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The Q Corner, Where Quality Meets Quantity

By Mike Walter

The topic of my DJ meeting last month was about staying in the moment at an event. My fear is that it has become easier and easier for all of us to be distracted at any given moment. And if you succumb to that temptation, no matter how good

of a DJ you are, you won't be as effective as you could be at a party.

I know all this because I am guilty of it. And I am vowing to stop.

The temptation comes from our cell phones. But they aren't cell phones anymore, are they? With my iPhone I can read my email, update my Facebook status and send a text to my girlfriend. And that's just for starters. If I really want to, I can read

and post on any number of DJ Chat boards, play Tetris and update my blog. All this from anywhere in the world, including from this weekend's wedding.

And that's where the downside of technology comes in. At what point are we no longer connected to our immediate environment? At what point does "information" become "distraction."

And trust me, I already get the advantages of technology. I've already been bailed out once by my iPhone, downloading a request I didn't have from iTunes and playing it through my DJ system. Whew! I thought, I love this phone. But I have also fallen victim to the temptation, incessantly checking Mets scores last fall in the middle of a wedding or reading and responding to text messages from behind my DJ table.

As I told my staff at our meeting, I am going cold turkey with this, giving it up completely. And I expect them to do the same.

Because while you are distracted, any number of things could be happening at your events that you as the MC and DJ should be responding to. The Ring Bearer just started busting a move in the middle of the dance floor. But you missed it. The bride just left the room and you're about to play one of her requests. But you missed it. The wait staff is serving soup ten

minutes earlier than the timeline called for. But you missed it.

Our industry is not alone in this. Nor is it just a work problem. More and more municipalities are passing laws banning phone use and text messaging while driving. Think about that. We need to be told not to write a text while we are driving. Really? And a New York Times article recently pointed out how many mistrials are being caused by jurors using their PDAs to research facts about the case while the trial is taking place. We've become a society with the attention span of a gnat.

I knew this was going to be my message at our staff meeting but I wanted to prove my point. "Show" instead of "tell." It's so much more effective that way. So here's what I did it:

I've been exposed to a fair amount of Improv lately. John Young has effectively incorporated it into his "Disc Jockey News Conferences" and I've also done some with a smaller group of DJs that I network with. I think Improv is incredible to work on for any entertainer. And it forces you to stay in the moment. To be present at all times.

So we did a few Improv exercises to kickoff our meeting. I got everyone loose with a few icebreakers and then I did a common Improv game where 5 of my DJs had to tell a story.

When I pointed to one, he had to start and then as soon as I pointed to someone else they had to take over. If you fumble for words or repeat what the last speaker said you are eliminated. We had some fun with this and proved once again that no matter how you start a story, the subject will get to "sex" in about 45 seconds.

After a few laughs with these exercises I then made my point. It's impossible to compete in a game like that unless you are 100% in the moment. You can't be texting your friend or playing Tetris or checking baseball scores and listening with half an ear. You'll be out as soon as you are pointed at.

And that's the kind of focus I expect, from myself and from my staff, at every event. That's the kind of focus that our clients deserve. Your Facebook status and the email from your sister and the text from your wife, they can all wait. The most important thing is the job you've been hired for. And to do that job to the best of your ability, you have to be present. Not just bodily present but completely and 100% in the moment.

I think I got my point across to my staff. Plus it's a lesson that everyone, in today's day and age of technological advances, can benefit from.

Mike Walter is the owner of Elite Entertainment of New Jersey and a nationally recognized expert in the area of multisystem company development and staff training. You can contact Mike at mikewalter@discjockeynews.com.

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DJ Business -vs- Mother Nature

By Dude Walker

Nearly every region of the United State can be faced with some form of natural disaster with a magnitude great enough to substantially impact our lives in such a way that requires the use of survival protocols. Floods, hurricanes, wild fires, earthquakes, tornados, snow storms...they can all threaten personal and business survival.

Being on the front line of the first few homes lost in the Red River Valley Flood 2009, it was clear that complacency became a comfortable friend that turned on many since the last major flood of 1997 which was termed the flood of the century or a 500 year flood. Everyone knew this could happen again but somehow people convinced themselves that it wouldn't happen again during their lifetimes.

The "never gonna happens" ate a healthy dose of "reality pie" as the US Coast Guard air boats skimmed across the ND landscape just outside my living room window. The surreal nature of changing circumstances charged with mass hysteria set many on an adrenaline induced state of alert accompanied by an almost comical "dear in headlights" expression. Two lazy rivers that normally exist one mile to the east and one mile to the west of my home approached with reckless aggression stopped only by a second punch from mother nature with a 7 inch snowfall and freezing temps in the teens. Of course, mother nature decided that an additional kick to the ribs when we were down with an additional 10-15 inches on top of 7 inches and record flood levels would be a great test of North Dakotan spirit and resolve.

As my community looks to pull itself together, emergency meetings have been called to assess to current an potential impact of rising flood waters. Sadly, much of the discussion centered around hearsay as

opposed to fact. Citizens clenching their radios with white knuckled grip desperate for any morsel of impending doom coming from a broadcast studio miles from the actual events unfolding. I shook my head, cleared my throat and asked how many people had set aside fresh water, just in case flood levels caused disruption to our fresh water supply. Something simple, well within our control and necessary for survival. The blank looks across nearly all faces spoke volumes of how unprepared many really were.

Survival isn't that difficult. It takes simple common sense and discipline to effectively...and gracefully deal with the unexpected. Preparing survival protocols in advance are far more effective than any reactionary measures that are made under duress.

#1) Fear - Check your head, remain calm but vigilant.

#2) Pain - Address EVERY injury immediately and don't panic.

#3) Cold/Hot - Extreme temperature lowers the ability to think clearly find a way to stay comfortable.

#4) Water - Fresh water is imperative. Dehydration is a common threat in emergency situations. Avoid alcohol!

#5) Hunger - Snacks and energy foods can comfortably sustain you in a time of crisis.

#6) Fatigue - Avoid unnecessary activity. Power naps can maintain energy for when it's needed most.

#7) Tools - Basic high quality hand tools.

#8) Boredom & Loneliness - Mutually communicate with others clearly and discover ways to address common issues.

Once you have addressed you basic survival needs, address your business survival needs.

The impact of the most recent flood has cost local business owners several million

dollars in non-recoverable income. The impact not only affects the businesses, it affects the workers that rely on their daily income to sustain their survival. When a state of emergency is declared normal day to day functions are affected. Travel routes can be closed except for emergency vehicles and many civil liberties are suspended. Many banking institutions have been closed or are operating with a bare staff. The mayor of North Dakota's largest city encouraged "non-essential" businesses to remain closed until further notice and expressed his dissatisfaction for those that didn't.

Assess you business critically. Are the tools of your trade all stored in one area? If so, how secure is that area from natural disaster or looters? Do you have enough cash on hand to operate for 30 days without incoming revenue. Where is your music library stored? Do you have a backup copy of your music library, software, contracts, client information stored in a secure location outside your region to assist your in recovering from disaster. What networks do you have in place to obtain necessary equipment or staff if you total business investment is lost?

The key is preparing protocols in advance that work and maintaining the necessary supplies for survival.

The US Department of Homeland Security has some recommendations for a basic emergency supply kit: <http://www.ready.gov/business/plan/emersupply.html>

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DJ Music List

The 2009 Edition is Here!

A handy checklist of the most requested songs played by mobile DJs. Nearly 2,000 songs are grouped by music genre and indexed by artist, with the chart year and a check box next to each title.

See which essential songs are missing from your collection, or use the list to pick out songs to play at your events. You may also distribute copies to clients; guide them away from eclectic music with this list of music requests designed to keep the dancefloor active.

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Stay Humble or Stumble

By Harvey Mackay

When you've been writing a nationally syndicated weekly business column for nearly 16 years, it can be a challenge to come up with an idea every week. However, within a 24-hour period I had the inspiration for this column ... and from two sources.

First, a close friend called me to suggest a column on humility. A lot of people take themselves too seriously, he said, assuming their every move has greater impact than it probably does. You should be able to poke



a little fun at yourself.

Second, I'm a huge movie buff and religiously watch the Academy Awards telecast. I'm even more interested because my son, David, is a movie director in Hollywood. I thought two of the best lines from this year's winners were from Sean Penn and Kate Winslet, the Best

Actor/Actress winners.

Sean Penn said, "I want to be very clear, I do know how hard I make it to appreciate me." While few have referred to Penn as humble, that has to be the understatement of the year!

Kate Winslet said: "I'd be lying if I hadn't made a version of this speech before. I was probably eight years old staring into the bathroom mirror, and this would have been a shampoo bottle," as she held up her Oscar.

Danny Boyle, who won Best Director for "Slumdog Millionaire," came up on stage and started jumping up and down. The movie was originally slated to be released only on DVD, and he said he promised his kids that if he ever won an Oscar, he would accept it in the joyous spirit of Tigger from "Winnie The Pooh."

Ethel Barrymore, from the Barrymore acting dynasty, might have said it best: "You grow up the day you have your first real laugh at yourself." (FYI—She won an Oscar for Best Supporting Actress for her role in the 1944 film "None but the Lonely Heart" opposite Cary Grant.)

As long as we're talking about movies, let me tell you about the well-known celebrity who was vacationing in a small town in Maine. One rainy day he decided

to go to a movie. When he entered the theater, there was a huge round of applause. The celebrity turned to the person next to him and said, "For gosh sakes, I never thought anyone here in Maine would recognize me."

The man smiled in a friendly way and said, "They don't. The only reason they're cheering is that the owner said he wasn't going to show us a movie unless 10 people showed up, and you're the 10th."

I've been speaking to business groups for many years now, but I remember the first time my wife, Carol Ann, heard me give my speech. I knew she would be my harshest critic so I practiced a great deal. I delivered what I thought was a great speech. Many people came up to me afterward and complimented me.

In the car on the way home, I turned to Carol Ann and asked, "Sweetheart, how many great speakers do you think there are in the world today?"

She smiled and replied, "One fewer than you think, dear."

Whenever I make a speech, I talk about humility. I emphasize that you can't ever solve a problem unless you first admit that you have a problem. Arrogant people won't admit they have a problem,

but humble people know when they have a problem and attempt to fix it.

Humble people also know what humorist Will Rogers meant when he said, "Get someone else to blow your horn and the sound will carry twice as far."

I love this story: In the late 1600s the finest instruments originated from three rural families whose workshops were side by side in the Italian village of Cremona. First were the Amatis, and outside their shop hung a sign: "The best violins in all Italy." Not to be outdone, their next door neighbors, the family Guarnerius, hung a bolder sign proclaiming: "The Best Violins In All the World!" At the end of the street was the workshop of Anton Stradivarius, and on its front door was a simple notice which read: "The best violins on the block."

Mackay's Moral: *Anyone who thinks he or she is indispensable should stick their finger in a bowl of water and notice the hole it leaves when they pull it out.*

Reprinted with permission from nationally syndicated columnist Harvey Mackay, author of the New York Times #1 bestseller "Swim With The Sharks Without Being Eaten Alive," and the new book "We Got Fired!...And It's the Best Thing That Ever Happened to Us."

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The High Road Principle

By Dr. John C. Maxwell

"It's nothing personal; it's just business," is a commonly heard phrase in the workplace. However, I tend to disagree with anyone who tries to impersonalize business. At its heart, commerce is a human enterprise, founded upon relationships between people.

Most of us spend a majority of our waking hours in our business or at work, and our vocations endow our lives with meaning or purpose. When we devote ourselves to profession, we're giving a piece of who we are to our work. In that sense, business is deeply personal.

In the workplace, as in the rest of life, relationships get messy. Sooner or later, we will be mistreated. A boss will unjustly fault our performance, a partner will fail to honor an agreement, or a co-worker will cut us down in a meeting. Since business is personal, those instances hurt us, and unless dealt with correctly, they can derail

us. As a leader, we have to commit to taking the high road when others, intentionally or unintentionally, wrong us.

Four Tips For Travelling the High Road
1) It's Not What Happens to You, but in You That Really Matters

During the Civil War, Confederate General W.H.C. Whiting envied rival general Robert E. Lee. Consequently, Whiting spread vicious rumors about Lee in an attempt to smear his character. Lee had the opportunity to get even, though. Jefferson Davis, President of the Confederacy, was considering Whiting for a promotion, and he consulted Lee's opinion of the general. Without hesitation, Lee endorsed and commended Whiting. The officers who witnessed the exchange were astonished. Afterward, one of them asked Lee if he had forgotten all of the slander Whiting had spread about him.

"I understand that the President wanted to know my opinion of Whiting, responded Lee, not his opinion of me." Lee did what high road travelers do. He refused to be dragged into a game of bickering and petty jealousies by treating another person with respect, even when that respect seemed unwarranted.

2) High Roaders See Their Own Need for Grace, Therefore They Extend It to Others

Let's face it; we all screw up from time to time. Each of us has quirks that we know can be annoying, and bad moments when we're not so pleasant to be around.

People who take the high road recognize their humanness, know that they need to be extended grace, and accordingly are more likely to extend it to others.

3) High Roaders Are Not Victims; They Choose to Serve Others

People who take the high road don't do so because it's the only available option. They don't do it by accident either: the high road goes uphill and takes more effort to travel. Instead, high roaders choose their path as a conscious act of service to others. By taking the high road, they drain animosity and bitterness out of relationships, serving to keep them open and productive.

Interestingly, in serving others, higher roaders benefit themselves, too. As the author of Proverbs wrote, "It is a man's glory to overlook an offense." When we maturely respond to a slight by showing forgiveness, we display admirable character that elevates us in the eyes of others.

4) High Roaders Set High Standards for Themselves Than Others Would

Abandoned as an infant, author James Michener never knew his biological parents. Fortunately, he was taken in and raised by a widow, and he adopted her surname. How-

ever, each time James published a book, he received nasty notes from one member of the Michener clan. The relative chastised James for taking on the Michener name, which this person felt the novelist had no right to use.

Despite being berated, Michener did agree with one statement his relative had made, "Who do you think you are, trying to be better than you are?" As James Michener professed, "I've spent my life trying to be better than I was, and I am a brother to all who share the same aspiration."

When we conduct ourselves according to the highest standard, we are less likely to become defensive and take the low road when others attack us. Once you've done all that you can, then you can let the noise of detractors roll off your back like rain.

Summary

In leadership, as in life, others will behave unkindly toward you. When ill-treated, don't retreat into a defensive mode or strike back in anger. Instead, take the high road and discover how rising above offenses frees you from petty arguments and adds to your reputation.

Dr. John C. Maxwell has authored over 30 books, including such New York Times best-sellers as "Developing The Leader Within You" and "The 21 Irrefutable Laws of Leadership."



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Are You Serious About Them? Are They Serious About You?

By Jeffery Gitomer

Most people misunderstand and misdefine the word serious. They view it as stoic, non-smiling, stiff, non-humorous, and boring. Hardly.

Serious is the intention, the intensity, and the focus that you put into your work ethic and your personal ethics. Serious is a way of life, a way of business, a way of selling, and a way of serving.

How serious are you?

When your prospect or customer comes to the realization that you are "serious" about doing business or earning business, it stems from the actions you took to make that feeling possible.

Those serious actions or characteristics include:

- Speed of response.
- Ability to deliver.
- Ability to serve.
- Desire to serve.
- Knowledge about how what we have will help someone.
- Friendliness.
- Personable.
- Perceived value of product or service.
- Truth at all cost.
- Available when THEY call.

- Easy to access anyone.
- Easy to do business with.
- Online access to information and ordering.

If you have all those attributes, you have a CHANCE of being perceived as serious.

What are you serious about?

I always found it pathetically funny when someone told me, "We have all the business we can handle." This is a sentence often spoken in response to an offer to advertise. I wonder if that same sentence is true today? Maybe if that business owner was more serious about business building rather than business bragging, he would be in better shape today.

Yes, I'm serious about the economy, and our present state of affairs, but I am 1000% MORE serious about my business, my finances, and my sales. My focus is on success, not doom and gloom. There's no bailout for entrepreneurs. And the only stimulus I have is the one I create for myself.

In good times or bad times, here are a few things we are serious about in my business: (How do you and your business compare?)

- We are serious about helping our customers. Many are in need, and looking for answers.
- We are serious about being friendly. It costs no extra money to be friendly, and it sets the tone for positive outcome.
- We are serious about being an online leader. Online is forever, and we are investing in our future.
- We are serious about NOW IS THE TIME. We are not waiting to see what happens, we are taking success actions on the

opportunities that exist NOW.

• We are serious about error-free order processing and packing. We focus on delivery, not shipping. And yes, we do make errors. But our recovery is spectacular. The best email I get is one that says, "You walk your talk."

• We are serious about getting every order shipped the day it's received. Our customers expect "fast" and "perfect" and we deliver.

• We are serious about doing the right thing and the best thing for our customers. This is a true mission statement.

• We are serious about having fun while doing it. We kibitz, we wisecrack, we engage customers about them, and we do it with the serious intention of having a great time and being memorable.

• We're a family, not a team. Maybe that's why we're serious about working together, staying together, and succeeding together.

I realize that many of my customers need help and I am serious about giving it to them. Not selling – giving.

I realize that many companies are having tough times, and because our field of expertise includes attitude, sales, and loyalty, we have a genuine opportunity to help.

As a speaker, I'm serious about connecting with my audience. I want them to get my message and improve their sales, their business, and their lives – and to do that, I know everyone must laugh. And laugh hard. And laugh a lot. I'm serious about humor. I practice timing as I'm speaking to maximize audience laughter, pleasure, and learning. Over the years I have come to the full understanding of the power and appeal of laughter.

These are times that call for different approaches and different actions. They challenge me to have a different mindset and slower expectations of victory. Not LOWER, slower.

Wanna learn how to be funnier? Go to www.gitomer.com, register if you're a first time visitor, and enter the word LAUGH in the GitBit box.

Jeffrey Gitomer is the author of *The Little Red Book of Selling* and *The Little Gold Book of YES! Attitude*. President of Charlotte-based Buy Gitomer, he gives seminars, runs annual sales meetings, and conducts Internet training programs on sales and customer service at www.trainone.com. He can be reached at 704/333-1112 or e-mail to salesman@gitomer.com.

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Starting From Scratch

By Jeff Richards

Starting from scratch is a monthly column that will help those new to the Disc Jockey industry. Each article will cover what it takes to be a successful mobile DJ. Today's topic: Staying Healthy part #2.

As a performer and working most every weekend at events it is very important not just to your clients that you stay healthy but also to your business bottom line.

Let me preface this by saying that "I am not a doctor with any medical degree, I am a disc jockey." By taking care of my health, I have never missed an event in over 28 years. What I'm about to describe are tricks that have helped me refrain from falling ill and missing a event. They may or may not work for you and there is no 100% guarantee that you will not become ill, but with the right precautions you can limit the number of times and the severity of the illness.

This article I will address food illnesses and ways to help prevent becoming sick from what you eat. Lets start with where and how these food illnesses develop. The majority of illness from food comes from improper handling, cooking and/or storing of the food at restaurants/reception sites as well as in the home. The last few years there has been a rash of illnesses and even death from food poisoning and salmonella in everything from lettuce to peanuts. Chain store restaurants have been all over the national news for anything from rodents infestation to employees bathing in the dish washing tubs. Eating at restaurants no matter the number of stars it has, has become a game of life and death. Throw the dice and take a chance.

At locations such as restaurants and reception sites can be very hard to see how the food is handled and prepared. There have been a few times that after I am set up and waiting for guests to arrive that I will stroll into the kitchen to look around for myself. The things that I have seen! Simple procedures were created to stop accidental food poisonings but are not always followed. Food can easily be cross contaminated when one kind of food such as uncooked raw meat touches a surface or cooking utensil leaving behind a residue of bacteria that is harmful to the human body. Another food source is then placed onto that surface or touched with the utensil spreading the bacteria to the new food item. This cross contamination can also come directly from the hands of the chefs and cooks in a hurry to get the food out. This is also a very common mistake that happens within our own homes without any conciseness of it happening.

Many times at restaurants and reception sites the care of the food when it comes to refrigeration and/or storage is not complete causing the food items to sour, spoil or rot. chefs, cooks and untrained kitchen staff will take shortcuts attempt to skimp on spending or just do not know or care

enough about food handling and before you know it a bad outbreak of food poisoning can occur. If you ever need proof of the mishandling of food by kitchen staff just watch one episode of the TV show "Kitchen Nightmares" and your whole idea of eating out will be changed.

I personally no longer eat at reception sites when I am working. In all my years of entertaining I have seen too many bridal couples and their guests (including myself) become very ill from something they ate at the event. It only takes one person in the kitchen to make a slight mistake to cause major havoc on a party. I have seen undercooked chicken, spoiled mayonnaise, butter that was left out not refrigerated for too long, fish items not kept cooled to proper levels and caterers that looked deathly ill serving the clients and guests. To solve this problem for myself I always supply my own food to eat before the guests arrive at the event. I make it at home or purchase it from one certain fast food chain where I can actually watch my sandwich being made. I bring a cooler with frozen ice containers to keep everything at the correct storage temperatures. My food is never stored for more then a few hours (1 or 2) before being eaten.

Here are a few tips about looking at restaurants/reception sites to improve your odds of not getting ill. You can't always see into the kitchen but if you look around the location at certain items/places it will give you an idea of how well they care for your food. Start with air vents and ducts. The air ducts and vents should be clean and not have fuzz attached or a dirty look to them. Air circulates throughout the location including the kitchen. If it is dirty in the public area just think what it looks like in the back area. Check the bathrooms for general care. If the bathroom is dirty and/or broken down then they probably don't pay enough attention to simple regulations that are required of any location serving food. Have you ever been in a restroom and seen an employee leave without washing their hands?

Look under counters and tables for things like dirt, dust and old food lying around. Look over your utensils, plates and glasses closely for cleanliness. Search in corners and small tight locations for droppings that could be left behind by rodents. Pay close attention to the staff working the kitchen and waiting the tables for illness such as a cold or flu, infections or skin discolorations (rash) Anyone who is preparing food is required to wear gloves and wash their hands often. My wife and I recently went to the Mall Of America to spend a cold day indoors enjoying ourselves. We thought we would buy a pretzel to snack on so we stopped at the first pretzel shop we came upon. The young lady rolling the dough in the window and making the pretzels was not wearing the gloves required

by the FDA so we walked away. The next location they were wearing the gloves so we ate there. Simple precautions such as wearing food handling gloves, the cleanliness of the employees as well as the overall cleanliness of the location will help to determine if you should eat there or not.

The style/ethnic background/spiciness of foods can also have an effect on ones digestive system. Illnesses such as heartburn, upset stomach, indigestion, gas or diarrhea can come from eating food that you love to eat but your body rejects. If you know that you have certain problems after eating hot, spicy or particular styles/kinds of food then I would suggest refraining from eating those foods no matter how much you love them, for at least 72 hours prior to the morning of your event. This will give your body time to process the food and recoup from any ill feelings from eating it before your performance begins.

At home when preparing raw meat food items (beef, pork, chicken, fish) always cook it to be well done. Use a meat thermometer to check the center of the piece of meat. Anything less then well done could leave an opening for food poisoning. Meat such as hamburger and steaks should be a red/pink in color when you purchase it from the store. In a recent news report they shown how grocery stores will use a chemical spray on older meat to help keep the

meats looking red/pink. When you open the package make sure that the inside of the meat is also a red/pink in color and doesn't have a less than fresh odor to it.

In your home always check cans, bottles, bags, frozen food containers for expiration dates and don't be afraid to throw out questionable items. Keep your cooking utensils, pots and pans and your dishes as clean as possible. Most food illnesses will begin anywhere from within a few hours up to 48 hours after consuming the tainted food depending on the type/strength of poisoning it is and the strength of your bodies immune system. Here are two web sites to learn everything you want to know about prevention, symptoms and care for those suffering from food poisoning. www.emedicinehealth.com/food_poisoning/article_em.htm

www.healthscout.com/ency/68/676/main.html

To respond to Jeff's column send an e-mail to jeffrichards@discjockeynews.com Jeff Richards has over 27 years of experience as a DJ/Entertainer and can be found at www.PartyTimeProductions.biz Jeff has served two terms as the Executive Vice President of the Midwest Association of Professional Disc Jockeys. He speaks at National DJ Conventions and for local DJ Associations. Jeff also offers private consultations to DJ services.



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Pop

- 1 All-American Rejects Gives You Hell
- 2 Flo Rida Right Round
- 3 Kelly Clarkson My Life Would Suck Without You
- 4 Britney Spears Circus
- 5 Lady Gaga Poker Face
- 6 T.I. F/ J. Timberlake Dead And Gone
- 7 Fray You Found Me
- 8 Pink Sober
- 9 Kanye West Heartless
- 10 Lady Gaga Just Dance
- 11 Ne-Yo Mad
- 12 Soulja Boy Tell'em Kiss Me Thru The Phone
- 13 Taylor Swift Love Story
- 14 Akon Beautiful
- 15 Jesse McCartney How Do You Sleep?

Urban

- 1 Jamie Foxx Blame It
- 2 Keri Hilson Turning Me On
- 3 The-Dream Rockin' That Thing
- 4 Keyshia Cole You Complete Me
- 5 Soulja Boy Tell'em Kiss Me Thru The Phone
- 6 T.I. F/J. Timberlake Dead And Gone
- 7 Yung L.A. Ain't I
- 8 Ne-Yo Mad
- 9 Beyonce Diva
- 10 Bobby Valentino Beep
- 11 GS Boyz Stanky Legg
- 12 Plies Want It, Need It
- 13 Jazmine Sullivan Lions, Tigers And Bears
- 14 Rick Ross Magnificent
- 15 Pleasure P Boyfriend #2

Country

- 1 Darius Rucker It Won't Be Like This For Long
- 2 Taylor Swift White Horse
- 3 George Strait River Of Love
- 4 Jake Owen Don't Think I Can't Love You
- 5 Rodney Atkins It's America
- 6 Brooks & Dunn Cowgirls Don't Cry
- 7 Rascal Flatts Here Comes Goodbye
- 8 Jason Aldean She's Country
- 9 Tim McGraw Nothin' To Die For
- 10 Carrie Underwood I Told You So
- 11 Keith Urban Sweet Thing
- 12 John Rich Shuttin' Detroit Down
- 13 Martina McBride Ride
- 14 Sugarland It Happens
- 15 Trace Adkins Marry For Money

Rock

- 1 Nickleback Something In Your Mouth
- 2 Shinedown Second Chance
- 3 Metallica Cyanide
- 4 Pearl Jam Brother
- 5 AC/DC Big Jack
- 6 Papa Roach Lifeline
- 7 Theory Of A Deadman Hate My Life
- 8 Theory Of A Deadman Bad Girlfriend
- 9 Disturbed Indestructible
- 10 AC/DC Rock 'N' Roll Train
- 11 Apocalyptica I Don't Care
- 12 Seether Breakdown
- 13 Mudvayne Do What You Do
- 14 Buckcherry Rescue Me
- 15 Staind All I Want

Adult Contemporary

- 1 Jason Mraz I'm Yours
- 2 Taylor Swift Love Story
- 3 Coldplay Viva La Vida
- 4 Leona Lewis Better In Time
- 5 Daughtry Pocketful Of Sunshine
- 6 Natasha Bedingfield Crush
- 7 David Archuleta Love Remains The Same
- 8 Gavin Rossdale Where I Stood
- 9 Missy Higgins Never Far Away
- 10 Jim Brickman W/Rush... It's Growing
- 11 James Taylor Shattered (Turn The Car Around)
- 12 O.A.R. If You Don't Know Me By Now
- 13 Seal One Step At A Time
- 14 Jordin Sparks Just Go
- 15 Lionel Richie

Alternative

- 1 Pearl Jam Brother
- 2 Kings Of Leon Use Somebody
- 3 Incubus Love Hurts
- 4 Anberlin Feel Good Drag
- 5 Kings Of Leon Sex On Fire
- 6 Papa Roach Lifeline
- 7 Airborne Toxic Event Sometime Around Midnight
- 8 Shinedown Second Chance
- 9 Killers Human
- 10 Rise Against Audience Of One
- 11 Blue October Dirt Room
- 12 MGMT Kids
- 13 Offspring You're Gonna Go Far, Kid
- 14 Paramore Decode
- 15 Apocalyptica I Don't Care

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