

# SIMMONDS TYRES

BRIDGESTONE Firestone

Autumn 2025



## It's Autumn!

It has been a busy start to the year. If you're worried that we might be too busy to see to your needs, don't panic - just come in and we can make it happen! We try and get everyone sorted as quickly as possible but sometimes there's a short wait to get your car into the workshop. Being in town has its advantages; you can always go and grab a coffee, go shopping, have lunch...

Georgia & Drew are doing well. Drew and his partner Sally are moving to the UK in a few months to do their O.E. and Georgia will be moving to Christchurch soon for a promotion so we are stoked!

Take care and drive safe,  
Andrew, Anita, Georgia & Drew  
Simmonds, James Marsters,  
Justin Walmsley, Katiana  
"Kutz" Hitaua, Kahn Basher &  
Lucy Laing



## Staff News

Justin had his 4 year anniversary last month and James' 15 year anniversary is next month. Unfortunately for us, Justin has decided it's time for him to move on with a change of career. We wish him all the best for the future. He'll be here until the end of the month so say bye to him before then!

Anita & Andrew had a couple of weeks off recently. Andrew rode with a couple of mates to the Burt Munro motorcycle rally in Invercargill (via Christchurch & Dunedin & The Catlins), while Anita & the other girls flew down and were the "Triple Trouble - Burt Munro Support Crew" following them around. We got to see heaps of the country that we hadn't seen before. We also managed to see Georgia in Queenstown which was an added bonus!



## Simmo's Tyre Tips – Change of seasons

With summer over we move into Autumn and changeable weather conditions. Roads can be slippery with the first rains, so making sure you have a good set of tyres on your vehicle is essential.

In a lot of countries around the world, it is mandatory to fit winter tyre for the seasons (snow etc). We are lucky here as we have a mild year round climate so our costs are lower.

So our advice would be to make sure you check your tyres sooner rather than later, or if you are unsure, call in and we can check them for you. (Especially if you find it difficult getting down to have a good look, just drive on in and we can get one of the boys to do it for you.)

Your WOF is only a guide to legal tread depths, so better to check before it's due so that you are not driving on the bare minimum tread.



## Email v Text

If you're getting this newsletter in the post, it means we don't have a current email address for you. If you'd like to get it via email, let us know by calling Anita or Lucy on 073490034 and we'll grab the address off you.

But we know everyone is super busy and not everyone has time to read their emails. We send your reminders every 6 months by email but if it's easier to get text reminders instead, let us know and we can update your preferences. We no longer post out reminders, just because the cost of postage just got prohibitive. So texting might be the way to go for you...

## Bridgestone & Firestone

We've got a whole new look now with some updated Bridgestone signage and a new roadside plinth that lights up much better than the old one. Gotta keep looking fresh!

Every month we have some sort of Bridgestone or Firestone special, so make sure you keep checking our website

[www.simmondstyres.co.nz](http://www.simmondstyres.co.nz) to see what's on promotion.



## Lucy's Guinness Cake

OK, so it's not Lucy's recipe but she did make it one day and brought it in for "Cake Day" which is always Wednesday when Lucy's been baking! This is actually a cake from Nigella Lawson (known in our family as "Her Delicious Lusciousness").

As St Patrick's Day has just been, we thought it appropriate to celebrate the Guinness and our own Irish lass, Lucy.

## Ingredients

### For the Cake

250 millilitres Guinness  
250 grams unsalted butter  
75 grams cocoa powder  
400 grams caster sugar  
150 millilitres sour cream  
2 large eggs  
1 tablespoon vanilla extract  
275 grams plain flour  
2½ teaspoons bicarbonate of soda

### For the Topping

300 grams cream cheese  
150 grams icing sugar  
2 teaspoons cornflour  
125 millilitres double cream (or whipping cream)



## Method

Preheat the oven to 180°C/160°C Fan/350°F, and butter and line a 23cm / 9 inch springform tin.

Pour the Guinness into a large wide saucepan, add the butter — in spoons or slices — and heat until the butter's melted, at which time you should whisk in the cocoa and sugar. Beat the sour cream with the eggs and vanilla and then pour into the brown, buttery, beery pan and finally whisk in the flour and bicarb.

Pour the cake batter into the greased and lined tin and bake for 45 minutes to an hour. Leave to cool completely in the tin on a cooling rack, as it is quite a damp cake.

When the cake's cold, sit it on a flat platter or cake stand and get on with the icing. Lightly whip the cream cheese until smooth, sieve over the icing sugar and cornflour and then beat to combine.

If using double cream, add it and beat until you have a spreadable consistency. If using whipping cream, whisk first to soft peaks, add a couple of spoonfuls into the cream cheese mixture and once this is combined, fold in the rest.

Ice the top of the black cake so that it resembles the frothy top of the famous pint.

