



Simmonds Tyres

BRIDGESTONE Firestone



June 2021

Kia ora!

Welcome to our June newsletter for 2021. We've got a bumper newsletter this time around so grab a cuppa and read on!

We figure that because kiwis are travelling around NZ more we're wearing out tyres faster with greater than usual mileage being done in our cars. It's great to hear about our customers' travels and where they've been to around NZ.

It can be challenging sourcing some tyres with the slow down in shipping freight from overseas, but so far we've been able to get it sorted for everyone. If you know you're going to be needing tyres over the next few months, and are running bigger inch tyres, we would recommend coming to us sooner rather than later. That way we have some breathing space to get what you need.

We have a new work ute to replace our old Datsun. It was time to upgrade and we all love the new Hilux with the retro Firestone look and new personalised plate - S1MM0Z. Give us a wave if you see us around!



Andrew, Anita, Georgia & Drew Simmonds
James Marsters, Bruce Henderson, Will Flanagan & Justin Walmsley

Afterpay & Zip

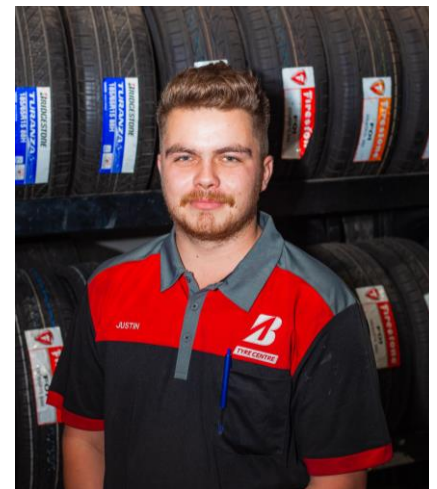
We have some exciting news here - we are now set up to accept Zip and Afterpay. What this means is that you can now pay your tyres off in 4 equal instalments - INTEREST FREE! Just download either of the apps onto your smartphone and the rest is super easy.

Cooper Tires Fieldays

For the month of June we have the Cooper Tires Fieldays specials – get 15% off Cooper Tyres. (We are the exclusive agent for these awesome tyres in Rotorua.) Email andrew@simmondstyres.co.nz with your rego number or tyre size and we can get tyres sorted for you!

Staff News

Jason left us in February to move onto greener pastures (well to Whanganui rather). We're pleased to introduce our new Tyre Technician, Justin Walmsley. He's had 3 years in the tyre industry doing wheel alignments as well as the usual tyre fitting and wheel balancing. He's come to us keen to learn more and have more customer involvement - so make sure you say hi to him when you come in.



It's been a long time coming, but here is our new staff photo below:



(L-R Bruce, Will, Andrew "Simmo", Anita, James & Justin)

Family news

Andrew & Anita were very proud to witness Georgia graduating with her Masters of Environmental Management from Massey University a couple of weeks ago. All the hard work really paid off!



Simmo's Tyre Tips

Winter is the season that requires the most out of your tyres. Changeable weather, rain etc makes for slippery roads that require your tyres to be up to the job. So making sure your tyres have more than just the minimum amount of tread is essential as otherwise they won't disperse water properly and can cause loss of traction ie aquaplaning.

If you are unsure about the condition of your tyres, feel free to call in and we will check them for you free of charge.

You can also check out our previous Simmo's Tyre Tips at www.simmondstyres.co.nz/simmo/simmos-tyre-tips

Cheers from all the Simmo's Team



Anita's Recipe

Spaghetti Aglio, Olio e Peperoncino (Spaghetti with Garlic, Oil & Chilli)

Over the last year Anita's been growing her own garlic and different varieties of chillies. She's had a bumper crop this summer and the chillies are still going strong. Here's a quick, easy meatless Monday recipe to utilise some of the harvest.

Ingredients

1 x packet spaghetti
6 x cloves garlic
1 tsp chilli flakes (see note)
1/2 cup olive oil
Salt & pepper
Parmesan cheese (grated)

Note: if you prefer you can use a fresh red chilli chopped finely which will give it a lot more grunt - but only do it if you REALLY like spicy chilli flavour! If you're a real baby with spicy food, only use 1/2 tsp of the chilli flakes and add more to taste.

Method

Put a large pot of water on to boil. While you're waiting for that, chop the garlic cloves finely and fresh chilli if using. Add the garlic and chilli (fresh or dried) and heat oil slowly. Remove from heat as soon as garlic is just starting to brown - be very careful here as if it goes too dark it doesn't taste nice. It's a good idea to taste here to make sure that it's got enough chilli flavour. You can always add more but can't take it away!

When the water is boiling, add 2 tsp salt (rule of thumb - the water should taste like the sea). Add your spaghetti and cook until it's still chalky in the middle (a couple of minutes shy of what you would normally cook it for). Take 1 cup of the cooking water and set aside, then drain the pasta.

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Recipe cont'd...

Return the pasta to the pot, add the chilli & garlic and mix thoroughly. Heat slowly and add the 1 cup of leftover water bit by bit, stirring continuously. The pasta will absorb the water giving you a perfect result when you're done.

Season with salt & pepper, and serve with grated parmesan cheese and a sprinkling of chopped parsley if liked.



If you'd like a printed copy of the recipe, just call in to see us and Anita will be more than happy to give you one.

