

nsbradio.co.uk - HHSessions 14-02-08 - MJooGoo

Posted by mjoogoo - 2008/02/11 15:19

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

What a WE!!!

Saturday Morning I was playing at SE1, Sinergy Project... what a night!

<http://www.highheels.ws/Images/Others/Sinergy8-02-08.jpg>

And Sat Night the CSS Boys organized their messy filthy party...

it will take me a week to recover from this WE

But it is less then a week to the big NSBRadio Payback Party.

<http://www.highheels.ws/Images/Flyers/nsb-rf-200802-back400px.jpg>

Where I am defintely a man in Charge, as the back room is named The Highheels Boudoir

... and I want to see you all there... it will be a great night... and a twatted we after!!!

Last Show

Mowgli and Solo where here...

Was it House Music? Well... I have to say mainly yes... But Good One!

Mowgli is really on Fire at the moment...

Just completed 2 new booty, Benny Benassi and Chemical Brothers

<http://www.highheels.ws/Images/Others/MowgliSolo7-02-08.jpg>

Tracklist:

Napt Intergalactic Contrast

Karl Sav & Nikita No Doubt Re:Connect

Secta Cameleon Who's Rockin the Town Kameleon Records

Willott & Kong Killer CDR

Digital Filth & Will Bailey Krusher Caustech

MJooGoo Charlie is On

Elite Force Used & Abused (Zodiac Kartell Mix1) U&A

Dave Robertson & John Gurd Daylight Killawatt

Dilemn Phisical Cyberfunk

Herve See Me Dubsided

Quest & Eskmo Speakers Corner (Dilemn Mix) Cyberfunk

No Hands Clap Your Hands (Groove Diggerz Mix) Diverted Traffic

Bass Kleph Bump Ugliers (Dopamine Mix)

and here is the link!!!

Download

This week show

No Guests on Schedule... Ahhh..

I can relax a bit... it is an MJoogoo Special

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

After a long time a full 100% MJoogoo Highheels Sessions..

fully broadcasted in Smell-O-Vision.

So get ready for 2 hrs of mad tunes... I'll work on that.

Kitchen Corner

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

Linguine with Scampi (for 2 people)

- * Linguine 200 gr
- * Fresh alive Scampi 400 gr
- * 2 shallots
- * dry chili
- * 1 can of chopped tomatoes
- * parsley
- * Fine and coarse salt.

Go out and buy alive scampi from your favorite fishmonger

wash the scampi and put them to fry alive in fried shallots chili and olive oil covered... Cruel.. I know.. but... then leave them to cool down a bit.

Chop the 2nd shallot and fry in oil, then add the tomato and a bit of salt.

A side open the belly of the scampi with shissors and add the scampi to the sauce... add a bit of chopped parsley

Boil the pasta and mix it with this sauce... this is a great dish...

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

=====