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# HHSessions 13-12-07 - Solo

Posted by mjoogoo - 2007/12/11 17:00

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

I'm not ready for Christmas!!!

Just 2 weeks, no one christmas gift bought...!

But I sorted out the Highheels Christmas Special, and

I can already say that the show on the 20th will be a real special one!!!

Santa is delivering ahead on schedule Quest, Odissi and Ken Mac in my studio for the 20th of December.

http://www.songsforamerica.net/photogallery/funny%20bad%20santas/badsanta.jpg

#### Last Show

MADOX Wah Here... and he made a proper damage... http://www.highheels.ws/Images/Others/Madox6-12-07.jpg

#### Tracklist:

Diverted TED Sokolov

Hi! Population So Hot Right Now LabRok

GurfLive Killer CDR

Rico Tubbs Knuckle Sandwitch (Baobinga & ID Mix) Menu Music

Beep Flow (Napt Mix) Re:Connect

30 Hz Space Age Lot 49

Klaus Deep Space Title Fight

Fight for your Right to Party White

Hyper Rockstars (Bass Kelph Mix) 10 Kilo

Speculum Nympho (Mowgli Mix) Used & Abused

Trevor Loveys Organ Grinder DubSided

Mowgli Get Down (Hip House Mix) Mantra

Tocadisco Morumba Superstar

Chris Carter & Dopamine Dolowitz Rec Rec.

#### and here is the link!!!

http://archives.nsbradio.co.uk/archives/index.php?dir=Highheels%20Sessions/&file=HHSesssions%20\_0 6-12-07\_MADOX.mp3

## This week show

SolO... this lucky-italian-bastard moved in London just one year ago and is already having lot of fun: he writes music for commercials (Nike, Asics Japan..), he's working as sound engineer with many BIG names producers (Chicken Lips, Mowgli, Camp Actors..), and most of all he's producing WEIRD music with different (secret!) names.. Hip Hop, Breaks, Fidget.. SolO is ready to show the balls even more in 2008.. checkout soon his releases with italian troublemakers Madox and Mowgli.. http://www.highheels.ws/Images/Others/Steo400\_13-12-07.jpg

### Kitchen Corner

## Nubreaks FireBoard - nubreaks.com

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http://www.highheels.ws/Images/Cucina/pento.gif BAJAN MACARONI PIE

1 lb macaroni

1 green sweet pepper, chopped

2 tbsp paprika

1 tsp black pepper

2 tbsp mayonnaise

1 onion, chopped

2 tbsp French's Mustard

fresh parsley, chopped

2 tbsp Bajan seasoning (see below)

16 oz grated Cheddar cheese

http://photos1.blogger.com/x/blogger/6359/2176/1600/740202/finish%20macaroni%20pie.jpg Cook and drain macaroni (do not overcook). Transfer to a large bowl, and add in remaining ingredients (including 3/4 cheese). Mix everything together with a spoon. Place macaroni into a pyrex dish using the 1/4 grated cheese on top as a crust.

Place in oven at 350°F degrees. Pie is finished when the top cheese starts to look slightly brown. Now, this is tasty macaroni pie, enjoy!!

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Warning-Warnin

My Mission is to play Good Music.

Listeners sensible to variation of musical Genre can Stick their vibratig Kick Drum up their own ass and listen to another show.

**Thanks** 

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