

HHSessions 100708 - Glade Replayed - Plaza De Funk!

Posted by mjoogoo - 2008/07/07 17:00

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

TCR BBQ Was TITS,

Great Music, lovely crowd, decent weather (again... where is the summer?)

I remember years ago even here in UK there was "something like summer"...

Last Show

Stallion Sessions Pt.2

Another quiet session with your Italian Stallion...

<http://www.highheels.ws/Images/Others/MJNassfest2.jpg>

Here is the tracklist...

Tracklist

Bass Kelph Helium (Mowgli Mix)

Maskio Human Jungle

EF No Turning Back (Mowgli Mix)

Layo & Bushwacha The Next Level

EF No Turning Back (WNY)

Layo & Bushwacha Back to top

EF Melodic Hypnotik (Rivastarr mix)

Lee Burridge Why The Pretty ones are all insane

Switch Nevet touch that switch EP

Emaluel McCall ft. K. Ellis Got To Get Through

Butterparty Wiggle (ZC mix)

NAPT Hate is an illness

Dylan Rhymes Nightbreed (JDS mix)

James HardCourt Call Response

Nine Lives The Cat Bump It

santos breakdance

peo de pitte & yota forget about you

Paradox 3000 Ska Fever Punk Funk

quest and oddissi arms race (LBJ Mix)

Baobing & ID Big Monster

Green Velvet la la land

infusion better world

Tricky Grand Estate (Mowgli Mix)

<http://archives.nsbradio.co.uk/archives/index.php?dir=Highheels%20Sessions/&file=HHSessions030708.mp3>

This week show

Glade Replayed... Plase De Funk!

... and who could be the Glade Replayed HHSessions Guest?

the one and only Plaza De FUnk...

and at Glade last year he was on fire...

<http://www.highheels.ws/Images/Others/PlazaGlade2007.jpg>

Kitchen Corner

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

Pasta Matriciana

- * Pasta (penne/rigatoni/bucatini)
- * Pancetta/Bacon 100 gr
- * Half Onion
- * dry chili
- * 1 can chopped tomatoes
- * Extra Virgin Olive Oil
- * Fine and coarse salt.

http://www.highheels.ws/Images/Cucina/Pasta_Matriciana.jpg

Chop the onion and put to fry in olive oil with bacon and chili.

after 10 mins add the tomatoes and cook for at least 20 mins

Cook the pasta (al dente) and mix with the sauce...

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