

Highheels Sessions 23-08-07 - MJooGoo Special!!!

Posted by mjoogoo - 2007/08/20 14:27

<http://www.highheels.ws/Images/Loghi/HighheelsLogoTNB.jpg>

A quiet WE... Finally!!!

Relaxed a bit more...

Was a long time this was not happening... my body&soul& brain where starting to melt...

Last Week Show

<http://www.highheels.ws/Images/Others/MerkNick1608.jpg>

Nick & Merka.. came down to cause trouble in my studio... one of the messiest shows I remember...

Big Fun, Bags of Love and Loads of Great Tunes...

Here is the Tracklist:

Lee Coombs Freak Creeps Thrust

30 Hz Space Age (Metric Mix) Lot 49

Metric New White

Sinden & Count of Mt Crystal We don't give a Dammn Counterfeet

General Electric On the Run Diverted Traffic

Elite Force Return to MindFunk Used & Abused

Beat Assassins Feel the Groove Mofo

Mouseville & Manson CDR

Digitalis I Make Beats Sinister

Drummatic Twins Start of Something' - finger lickin'

Slyde Vibrate to This (Trouble Soup remix) - finger lickin'

Prosper & Balda Starsky retouch - stop record

Lee Coombes Tribal Tension - thrust

? Kiss my Bass - ?

Digital Base Schranzinger (super style deluxe remix) - ibreaks

Brothers Bud Feel Like Dancin (Madox Mix) - Fingerlikin

Friendly Fetish (Smithmonger Mix) - TCR

Uberzone Satisfaction - Functional

Kitchen Corner

Meat Katie All I Need - Mantra

Elite Force Shadowerbox - Kingsize

Baobinga Shake it - Mantra

Nitro Jazz to Me - Vive Music

Body Snatchers Slampig - VS

Eskmo Jetski - bassrock

Sam Hell Stay out all Night - sinister

... and here is the link!!!

http://archives.nsbradio.co.uk/archives/index.php?dir=Highheels%20Sessions/&file=HHSessions_16-08-07_MerkaNickD.mp3

This week show

Quiet WE ... Quiet Show (Hopefully)

http://a257.ac-images.myspacecdn.com/images01/99/m_c188c3d9de17634ac6aa1f02e22580e0.jpg

After a couple of months, now it is the time of an MJoogoo Special, 3 hours of MJooGoo on the decks and on the mic

to couse trouble on your Speakers.. and I said 3 Hours as this week the show is in Pope-O-Rama

Kitchen Corner

<http://www.highheels.ws/Images/Cucina/pento.gif>

Nu Rave Salmon Teryaki

- * Salmon
- * Sesame Seeds
- * Soya Sauce
- * Wasabi

Slice thr Salmon Fillet in 2 cm slices, prepare a marinade with Soya Sauce, and 1 teaspoon of Wasabi, cover the salmon with the marinade and sesame seeds, then leave to marinade for at least 2 hr.. then grill it for 10 min.. and Enjoy!!!

<http://www.highheels.ws/Images/Cucina/NuRaveSalmon.jpg>

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Re: Highheels Sessions 23-08-07 - MJooGoo Special!!!

Posted by KOSTEK - 2007/08/20 21:28

got to love the mjoogooooooooo

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