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How to play stairway to heaven on guitar solo

Whether you want to demolish the house with country music, rock or blues, a guitar lick will create the desired effect. Licks, also known as riffs in many musical genres, are arresting small arrangements of notes and chords that give guitar songs and solos their punch. Licks increases the musical vocabularies of guitarists and allows them to create their own combinations. Guitar riffs come in all flavors and combinations. Maybe you want to bend the strings like Muddy Waters, the bluesman par excellence, or play a disturbing melodic line from Jimi Hendrix's The Wind Cries Mary? Maybe you've always wanted to emulate the Beatles style. If you already know your way around a guitar and want to learn some new licks, this series of video tutorials is just what you're looking for. This four-part Lick of the Week series demonstrates guitar licks on a range of levels and styles, starting with a chromatic and ending with a Charlie Parker-style jazz riff. Having mastered each, you will have the opportunity to try out the techniques you have learned in famous songs by Rush and the Beatles. Click the next page to try your hand at a chromatic using Dorian mode. Since even the best economy is unreliable, it's a good idea to have a contingency plan. For example, many survivors are already learning to work as blacksmiths and farmers. If farming isn't your strong suit, maybe you'd be better off as a professional musician. While professional rock guitarist may not be the most conventional (or practical) choice for a second career, wouldn't that be an amazing job? If you're going to prepare for life as a rock star, you'll need to learn some guitar solos. No self-respecting guitarist feels complete without memorizing a few guitar solos, so unless you plan on singing, playing drums or individually wearing glockenspiel, it's in your best interest to learn at least one or two. Even the most committed rhythm guitarists have one or two wild ladders up their sleeve. Almost all music genres have a place for a guitar solo, and some -- like blues and metal -- orbit around a catchy riff or a frantic lick. Guitar solos can vary widely; some rely on the rapid movement of the fingers between frets, while others incorporate occasional chords, hammering or bending notes. If you want to be a good guitarist, it helps to learn a few solos - whether it's riffs that can be modified to fit chord progressions or specifics to show off your technique in a jam session. This three-part tutorial will teach you how to play a blues change worthy of a veteran musician, explaining each note in a step-by-step way. You will learn valuable techniques with your fingers, musical theory and, of course, an amazing guitar solo. Why wait? Click on the next page to start your new rock career. to convert the tab to real notes that know some basic concepts of music. Musical notes run from A A# B B# C# D# E F# G G#, note that there is no E#. The tuning of the guitar is the notes that make the strings when you finish playing it with your fingers on the fret table. so in the tab I'm using, the first note is F#, I found this simply counting the frets until I got to the fifth fret from D then go to the first fret, which is D#, then the next two frets, which are E and F, which the next two frets, which are F#and G, G is the fifth fret. Keep doing this with each note for the tab I'm using and you'll get G, A#, E, D, A#, C#. Now that's all the note you convert you need to make, move on to the next step. Last updated on December 18, 2020 Nights of the week are wild. There are hobby meetings, sporting events, date nights, night work calls, bath time for kids, TV show premiers (of course), and there are also... Dinner? Trying to moor yourself in making a recipe, eating dinner (let alone enjoying food) and cleaning the kitchen in less than an hour always seemed to take some kind of divine intervention. Well, let me introduce you to the energy pressure cooker, also known as the game changer. The electric pressure cooker makes the impossible possible. You can create a healthy and balanced meal in less than an hour from start to finish. Even decadent dishes like braised short ribs or whole meals like salmon with potatoes and broccoli can be enjoyed from start to finish with breeze on a weeknight. Is there anything easier than throwing all the food in a pot and letting the pot do the job? I can't think of anything. It's as if you significantly update the kitchen staple already, the crockpot. Here are some of my favorite energy pressure cooker recipes to get dinner at the table under pressure: 1. Ramen SoupFor those nights when all you need is a big hug, ramen is the perfect dish! High in anti-inflammatory ingredients such as fresh ginger, garlic and spinach this 20-minute soup is good for you in every way. This quick ramen is balanced with lean chicken protein and boiled eggs, noodle starches, and a salty broth that makes you crave more! To hit this recipe even more nutritionally, try doubling the carrot and spinach for extra vitamin power.~ Check out the recipe here!2. 4-minute salmon, broccoli and potatoesWhat's better than a perfectly balanced meal in just 4 minutes? I can't think of anything! This wonderfully fatty fish blends so well with super food broccoli and potato starch that you won't believe it was made in such a short time! Salmon is a great source of fatty acids (also known as fish oil) that helps our heart, skin, joints, GI tract, and more!~ Check out the recipe here!3. GyrosA hot beef pita wrapped around freshly made gyroscopes, toppings, and even Tzatziki sauce, oh mine! This recipe goes from fridge to plate underneath hour with only 15 minutes of preparation time! When creating the Tzatziki sauce, be sure to grab plain Greek yogurt. This yogurt is naturally higher in protein, adding another nutritional benefit to this great dish! You can also opt for a whole wheat pita to add some extra fiber too!~ Check out the recipe here!4. Prawns BoilThese this recipe is perfect for summer beach nights, a classic recipe for boiling prawns that you don't have to spend all day preparing! This recipe is to eat fun finger to the fullest! It is delicious, satisfying and tastes best when served at a picnic table. To take this recipe to the next level, adjust the proportions of vegetables to protein. By increasing corn and decreasing the amount of Andouille sausage, you can decrease total sodium and calories while increasing fiber and vitamins!~ Check out the recipe here!5. Mexican quinoaThe perfect food of a pot with fiber, protein and a lot of flavor! This is a vegetarian and meat lover dream! Quinoa is the perfect replacement for white rice in this classic recipe, while complementing beans to create a protein-packed dish. In addition, adding all these vegetables creates a meal that is full of flavor. Top this Mexican quinoa with fresh avocado to round it off perfectly.~ Check out the recipe here!6. Lo MeinThis Lo Mein will trample on any greasy desire and take you out without the usual guilt! It's not very often, you can replace a sinful bowl of food to carry out with something so delicious and easy to make at home! Make this Lo Mein in less than 15 minutes from start to finish. This is faster than it takes for the dealer to show up at the door!~ Check out the recipe here!7. Whole chicken Rostisseria Everyone knows that the secret of batch cooking is having a whole chicken cooked to use in various ways throughout the week! This recipe makes roast chicken more perfectly moist that can be used as it is, for tacos, for soup, and for sandwiches throughout the week! Tip: Keep bones and bowls to make an amazing chicken broth to have on hand! Cooking the longer broth and at a lower temperature will create a delicious bone broth rich in vitamins, minerals and protein.~ Check out the recipe here!8. Chicken soup and lentilsThat is the most coziest soup around! Rich in protein, fiber and B vitamins, this soup will fulfill all your desires! It also couldn't be easier for a hasty working day meal, all you have to do is cut and let your energy pressure cooker get the job done! In just 30 minutes, you'll have a warming soup that the whole family can enjoy!~ Check out a recipe coup Did vegan Quinoa Burrito BowlsIs out there someone who doesn't enjoy a good bowl of burrito? This vegetable bowl is the perfect meal of a pot that is easily customizable! From vegans to meat lovers, everyone will enjoy this easy, fiber-rich bowl. Add the ingredients that please to create a bowl of burrito that is just as good as good a restaurant!~ Once we check the recipe here!10. Rice and beansThe classic rice and bean dish is a staple for many reasons. It is full of perfectly complemented proteins, great texture and balanced seasonings. Now, you can create this balanced filling meal in less than an hour! No more pre-soaking these beans! This perfectly seasoned and balanced meal will have everyone fighting for another bowl! ~ Let's check the recipe here!11. Summer Quinoa SaladY your fresh berries in season were made for this quick salad! Take this nutrient dense salad to a party or serve it as light, summer dinner to have everyone ordering the recipe! Quinoa, fruits, vegetables and nuts create a perfectly balanced dish with all food groups. You can top up this salad with cooked chicken breast or leave it as it may to meet everyone's needs!~ Check out the recipe here!12. Minestrone SoupThese minestrone soup is quick and veggie complete so it's perfect for any evening dinner of the week! It is rich in vitamin C, antioxidants and vitamin A making it the perfect dinner for the whole family! Tip: Use whole grain noodles to boost the fiber and B vitamins of this tasty dish!~ Check out the recipe here!13. Chicken garlic lemonMake your protein and side dish at the same time with tasty chicken that the whole family will love! In less than an hour, you can have a beautiful dish balanced with vegetables and protein. This tasty lemon garlic chicken will give you the protein and excitement to season any dish!~ Check out the recipe here!14. Chicken FajitasQuick, easy and very few dirty dishes are used to create these fajitas that will rival even your favorite Mexican restaurant! Feel free to top these up with whatever you want, but be sure to include fresh avocado for a hit on vitamins and minerals. Tip: If you enjoy sour cream in your fajitas, opt for flat Greek yogurt that is higher in protein, lower in calories, and just as tasty!~ Check out the recipe here!15. CurryA coconut chicken great bowl of coconut chicken curry over rice is what dreams are made of! This bright and tasty dish is full of vegetables and lean proteins without dryness! What usually take a few hours, create this colorful dish in just 30 minutes with your energy pressure cooker!~ Check out the recipe here!16. Cashew ChickenThary take-out may be on your plate in just 20 minutes, but you can pretend it took hours to create when everyone orders the recipe! You can double the green pepper to increase the vegetables without sacrificing any flavor. Serve this classic on brown rice for extra fiber and Register the recipe here!17. MeatloafMeatloaf has been a staple of the menu since sliced bread, but it never took just 20 minutes to make! This recipe includes meat bread and sides to create a dream of a pot. Perfect for serving after long working days, this dish is a comforting staple. I I be fooled by the short baking time, this meat loaf is the best of both worlds: it's juicy and quick to make!~ Check out the recipe here! Despite their apparent roots in the concept of stains, energy pressure cooker meals are apt to be much healthier. Without the need for fatty sauces to create flavor and prevent dryness, the pressure cooker energy uses water-generated heat to cook food. This leads to more taste without dryness and generally thinner meals. Electric pressure cooker is the answer for anyone striving for healthy, balanced meals with a crazy weeknout schedule. You can really do it all. Do not be disappointed and you will feel great after enjoying healthy and balanced meals while juggling easily with all the activities you enjoy! Featured photo credit: Unsplash via unsplash.com unsplash.com