



Summer 2023 Simmonds Firestone Newsletter

Merry Christmas!

The end of 2023 is fast approaching which means that for us we crank up - everyone likes to get their cars' tyres sorted before heading away for Christmas or summer holidays. This means that we book up really fast for wheel alignments between now and the end of the year, so if you're thinking about getting that done make sure you book in early. [Email us](#) with your preferred date/time and we'll get back to you.

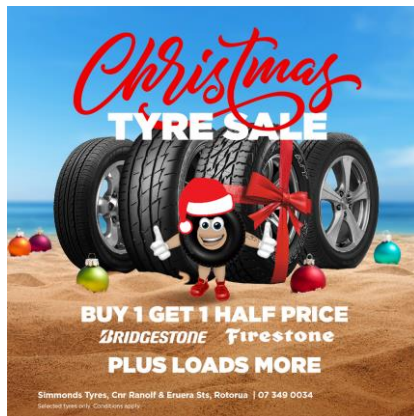
Drew and Georgia are both coming home for Christmas which will be great and we're really looking forward to having the whole family together again. James is taking a well deserved break to be with his family from Christmas Eve until mid January, then Anita & Andrew will be having a break from mid January for two weeks. January is our quietest month, so it's the best time for us to have holidays.

Take care and drive safe,

Andrew, Anita, Georgia & Drew Simmonds, James Marsters, Justin Walmsley, Te Hira Babington, Adam Riini & Katiana "Kutz" Haitaua

Christmas Specials

If you need to shout your car (or your kids' cars) tyres, check out our [specials for December](#). Remember that tyres are the only thing between you and the road, so make sure they're in good condition. It's a mistake to think that you don't need to replace them until the WOF is due. If your tyres aren't in a warrantable condition and you have an accident, your insurance cover may be null and void. And everyone wants to be driving a safe car!



Our holiday trading hours

Saturday 23 December 8.30am - 12 noon

Sunday 24 December - CLOSED

Monday 25 December (Christmas Day) CLOSED

Tuesday 26 December (Boxing Day) CLOSED

Wednesday 27 December - 7.30am to 5pm

Thursday 28 December - 7.30am to 5pm

Friday 29 December - 7.30am to 5pm

Saturday 30 December - 8.30am to 12 noon

Sunday 31 December - CLOSED

Monday 1 January - CLOSED

Tuesday 2 January - CLOSED

Wednesday 3 January - normal trading resumes



Staff News

Welcome to our new guy - Katiana "Kutz" Haitaua.

Kutz has been with us since mid November and even though he's new to the tyre game, he's learning fast and is great with our customers. He's 19, and being 6' 2" he's the tallest here (but it's a close battle between him and Te Hira!)

That brings us back to 7 of us here, which makes it a bit easier for everyone to get some well deserved time off. When it works out, Andrew & Anita try to take a day off a week (after nearly 27 years in business it's nice to take a small step back!)



L-R, Kutz, Justin & Adam ready for the next rush of cars

Simmo's Tyre Tips

There are new regulations coming into force from next March with regard to the disposal of tyres. Click [here](#) to read the press release which explains everything (and that we don't have enough room for here).

What this will mean for you is that the old casing disposal fee that we currently charge you will eventually disappear by next September, but until the scheme is up and running, for the first six months (March-September) we are obliged to charge the "End of life stewardship fee" in addition to our usual casing disposal charges.

Once the fund is fully set up by September 2024 the old casing disposal charge will disappear, but the end of life tyre fee will be a mandatory charge on all purchases from March 2024. It will eventually mean that up to 80% of New Zealand's old tyres will be recycled into other products.

If you have any questions, feel free to ask when you're in store.



Anita's Xmas Mince Pies



See recipe next column

Christmas Mince Pies

This was our first ever recipe back in 2007 when we started our newsletters. It uses Andrew's mum's shortcrust pastry recipe which is THE best ever.

Ingredients

2 x Ernest Adams (or similar) Christmas Mince (or 1 x jar if not using all the pastry)
Good dollop of sherry, brandy or other favourite liqueur (I use whatever's handy in the pantry!)

Pastry

14 oz Plain flour
2 oz Self raising flour
5 oz Caster sugar
275 g soft butter
Pinch salt
1 egg

Method

You can make the pastry by hand if you want, but I make it in the food processor – it's a lot faster. Combine Christmas mince and alcohol and set aside.

Heat oven to 180°C and grease muffin trays. Cream butter and sugar, add egg and mix. Add flours and salt and mix to combine. If mixing by hand you'll need to really get your fingers in here and mix thoroughly together. Knead slightly on a floured board. Cut in half and use half at a time. If it's a hot day, put it in the fridge for a bit to make it easier to roll. Roll out to about 3-4mm thick, get 2 round cookie cutters (mine have fluted edges – pretty!) and cut bases larger than tops. Lay bases in muffin trays; put teaspoonsful of Christmas mince inside and place pastry tops on. Get a fork and prick tops (I do it 3 times to make the 12 apostles – my Catholic upbringing showing here!) Bake for about 10 minutes, remove and enjoy!

