

SIMMONDS TYRES

BRIDGESTONE Firestone

Winter 2025



We are 28!

It was our 28th birthday on 3 June - what an amazing 28 years it has been! It was both nerve-wracking and exciting for Andrew & Anita not knowing how it was all going to go. Georgia was only 1 and Drew, as they say, was only a twinkle in Andrew's eye. We started with just Andrew and Pete Owsley (some of you may remember him from waaaay back when!) We have been very blessed to have had so many great staff over the years, many of whom still call in to see us when they are in Rotorua. We were given some super duper sweatshirts by Cooper Tires recently to acknowledge our long service and when Pete's grandson called in with his own car we gave him a sweatshirt to give to Pete. Check out our team photo below "Rolling out Coopers since 1997". We love 'em!

Take care and drive safe,
Andrew, Anita, Georgia & Drew
Simmonds, James Marsters,
Katiana "Kutz" Hitaua, Kahn
Basher, Lucy Laing & Zac
MacErlich-Mather



Staff News

Meet Zac MacErlich-Mather, our new tyre technician. Zac is 18 years old and this is his first job out of high school. Andrew was keen to bring on a young one to train and introduce to the tyre industry. Andrew started when he was 18 working for Reidrubber!

We're really pleased to have Zac on board and introduce him to the industry

Zac's a fast learner which has been awesome. He's really settled in, happy to talk to customers and get the job done!

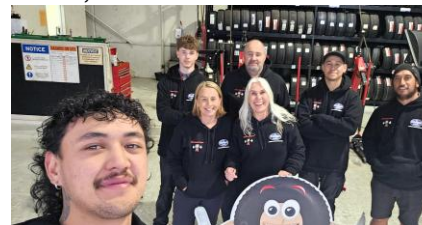


Simmo's Tyre Tips

So this time around is not a tyre tip, but a motoring tip. With winter here now, one thing we have all noticed with it being dark when we leave work at 5pm, is the large number of cars that are driving around without their lights on. Some drivers might be used to automatic lights and don't even think about switching them on. Other drivers may not even register that it's actually too dark to be seen clearly. In the dim evening light and especially if it's raining, make sure you're able to be seen!



*Our team now (L-R)
Kutz, Zac, Lucy, Simmo,
Anita, Kahn & James*



Cooper Tires – Fieldays specials

It's that time of year again when we run Fieldays specials for Cooper Tires. Save 6% on these fantastic tyres during June. If you're currently running them, you'll know that these tyres give fantastic mileage and handling, and if you're new to Cooper Tires, now is definitely the time to invest. Cost per km they actually work out pretty economical.

Call us with your tyre size, rego number and a brief rundown of what you need out of your tyres and we can sort out what's best for your needs. Or just pop in and see us on the corner of Ranolf & Eruera Streets.



Our very first customer, JP with Simmo - wearing one of our new sweatshirts!

Bridgestone & Firestone



Every month there's something on special on selected tyres and sizes with Bridgestone and Firestone products. If you're wanting to change your tyres before the cold, wet, winter weather well and truly arrives, then get in to see us and make sure your car is safe to drive.

Vehicle Update

If we don't have an email address or mobile number for you, you won't be receiving our 6 monthly reminders for your tyre checks and wheel alignments. If you think our records need updating, give Anita or Lucy a call on 073490034 with your new details and maybe an email or mobile number so we can keep you in the loop!

Anita's Cheese Scones



Anita's Cheese Scones

Anita's family loves her cheese scones, especially in the winter with a bowl of soup (whether it's minestrone, pumpkin or tomato).

The scones are super easy to make - the secret is to have a light touch and not knead them too much. And if you want to make them extra special, add some fried chopped onion and bacon to the dry ingredients before adding the milk.

Ingredients

- 3 cups plain flour
- 3 tsp baking powder
- 1 tsp salt
- 1/4 tsp cayenne pepper
- 1 cup grated cheese (whatever you prefer - I use colby)
- Milk to mix
- Chopped cooked bacon & onion (optional)

Method

Heat oven to 200 deg Celsius. Put all dry ingredients into a large bowl, add the grated cheese (together with bacon and onion if using) and incorporate until fully coated with the flour mix. Add sufficient milk to bind (about 3/4 cup) and using two knives, cut the milk into the flour until it comes together. Tip out onto a floured bench, quickly bring it all together and flatten into a square about 2 cm high. Cut into pieces (size totally depends on your preference - small or large), place onto a floured oven tray and cook for 12-15 minutes (larger scones will need more time). When they are lovely and golden, remove and put onto a plate. I always put a tea towel onto the plate first, then once the scones are on top, I use the excess tea towel to cover the scones and keep them warm and fresh. Best served warm with lots of butter... mmmm

