



Simmonds Tyres

BRIDGESTONE Firestone



Spring 2015

September Spring Sale

We run specials most months but sometimes the timing doesn't work out when we send our newsletters. Don't worry that you might miss out though, just phone us and ask what specials we've got on and we'll always work out the best deal for you.

Phone us on 073490034 or check out our website, www.simmondstyres.co.nz, which will tell you what our current special is for that month.



JPC Quiz Night

We've always been keen to sponsor the kids' schools over the years, and so we were happy to donate a wheel alignment voucher for the recent John Paul College Quiz Night. As we hadn't had a social function for a while, we put in a team and took our inspiration for our name from Rocio, "Los Chicos" (the guys) and dressed up as South American gangsters. We had the whole team there, including Carmen and Rocio, and we got 5th out of 24 teams! Check out the photo!



Kia Ora and welcome to our Spring Newsletter

It seems to be that when we hit September the rest of the year just flies by! We've had a busy few months hosting Rocio from Argentina, and Carmen from Austria. It's been loads of fun with the two girls and hosting exchange students is definitely a two way thing - we learn just as much from them as they do from us! We also get to be tourists in our own town by showing them all the amazing things that Rotorua has to offer. A few weeks ago Rocio had her friend, Javiera from Chile stay for the weekend and the 2 girls made empanadas for us. They're kind of like small Cornish pasties but better! So this season's recipe is Empanadas! (Which is also Drew's nickname for her!)

As the weather starts to warm up some of you will be thinking about summer holidays. It's a good idea to check your tyres now, and if they're not going to be any good for your summer trip then consider changing them now. A whole lot easier on the budget if you don't have to factor tyres into your Christmas/holiday spending! There's only 13 more Saturdays to go until Xmas...

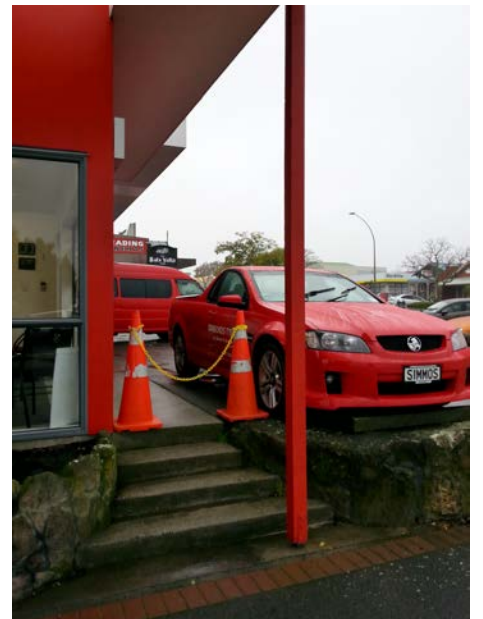
Hope you enjoyed this season's newsletter. We look forward to catching up with you again soon!

Andrew & Anita Simmonds, Georgia & Drew Simmonds, Rocio Andrada & Carmen Schöberl, James Marsters, Bruce Henderson & Jason Walker



Health & Safety Policy

We've been reviewing our Health & Safety policy over the last few months and in terms of "Identify, Isolate or Eliminate" we've made a few changes to the workshop and surrounding areas. When you come in next you'll notice that the workshop is now for staff only. We've also had to rope off the steps onto Ranolf Street as members of the public were using our forecourt as a shortcut to go to the movies (not a good idea when there are vehicles moving in and out all the time!)



Did you know...

Wheel alignments start from \$65
Puncture repair & balance \$29
Nitrogen fills from \$5.50 per tyre
(top ups are FREE)

FREE rotations when we have fitted your tyres
FREE coffee voucher at Abracadabra when we do your wheel alignment or new tyres

Simmo's Tyre Tips

You may have seen on our [Facebook](#) page the pictures of the smouldering tyre. It was on a trailer and got punctured, but the driver wasn't aware of it until too late. When we got the tyre into the workshop it was so hot it had smoke coming out of it. When we stripped it off the rim, we saw that the tube inside had actually caught fire! Just goes to show how hot things can get inside a tyre.

What it comes down to is tyre pressures. A tyre will fail in a catastrophic way if the pressure gets too low, which is what happened with the trailer tyre due to having a puncture. As the tyre loses pressure the friction with the road increases which causes heat to build up in the tyre. As happened here, the tyre gets so hot the tube inside this particular tyre was smouldering inside enough that we had to hose it down to put it out. So if you get a puncture on your vehicle the best thing is to stop immediately if you can, or as soon as practicable. Don't do the "I'll just get to my house and then change it" as you most likely will destroy the tyre. Low profile tyres are especially susceptible to run flat damage and are generally more expensive to replace so be extra vigilant if you run this sort of tyre.



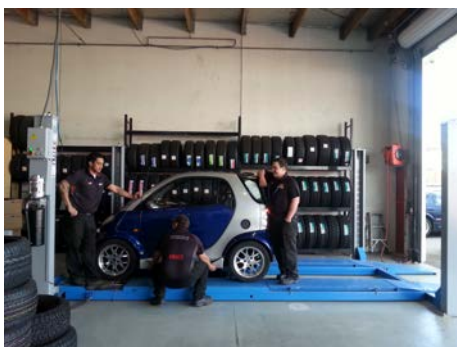
For more tyre tips, go to our website:

www.simmondsfirestone.co.nz/simmos-tyre-tips

Staff News

We always get great feedback about all our guys here. Their knowledge, speed and customer service are all regularly praised. We always welcome your feedback, and if you'd like to write a review on our [Facebook](#) page we'd love to hear from you.

It's been great having Jason back again and the 3 of them work together like a well oiled machine! It's like back in the 60's when a team of men rushed out to your car and had it all done in a jiffy! Here they are with a very small Smart car that only took up half the hoist!



Our Website

We have all sorts of information on our website, including all of Simmo's Tyre Tips, our "Tyre Guys" videos, newsletters, recipes, photos and links to our Facebook and Youtube pages. It will tell you our current special. You can contact us for a quick quote from the "Contact Us" page. We've recently changed it to become mobile responsive as well, so much easier to read if you search for us off your Smartphone.

If you're getting this newsletter in the post, and you'd like to help us save a tree or two, just let us have your email address.



Rocio's Empanadas

Pastry

1 kg flour
1/2 cup warm milk
1 cup of melted butter
2 egg yolks (reserve the whites)
2 tsp salt

Sift flour and salt onto a clean bench and make a well in the centre. Add melted butter, milk and egg yolks and slowly incorporate into the flour until it comes together in a ball. Knead until it's smooth. Roll out until about 2mm thick and cut into small rounds (about a coffee cup size). Then flatten the rounds even further without tearing the pastry.

Filling

500g meat (chicken, lamb or beef mince)
250g diced onions
2 hard boiled eggs, diced
4 potatoes, par boiled and diced quite small
1 clove crushed garlic
1 1/2 tsp salt
1/2 tsp sugar
Pepper

Brown the mince, add onions and potatoes and cook until onions are soft. Add rest of the ingredients and mix gently. Add spoonfuls of the mixture to the pastry, brush the edges with egg white and fold over. Crimp the edges as shown in the photo, brush with more egg white and cook at 200 deg Celsius for about 20-30 minutes or until browned.

