

nubreaks/nsbradio - Highheels Sessions 4-10-07

Posted by mjoogoo - 2007/10/02 05:33

<http://www.highheels.ws/Images/Loghi/HighheelsLogoT600.jpg>

London London London

Love and Hate... more hate at the moment... hope it will get better

It is back winter without the autumn in the middle, 13 C, cloudy, rainy, dark... shit...

We need a bit of happiness... we need a new Highheels Session!!!

Last Week Show

9 Lives the Cat was here...

<http://www.highheels.ws/Images/Others/9livessept07.jpg>

I love Dan, really nice friend... and he played an excellent set, unusual and happy...

check the link if you want to listen back...

http://archives.nsbradio.co.uk/archives/index.php?dir=Highheels%20Sessions/&file=HHSessions_27-09-07_9LivesTheCat.mp3

And here the Tracklist...

9 Lives the Cat Mix:

dangergirl remix ba star

Bonde De Role melo da tabacao(xxxchange remix)

Mason The Screetch

Black Ghosts Boy 8 Bit RMix

Kavinski RMX TestaRota

Diverted Fredrick

9 Lives the Cat Dog Food (Santos mix) Ruff Dog

Rob Reng & Thief Seven Ways Out Ruff Dog

Prodigy Booty

Beat Assassins ft 9 Lives Pimp My Assassin Mofo

Shoplifitas Freak Out (Bass Khelp Mix)

Metric HeartBreaker

Flosstradamus remix

This week show

This is the Pope-O-Rama edition, the nsbradio/nubreaks double broadcast ... and it will be an MJooGoo Special...

Loads of new and old tunes... definitely the smell of the Highheels Sessions, as Move-Ya Says :)

Kitchen Corner

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

Anchovies Bruschetta

- Salted Anchoves

- Oregan

- 1 clove of garlic

- Extravirgin Olive oil

- 1 Ciabatta

Clean the Anchovies under tap water, taking the bones and cleaning the salt, put in a plate, chop some Garlic finely and put it on the anchovies, add a bit of oregan and cover with extra virgin olive oil.

Leave to rest for at least 1 hr, toast a nice ciabatta, slice it, then spread some butter on top and some of these lovely anchovies...

Yammmm

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