

# SIMMONDS TYRES

BRIDGESTONE Firestone



## Kia ora and welcome to our Autumn newsletter

Autumn has well and truly arrived, which brings with it all sorts of different driving conditions. While I'm typing this, the weather is atrocious with lots of surface flooding. If your car feels a little bit "slippy" going around corners or while braking, it's a good idea to pop in to see us for a quick tyre check. Tyres that felt great over summer may not be up to par now...

Anita and Andrew have been travelling to Christchurch a lot over the last few months to see Georgia who is loving living down there. It's great that we have such a good team that we can rely on to run the show while we're away. Drew is still in London living his best life and working for MVF Global utilising his international business and marketing skills he's been honing since his university days.

James is about to have his 16th anniversary here and Lucy has been here nearly 2 years - time flies when you're busy busy!

Take care and drive safe, Andrew, Anita, Georgia & Drew Simmonds, and all the team

(photo above – L-R: Kahn, Kutz, Anita, Andrew ("Simmo"), James, Lucy & Zac)

## New Bridgestone products

We've got a couple of new Bridgestone product releases that we're excited to tell you about. The first one this time is the new Adrenalin RE005 which is the upgrade of the RE003. We fitted a set of the RE005's to Anita's car before we headed away for Easter and we were very impressed with the handling, braking, performance and smoothness of them. They were even quieter than the old RE003's – so thumbs up all round.



## Do you have an EV car?

Bridgestone has expanded its EV-ready lineup with the new Turanza T005 EV, engineered for the demands of battery electric vehicles. Joining the recently launched Turanza 6, the T005 EV delivers OE-level performance in rolling resistance, wear life and noise reduction, refining the electric driving experience. With Bridgestone's ENLITEN® technology and B-Silent® noise-reduction system, Turanza T005 EV provides outstanding comfort, precise handling and a truly quiet ride.

If you've got an EV car and looking for a tyre specifically designed for that, give Andrew or James a call on 073490034.

## Our social media...

We have brought Drew back into the team as our social media person, working remotely from his flat in London after he's done his day's work at MVF Global... busy lad! The first thing he's done is get us on Instagram so feel free to follow us there - just search "[simmondstyres](#)" and give us a follow.

You'll be able to find out more about what makes us tick, watch some videos of our guys in action and who knows - maybe even get some inspiration for your own wheels looking at some of the rim and tyre packages we pump out.



And to cater to the business minded of you all, you can also connect with us on LinkedIn.



And of course we are on Facebook so something for everyone 😊

facebook

## End of life tyres used in roading.

We're really excited to let you know about what's happening with your end-of-life tyres.

New Zealand's first full rubber road has been laid in Glentunnel, in the Selwyn district.

In a NZ first, Treadlite (the company who collects the waste tyres around NZ) have created a product of chipped used tyres mixed with bitumen for roading. This system is used in various countries but it's the first time we've trialled it here. Watch this space for more info!

So, for those of you who wonder what your end-of-life Tyrewise fee is for – here's one of the answers!

Watch the video and read the article - heaps more info than we have space for here 😊



Youtube video:

<https://www.youtube.com/watch?v=OdB2yH8AIC0>

RNZ article:

<https://www.rnz.co.nz/news/national/589544/first-rubber-road-laid-in-new-zealand-is-made-from-recycled-tyres>

## Anita's Recipe

You know when you have a small amount of leftover meat, say ham, chicken, mince etc and have no idea what to do other than chucking it? Well here's an idea that is so easy and yum you'll wish there was more! Anita combines chopped up leftover meat with cream cheese and sour cream, diced fried onion, herbs, and any other flavourings that will go well with whatever meat you're using.

Examples:

Ham, grated cheese, fried onion, cream cheese, oregano  
Chopped/shredded chicken, diced mushroom, fried diced onion, dried thyme, cream cheese  
Beef mince (cooked and cooled), fried onion, chilli beans, cream cheese, dried oregano, cumin

## Ingredients

1 x packet of puff pastry sheets  
1 x egg whisked with 1 tbsp water  
sesame seeds  
1 cup leftover meat chopped or shredded into small pieces  
1 x diced onion, fried until soft  
dollop cream cheese  
dollop sour cream  
2 x tsp dried herbs of your choice  
salt and pepper  
extra ingredients such as chopped mushrooms, bacon etc of your choice (you don't want anything too wet like tomato as it will make the pies soggy)



## Recipe cont'd....

### Method

Heat oven to 200 deg Celsius and prepare 2 x baking sheets by flouring lightly so the pastry doesn't stick.

Thaw out pastry sheets and cut each into 4 squares (depending on how much meat etc you have leftover will dictate how many sheets you will need, but generally 4 sheets works for us and gives us plenty of leftovers for lunches)

Fry onion and bacon if using  
Chop up all ingredients into small pieces

Place into a bowl and mix thoroughly with cream cheese and sour cream to a consistency that means it won't spill out when you put it on the pastry, but not so firm that you can't spread it a bit.

Brush all edges of the pastry with egg wash.

Place spoonfuls of mixture on the pastry squares. You will be folding the squares diagonally to end up with triangle shapes, so aim to spread the mixture so that it fits appropriately.

Fold diagonally to form triangles, press down the edges together, seal with a fork, then brush finished triangles with more egg wash and scatter with a few sesame seeds.

Bake around 200 deg Celsius until golden brown (about 15-20 minutes)

Serve with more sour cream or sauce of your choice, i.e. aioli, sweet thai chilli, bbq sauce - use your imagination!

These make great lunchbox fillers too. Enjoy!

(If you want to see the video – check out our Facebook page)

