan CLOSED  
Tues 5<sup>th</sup> Jan 7.30am-5pm  
NORMAL HOURS RESUME

## Chelsea Winter's White Chocolate & Berry Cheesecake

Anita's made this cheesecake a couple of times and it is simply the best. So easy too! Definitely a winner for the Christmas dessert option.

### Ingredients

350g packet double or triple chocolate cookies  
75g softened (almost melted) butter  
250g tub cream cheese (not the spreadable kind, and not lite)  
250g good quality white chocolate or melts  
1/3 cup cream  
1 cup cream  
3 punnets ripe strawberries (or raspberries, pomegranate seeds, or a mix of any berries you like)  
1/2 cup berry jam melted with 2 tbsp water

### Method

Line the base of a round 20-22cm diameter springform cake tin with a cut round of baking paper. (If you use a bigger tin it won't be as high but will still work).

Place the biscuits in a food processor and process to a fine crumb (you can also finely smash the biscuits in a bag with a rolling pin if you don't have a food processor). Add the butter and process until well combined and smooth. Tip the crumbs into the cake tin and using clean moistened fingers, press the crumb into the base (you can go up the sides if you like). Refrigerate.

Beat the cream cheese until smooth. Set aside.

Place the broken-up white chocolate and the 1/3 cup cream in a heatproof bowl sitting over a saucepan of simmering water (don't let the bowl touch the water though), and heat until just melted, stirring only every now and then. If it seizes, add a little more cream and stir gently in a circular motion.

Remove the chocolate from the heat and add a spoonful at a time to the cream cheese mixture, beating well after each addition.

Whip the cream until thickened, but stop before it gets to soft peaks. You want it slightly under-whipped – otherwise it can cause the cheesecake to go grainy. Gently fold 1/4 cup of the whipped cream to the cream cheese mixture to aerate it,

## Recipe cont'd...



then fold through the rest. (At this point, you can also fold in a handful of fresh berries or even some freeze-dried berry powder if you like.)

Pour the cream cheese mixture into the biscuit base and smooth out the top with a moistened spatula. Cover and refrigerate for at least 2 hours to set, or until needed (it's fine overnight or for a couple of nights).

Just before you're ready to tuck in to your cheesecake, sit the tin on a sturdy wide bowl. Carefully release the spring latch on the tin and let the sides of the tin drop down. Gently remove the metal base with a metal spatula or fish slice, and peel off the baking paper if you can. Carefully slide the cheesecake on to a serving platter (it's easier doing this when it's cold straight from the fridge). Smooth out the sides with a warm knife.

Arrange the fresh whole (or sliced) berries on top.

Drizzle with a little of the melted jam, dust with icing sugar, slice with a hot knife and serve. If you have freeze dried berries, you could also crumble some up and throw some on top for a bit of zing.

It'll go soft quickly on a hot day so put any leftovers back in the fridge right away. You can freeze the whole cheesecake – cool and chill it in the pan, wrap it tightly in a double layer of glad wrap and a layer of foil, and freeze for up to 4 weeks.

