



Welcome to Spring!

Yay! Spring has sprung etc etc (our kids used to hate that rhyme!) Speaking of kids, Georgia has just turned 30 and James' son Bennett is now 21. Drew has now moved to the UK with his partner, Sally, for their big O.E. We miss them of course, but it means we will just have to go there next year to visit 😊. It's always great to hear about what families have been up to and now we have the third generation coming to us (when you've been in business for 28 years you get to know a LOT of people!) It's a standing joke with Georgia that we will inevitably bump into someone we know when we're visiting her 🤔.

If you're after some new tyres, give us a call with your tyre size and we'll let you know what's on special that month. If you don't know how to read your tyre size, just call in to see us and we'll get it sorted for you.



What happens with your end of life tyres?

If you've ever wondered what happens with your old tyres, check out this article that was published recently in the Waikato Times - this is just the beginning of new, innovative ways to use the end-of-life tyres...

<https://www.waikatotimes.co.nz/nz-news/360826587/hamilton-paves-way-new-zealands-first-recycled-tyre-footpath>



Treadlite is the company that visits us every Tuesday to pick up our old tyres. It's a bit of a team effort involved in getting them down from our mezzanine into the truck but the boys have it down to a fine art now! If you want to know more about the process, you can read it on Treadlite's website:

www.treadlite.com/new-zealand



L-R Kutz, Zac, Lucy, Simmo, Anita, Kahn, James

Simmo's Tyre Tips

Every day's a school day... Although we don't do lots of non-passenger tyres, we do have a couple of customers that we do more heavy-duty stuff for. Here James and Kutz are showing Kahn and Zac the best way to change this forklift tyre. Years ago when I was a company manager for Firestone, I had a staff member who wanted to try and change a truck tyre without wanting to listen to me as to the best way to do it.... after a very long time huffing and puffing he agreed to let me show him the knack and he soon had it sorted. *(Sometimes the old dogs can show the young ones new tricks....)*



Take care and drive safe,
Andrew ("Simmo") & Anita, Georgia & Drew Simmonds,
James Marsters, Kutz Hitaua, Kahn Basher, Lucy Laing & Zac Mather

Firestone Tires is 125!!

Huge congratulations to Firestone Tires on their 125th anniversary. We love the Firestone brand - it's iconic! Check out their Facebook reel with the old school photos if you do Facebook

<https://www.facebook.com/reel/1446704066569659>



Wheel alignments

We updated our wheel alignment machine last month and the boys love it! It's more streamlined and also more flexible with sensors so we can now do alignments on some vehicles that were impossible before. Pretty sure we have the most recent wheel alignment machine in town (and we're also the most competitively priced!) Bookings are essential so give us a call to get that sorted.



Kahn getting ready to do a wheel alignment

We send reminders via email or text, but if you don't get either of those, consider sending us your best contact details and we can set that up for you. You'll get reminders every 6 months for your S.I.M.M.O. tyre check and rotation, and yearly for your wheel alignments.

Service Prices

Tyre rotations	FREE
Puncture repairs	\$39
Wheel balance	\$15 each
Wheel alignment:	
Car	\$79
4WD	\$89
Nitrogen fills:	
Car	\$6 each
4WD	\$12 each

Anita's Recipe – Sticky Date Pudding

Whenever we go to a friends' place for potluck dinner, Anita usually gets requested to make this pudding. It's super easy and goes great served warm with the butterscotch sauce and creamy vanilla icecream.

Ingredients

1 1/4 cups pitted dates, chopped
1 1/4 cups boiling water
1 tsp baking soda
60g butter (chopped)
3/4 cups brown sugar
2 eggs
1 cup self-raising flour

Butterscotch Sauce

2 cups soft brown sugar
250ml cream
50 g butter
1 tsp vanilla essence

Method

Preheat oven to 180 deg C. Grease deep 20cm cake tin and line the base with baking paper.

Combine dates, boiling water and baking soda in bowl and stand for 5 minutes. Blend or process date mix with butter and sugar until almost smooth. Add eggs and flour, mixing until just combined.

Pour into prepared pan and cook for 45-50 minutes or until cooked through. Cover with foil during baking if it starts to brown too much. Leave cake in tin for 10 minutes before turning out. Serve with butterscotch sauce.

Butterscotch Sauce

Combine all ingredients in a medium saucepan, stir over low heat until butter is melted and sugar is dissolved. (See photo for inspiration!)

