



# Simmonds Tyres

**BRIDGESTONE Firestone**



## Winter 2018

### Health & Safety

We have multiple potential hazards here so here's a heads up:

1. Our boys need a clear space to move between the tyre machines and your vehicle. Please don't wait by your car while it's being worked on.
2. All passengers must leave the vehicle before it is jacked up. This is a basic safety precaution.
3. If you have small children in tow don't let them run around the forecourt as we have vehicles moving around here continuously.

Just common sense rules that we're sure you will understand and appreciate that we want to keep everyone safe.



### S.I.M.M.O. (Simmonds Motoring Monitoring Officer)

We have our S.I.M.M.O. car stickers in store, so if you haven't got yours yet ask for one when you come in. If you use our forecourt to park on after hours (when you go to the movies), it's good to see that you're one of ours! (A cheeky competitor tyre company vehicle was parked here the other night - Anita was very tempted to put a sticker on his rear windscreen....)



### Been cold enough for you?



Kia Ora and welcome to our Winter Newsletter for 2018. We've had some very cold temperatures this winter as opposed to the last few years, and the icy roads may have caught a few of you out. Anita & Andrew had a trip down to the South Island a few weeks ago with some friends (Andrew and the guys on motorbikes, Anita & Jo in the car), and on the trip back through the Lindis Pass to Christchurch it got down to -6 degrees Celsius! At the coffee stop in Tekapo the guys had ice on their motorbike gloves and jackets as well as their visors. So it was a careful trip through the fog and ice, but it certainly made for some stunning scenery with the hoar frost (see Anita's picture at the top!)

Drew was back over the University break recently and we'll have him back on board again at the end of August for a couple of weeks. It's very handy having him available as it means the guys get to have a break too while he's here. Georgia is now back at Massey University having decided to do some post graduate study to get her Masters of Science. She's also slotted back in to her waitressing job in Palmerston North and is enjoying being back on her old stomping ground. The number one comment we get from customers is how fast we are and their job is done before they know it. We aim to please! Have a great day, drive safe and make sure you try the recipe - it's delicious!

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

### New Bridgestone Product - Potenza S007A



The new Bridgestone Potenza S007A has been released which will replace the S001. This ultra-high performance tyre has been engineered to last, gives enhanced levels of grip particularly in the wet, and has greater stability and increased responsiveness in all conditions.

The S007A has been designed and developed specifically for prestige sports cars as a premium replacement tyre. It will also cater for staggered fitments on cars such as the BMW M series, AMG, performance Lexus models and other high end vehicles.



## Buy 3 get 1 free

Sale ends 31<sup>st</sup> August on selected Bridgestone & Firestone tyres. Call us on 07 3490034 for a quote.

## Simmo's Tyre Tips

Why have regular wheel alignments? If your car pulls one way or another when you let go of the steering wheel, chances are it needs an alignment. A poorly aligned car can cause several problems for you.

- First, and most obvious, is badly wearing tyres. While you might have lots of tread wear left on one side of your tyres, you could find it worn down badly on the other side of the tread.

- Increased rolling resistance. What this means is that it's harder for your car to move if the wheels aren't going in a straight line. And this means increased fuel use because the car requires more power to propel it forward.

- It also puts pressure on other steering components which can fail, costing you more money.

In summary treat a wheel alignment like an oil change; it is preventative maintenance.

We recommend you have a wheel alignment every 12 months or 12-15000km. It costs \$65 for a standard car, \$75 for a 4WD and takes about an hour. Do you need to book your car in? Email [andrew@simmondstyres.co.nz](mailto:andrew@simmondstyres.co.nz) or call us on 07 3490034.



## Pomegranate Braised Beef Pie with Polenta Dumplings

Anita subscribes to Dish Magazine and this recipe was in the latest edition. She thought it sounded so yummy she made it last weekend. Nothing can beat a slow cooked meal on a wet dismal afternoon. Vetro stocks Pomegranate Molasses if you're looking for it. Don't miss it out! (And it was delicious - made enough for lunches for the two of us for a couple of days as well!)

### INGREDIENTS

#### Beef Pie

½ cup plain flour  
1 kilogram diced braising beef  
olive oil, to cook  
150 grams streaky bacon, roughly chopped  
2 large onions, thickly sliced  
2 carrots, peeled, grated  
2 cloves garlic, chopped  
½ teaspoon chilli flakes  
3 tablespoons tomato paste  
2 tablespoons soy sauce  
2 tablespoons pomegranate molasses  
1 teaspoon brown sugar  
1½ cups good-quality beef stock  
sea salt and ground pepper

#### Polenta dumplings

1⅓ cups plain flour  
2½ teaspoons baking powder  
½ cup instant polenta  
1 cup grated cheddar cheese, plus extra for topping  
1 teaspoon sea salt  
150ml milk, plus a little more if needed  
1 large egg, size 7, lightly beaten

#### To Serve

small handful parsley, chopped



## Recipe continued...

### METHOD

Preheat the oven to 160°C fan bake.

#### Beef Pie:

Place the flour in a large bowl and season generously.

Add the beef and toss well, shaking off the excess flour. Reserve the remaining flour. Heat a little oil in a sauté pan and brown the beef on all sides. You will have to do this in batches, adding a little more oil between batches. Using a slotted spoon, transfer to an ovenproof baking dish and set aside.

Add the bacon to the pan and cook for 3 minutes then add the onions, carrots, garlic and chilli. Add a good pinch of salt and cook for 10 minutes, stirring often. Sprinkle over the remaining flour and stir in, then add the tomato paste and soy sauce. Cook for 2 minutes, stirring constantly.

Add the pomegranate molasses, sugar and stock and bring to the boil. Pour over the beef then place a piece of baking paper over the meat and cover tightly with a lid or foil. Cook for 2-3 hours or until very tender when pierced with a skewer.

#### Polenta and Cheese Dumplings:

Increase the oven temperature to 180°C fan bake. Combine the flour, baking powder, polenta, cheese and salt in a large bowl. Mix the milk and egg together and stir in until just combined. Add a little more milk if the mixture is too dry. Pull off small clumps of the dough and place on top of the meat. Grate over extra cheese and cook for 20 minutes until puffed and golden.

To serve: Top with chopped parsley to garnish. Serves 6.

