



AUGUST 5 - 21, 2011

It's Incredible!

August 5th - 21th Indiana State Fair

Indianapolis, IN
www.in.gov/statefair/fair

It's the 2011 Indiana State Fair and this year it's more exciting than ever. It's your home for the hottest acts, the tastiest food, and the coolest animals. It's 17 days of fun, flavor and family.

Don't miss it. Make your plans now to be a part of something truly INCREDIBLE.

FAIR FUN!



2011 Indiana State Fair Discounted Admission

\$7 advanced purchase tickets

Tickets can be purchased at Walmart, CVS, Indiana Farm Bureau offices, The Marten House Hotel, and the Indiana State Fairgrounds Box Office in advanced for a \$1 discount per ticket.

Free admission ticket in the Indianapolis Star

On Monday, Aug. 8, the Indianapolis Star will print a ticket good for free admission to the fair on the following Wednesday and Thursday, Aug. 10 and 11.

Turkey Hill Dairy \$2 Tuesday

On Tuesday, Aug. 9 and 16, visitors are admitted for just \$2, compliments of Turkey Hill Dairy with voucher printed from www.turkeyhill.com/indianastatefair.

IPL Carload Day

Large families and groups of friends traveling to the fair together will want to take advantage of this great offer, on Monday, Aug. 15. Admission is only \$15 per vehicle for up to 10 people with a voucher printed from www.iplpower.com.

BMV Day

Fairgoers can save \$4 off of the \$8 gate admission on Aug. 17 by redeeming the voucher available online at www.mybmv.com.

AAA Day

Hoosier AAA members receive free admission on Aug. 18 when they show their valid 2011 AAA membership card at the gate.

Free admission for Military personnel and families

The State Fair is honoring our current and former members of the Armed Forces by offering free admission for them and family members on Thursday Aug. 18, with the presentation of a military ID.

\$2 discount with Pepsi brand can

All visitors who bring any Pepsi brand can on the fair's final day, Aug. 21, will receive \$2 off the gate admission.



Sun., Aug. 28th Dig-IN, A Taste of Indiana Food Festival

12Noon-5 p.m.
White River State Park
Celebration Plaza
801 W. Washington St.
Indianapolis

\$20 in advance at select Marsh
and MainStreet stores
\$30 at the gate children
under 3 are free

INFO: www.DigINdiana.org
or (317) 607-8715

Dig-IN is a showcase of Indiana chefs, growers and producers. Visitors are treated to two-ounce tastes of unique dishes made with farm-fresh Indiana produce and proteins. More than 30 of the state's greatest chefs and food minds will prepare the tastes on site while discussing their recipes and the all-Hoosier ingredients with visitors.

Even the beverages used to wash down the tastes will have an Indiana flavor: The Indiana Wine Grape Council and Brewers of Indiana Guild will provide wine and beer tastings, and local soft drinks and water will be served as well. Local music, urban gardening exhibits, educational discussion panels, local expert Q&A sessions will round out the day.

Friday, August 19th BT Chip In Golf Tournament

On August 19th, Building Tomorrow will host its 2nd Annual BT Chip In sponsored by ExactTarget at the Trophy Club in Lebanon, IN. Bringing together golfers and philanthropists alike, the event will raise support for Building Tomorrow's work to empower young people in the US and provide education infrastructure in Uganda. Foursomes may sign up at <http://www.buildingtomorrow.org/chipin> for \$400, including all fees and lunch. Hole sponsorship opportunities are also available for \$150.

2011 State Fair's Signature Foods

In honor of the fair's "Year of Soybeans," all the entries had to incorporate soybeans, soybean products or soy-fed livestock into the recipe, and the winner is...

Deep-fried Ice Cream

Baskin Robbins' deep-fried ice cream has been selected as the Indiana State Fair's Signature Food for 2011. Baskin Robbins vendors Bob and Ivy Walsh of Muncie submitted the winning entry and will offer it to fairgoers for \$5 from their prize-winning spot on Main Street directly across from the Pepsi Coliseum. The dish is a sizable portion of vanilla ice cream covered in soybean meal that's deep-fried in soybean oil and served in a waffle bowl that has also been deep-fried in soy oil. It is then topped with chocolate, caramel and whipped cream.



Baskin Robbins' deep-fried ice cream



Deep-fried Oreos®



Deep-frying Twinkies®

But wait, there's more! Here are the four runner-ups...



Pepper Jack Sandwich on Sour Dough

(American Dairy Association) – Perfectly toasted sough dough bread with spicy pepper jack cheese from soy-feed dairy cows. (\$3)



Honey Sweet Chili Garlic Soy-marinated Beef on a Stick

(Barto's Catering and Concessions) – Chunks of top sirloin from soy-fed Indiana cattle are spiced up with a sweet chili-garlic marinade and served on a stick with a sesame-ginger soy sauce for dipping. (\$2)



Bacon Flavored & Fabulous Pork Burger

(Indiana Pork Producers) – This pork patty (from soy-fed pigs) is topped with Indiana-made barbecue sauce from Shoup's Country Foods in Frankfort. (\$5)



Deep-fried Tofu with Dip

(Urick Concession) – Three generous cubes of tofu, rolled in a crisp coating, deep-fried in soy oil and served on a stick with a spicy dipping sauce. (\$3)

Locations for these concessionaires, and others, can be found by iPhone and Android operating system smartphone users on the free Indiana State Fair application. **This year's State Fair runs Aug. 5 – 21.**

DOG TALK

Was Your Dog Abused?

by Elizabeth Wilhelm

Dog abuse is a pretty hot topic these days, especially with stories of dogs being locked in hot cars, of Animal Care and Control rescuing multitudes of dogs from hoarders, and of the Humane Society taking in puppies and dogs with tragic stories.

I hear it a lot when dealing with shy, introverted, or fearful-reactive dogs – “I think she was abused.” Dogs, oftentimes who are coming from the Humane Society or other rescue organizations, seem to have a stigma attached to them if they are anything other than carefree, tail-wagging, face-licking pups.

The reality of the situation is that, yes, maybe that particular dog was abused, but unless there are scars or other kinds of proof to show it, there are so many other possibilities.

Take my dog, Karma, for example. I adopted her from the Humane Society and if you were to come over to my house six months after I got her, this is what you’d find – an energetic, happy dog playing with her toys, running around, or maybe snoozing on the couch. If you were a friend of hers, she’d be on your lap, or bringing toys to you with her tail wagging. Unless you picked up a flyswatter.

The dreaded flyswatter. The change would be instant. She’d go from little miss full-of-playful-energy, into 30lbs of shaking, cowering fear hiding under the table.

If that happened to be all a person saw, “abuse” would be the first thought.

Here’s the real story. Karma came to me with no feelings at all towards the flyswatter. She just so happened to get paired up with a human (me) who hates spiders and who may or may not (definitely does) scream a little when killing one.

After six months of that, and you get a dog who starts to fear the flyswatter – not because she was ever hit with it – but because it makes her leader fearful and, in turn, she becomes fearful.

Luckily, I caught this very quickly and, today, when I pick up the flyswatter, she just continues on with her life as planned, whether that be napping, playing with her toys, or just watching my every move.

Other dogs who shy away or flinch from quick movements, especially near their heads, haven’t necessarily suffered abuse. Some dogs are just genetically shy and don’t like to be touched – or they may be feeling stressed out because of being around new people, which puts them into a state of hyper-sensitivity to movement and sounds – some people are the same way.

The biggest reason, however, for canines showing this kind of “was this dog abused” behavior, is under-socialization as puppies. An under-socialized dog will be fearful, shy, stressed, and reactive – presenting many of the symptoms of an abused dog.

The good news is that, abused or not, these dogs can all be helped. They can all learn to manage their fear and anxiety, and they all deserve the chance to learn how to do so.

I mean, truth be told, these days, Karma can eat treats off the (well cleaned) flyswatter, and even follows its movements and commands when it mimics hand signals. What once used to provoke a sense of fear in Karma, has now become a training tool representing fun and treats.

Dogs are resilient and flexible. Almost any previous life experience can be overcome; it just takes patience, training, and, of course, a lot of love and understanding.

If you have any questions you would like to ask a Certified Dog Trainer, you can submit them to Naptown Buzz. Every issue, Elizabeth Wilhelm, Certified Dog Trainer will tackle one of the submitted questions. For more information about Elizabeth, you may visit her website at www.TrainingKarma.com.



Red Bull Indianapolis Grand Prix

Friday, August 26, 2011

125cc	Practice 1	09:15 - 09:55
MotoGP	Practice 1	10:10 - 10:55
Moto2	Practice 1	11:10 - 11:55
125cc	Practice 2	1:15 - 1:55
MotoGP	Practice 2	2:10 - 2:55
Moto2	Practice 2	3:10 - 3:55

Saturday, August 27, 2011

125cc	Practice 3	09:15 - 09:55
MotoGP	Practice 3	10:10 - 10:55
Moto2	Practice 3	11:10 - 11:55
125cc	Qualifications	1:00 - 1:40
MotoGP	Qualifications	1:55 - 2:55
Moto2	Qualifications	3:10 - 3:55

Sunday, August 28, 2011

125cc	Warm Up	08:40 - 09:00
Moto2	Warm Up	09:10 - 09:30
MotoGP	Warm Up	09:40 - 10:00
125cc	Race	11:00
Moto2	Race	12:15
MotoGP	Race	2:00

2011 FOOTBALL SCHEDULES



Regular Season

9/11/2011 1:00 PM
Indianapolis Colts @ Houston Texans

9/18/2011 1:00 PM
Cleveland Browns @ Indianapolis Colts

9/25/2011 8:20 PM
Pittsburgh Steelers @ Indianapolis Colts

10/3/2011 8:30 PM
Indianapolis Colts @ Tampa Bay Buccaneers

10/9/2011 1:00 PM
Kansas City Chiefs @ Indianapolis Colts

10/16/2011 1:00 PM
Indianapolis Colts @ Cincinnati Bengals

10/23/2011 8:20 PM
Indianapolis Colts @ New Orleans Saints

10/30/2011 1:00 PM
Indianapolis Colts @ Tennessee Titans

11/6/2011 1:00 PM
Atlanta Falcons @ Indianapolis Colts

11/13/2011 1:00 PM
Jacksonville Jaguars @ Indianapolis Colts

11/20/2011 1:00 PM BYE

11/27/2011 1:00 PM
Carolina Panthers @ Indianapolis Colts

12/4/2011 8:20 PM
Indianapolis Colts @ New England Patriots

12/11/2011 1:00 PM
Indianapolis Colts @ Baltimore Ravens

12/18/2011 1:00 PM
Tennessee Titans @ Indianapolis Colts

12/22/2011 8:20 PM
Houston Texans @ Indianapolis Colts

1/1/2012 1:00 PM
Indianapolis Colts @ Jacksonville Jaguars

Indianapolis Colts

Preseason

8/13/2011 8:00 PM
Indianapolis Colts @ St. Louis Rams

8/19/2011 7:00 PM
Washington Redskins @ Indianapolis Colts

8/26/2011 8:00 PM
Green Bay Packers @ Indianapolis Colts

9/1/2011 7:00 PM
Indianapolis Colts @ Cincinnati Bengals

Indiana University

Sept 3 vs Ball State
Sept 10 vs Virginia
Sept 17 vs South Carolina State
Sept 24 @ North Texas
Oct 1 vs Penn State
Oct 8 vs Illinois
Oct 15 @ Wisconsin
Oct 22 @ Iowa
Oct 29 vs Northwestern
Nov 5 @ Ohio State
Nov 19 @ Michigan State
Nov 26 vs Purdue

Notre Dame University

Sept 3 vs South Florida
Sept 10 @ Michigan
Sept 17 vs Michigan State
Sept 24 @ Pittsburgh
Oct 1 @ Purdue
Oct 8 vs Air Force
Oct 22 vs USC
Oct 29 vs Navy
Nov 5 @ Wake Forest
Nov 12 vs Maryland
Nov 19 vs Boston College
Nov 26 @ Stanford

Purdue University 2011

Sept 3 vs. Mdle Tennessee State
Sept 10 @ Rice
Sept 17 vs. SE Missouri State
Oct 1 vs. Notre Dame
Oct 8 vs. Minnesota
Oct 15 @ Penn State
Oct 22 vs. Illinois
Oct 29 @ Michigan
Nov 5 @ Wisconsin
Nov 12 vs. Ohio State
Nov 19 vs. Iowa
Nov 26 @ Indiana

Indiana State University

Sept 3 @ Penn State
Sept 10 vs Butler
Sept 1 @ Western Kentucky
Sept 2 vs Youngstown State
Oct 1 @ South Dakota State
Oct 8 @ Northern Iowa
Oct 15 vs Western Illinois
Oct 22 @ Illinois State
Nov 5 vs North Dakota State
Nov 12 @ Missouri State
Nov 19 vs Southern Illinois

University of Indianapolis

Sept 1 vs Kentucky Wesleyan
Sept 10 at Ashland
Sept 17 vs Grand Valley State
Sept 24 at Michigan Tech
Oct 1 vs Findlay
Oct 8 at Northwood
Oct 15 vs Saginaw Valley State
Oct 22 vs Northern Michigan
Oct 29 at Ferris State
Nov 5 vs Wayne State
Nov 12 at Ohio Dominican

Butler University

Sept 3 vs Albion
Sept 10 @ Indiana State
Sept 17 @ Taylor University
Sept 24 vs Drake
Oct 1 @ Dayton
Oct 8 @ Campbell
Oct 15 vs Valparaiso
Oct 22 vs Marist
Nov 5 vs Davidson
Nov 12 @ Jacksonville
Nov 19 @ Morehead State

Ball State University

Sept 3 vs Indiana
Sept 10 @ South Florida
Sept 17 vs Buffalo
Sept 24 vs Army
Oct 1 @ Oklahoma
Oct 8 vs Temple
Oct 15 @ Ohio
Oct 22 vs Central Michigan
Oct 29 @ Western Michigan
Nov 5 @ Eastern Michigan
Nov 15 @ Northern Illinois
Nov 25 vs Toledo



**Social Media
In Plain English**

indymediaschool.com



Flatwater Bloody Mary Bar

by Rachel Rubenstein

The smoothness of vodka combined with the bite of tomato juice and spices make up one of America's most popular hangover cures: the Bloody Mary. What better way to celebrate a long night of boozing by waking up and taking down this delicious drink.

The history of the Bloody Mary is told two different ways. One story is of a bartender in New York who mixed half tomato juice and half vodka, naming it after the Bucket of Blood Club in Chicago and a girl who worked there named Mary. The other popular story says the drink is named after Bloody Mary herself, aka Queen Mary, who was famous for her persecution of Protestants.

Bloody Mary bars are popping up all over the city, so we went to Flatwater in Broad Ripple to check out one of the city's best Bloody Mary bars that uses local ingredients to quench your thirst.

Every Sunday noon to 4, Flatwater provides a Bloody Mary Bar featuring Indiana Vodka and Hoosier Momma's Bloody Mary Maker. The bartender will mix your vodka and Bloody Mary mix together for you on ice, and then it's up to you to add the rest!

The variety of ingredients available to use took up an entire side of the bar. At least 10 hot sauces, Olive Juice, Worcestershire, A1, Siracha, Pepper, various fresh vegetables including olives, green beans, carrots, peppercinis, pickled asparagus, stuffed olives, bacon, horseradish and seasoned mozzarella balls.

We made ours with various hot sauces, including Busha Browne's Pukka Hot Pepper Sauce, A1 Steak Sauce, Tabasco Green Pepper Sauce, fresh ground black pepper, siracha, blue cheese crumbles, pickled green beans, fresh horseradish, carrot sticks and celery stalks. Not only were the Bloody Marys tasty, but the company was excellent. Everyone around the bar was interacting with each other, sharing stories and becoming buddies while the windows were all open so that we could enjoy a fresh summer breeze. It was the perfect setting for a Sunday brunch to kick back, relax and sip on a Bloody Mary!



Matisyahu at Old National Centre

by Kelsee Hankins

On Wednesday July 13th, Matisyahu and his opening act, Tea Leaf Green, performed in the Egyptian Room of Old National Centre. Up until the week of this concert, my experience with Matisyahu was pretty minimal. I had heard random Matisyahu songs and had a general idea of who he was, but then I won tickets to his concert, and it was fabulous. I was not exactly sure what to expect, but I came home pleased with what I had seen and heard. This Hasidic Jewish musician put on a show that had something for everyone from hipsters, forty-somethings, to families with kids – all types of people were represented at the concert and appeared to enjoy it as much as I was. The eclectic crowd made for an EXCELLENT opportunity for people watching.

The opening act, Tea Leaf Green, set the mood for the evening with an energizing opening set. Their music had subtle hints of other famous rock artists such as The BeeGees and GooGoo Dolls, not to mention a little incorporation of a punk sound.

An hour and a half past starting time, Matisyahu finally took the stage. The setlist included some of his more popular tunes: One Day, King Without a Crown, and Jerusalem – among others. Matisyahu brings a variety of sound to the stage: a classic Jewish sounding singing voice to a Bob Marley-esque reggae sound, beat-boxing to speed rapping, and peaceful sounding beats to more lively and upbeat jams. All of those elements were on stage at this concert and he moved between them rapidly and at times creating a slow build up that had the audience cheering and dancing along. Since this was a standing room concert, being down on the floor really close to the stage allowed us in the audience to see the nuances of all the performers. However, being so close to the stage and with the acoustics of the Egyptian Room, sound quality was often an issue. On more than one occasion the band would overpower the singer and feedback was also a common occurrence.

As a music lover of all kinds, I could definitely appreciate this style of music and would definitely recommend it to others. If anyone has not heard of Matisyahu at this point, I definitely suggest you do yourself a favor and check out his website (<http://www.matisyahuworld.com>) and stream some of his music. Definitely worth a listen.

IndyFringe Festival 2011

August 19-28, 2011 - <http://indyfringe.org>

Abraham Lincoln, Hoosier Hero	DeXtales	A Live Documentary of Dance	Satan LIVE!
Andrea Merlyn's Book of Secrets: Vol 2	Driving Them Crazy	Losing My Religion: Confessions of a New Age Refugee	School House Wrong
Antigone With A Shotgun: The Musical (and other stories)	Evolution	Lou Homan-Saylor: I Was A Virgin Nudist	Scientist Turned Comedian
Around The World With Cinderella	Flyover	Lou Sanz: Not Suitable for Children	Scrambled Egg Storytelling Spill
Beer Can Raft and Other Plays	Fricative	Luminary	Screw You Revue: Deja Vu
The Best Audience Ever	Headscarf And The Angry B**ch	No Gender Left Behind	Scuba Mission: Gainfully Employed
The Blizzard: 30 Plays in 60 Minutes	How To Kill	ONEymoon (A Honeymoon For One)	SLAMMED by Sharla Steiman
Box Full of Darkness	I Love You (We're F*#ked)	Paul Strickland: Any Title That Works	Sousepaw: A Baseball Story
Camelot is Crumbling: An Arthurian Nightmare	ILLUSION	Phil The Void: Motherbanking Bankholes	Strike! The Musical
The Chairs	The Impressario	PIAF: A Celebration!	A Sword and a Kiss
The Day I Ate Wombat	Joe's Cafe	Rebel Without A Niche	The Third Life of Eddie Mann
Dearest: The Mommie Musical	The Lesson	Red Couch	Tricks of the Trade
	Like fire Shut Up In My Bones	The Return of The Great Nickolini	Violet Dreams & Unlisted Melodies
	Little Red Riding Hood		The Wedding Belles
			Welcome To Zanland!
			When Cats Could Fly



FLEET GRAPHICS • VEHICLE WRAPS • SIGNS

We WRAP More Than Vehicles, and Do More Than WRAPS.

317-271-1398 | www.tkographics.com



Here Come The Indy Food Trucks

by Brian Groce



Fans & Followers line up for West Coast Tacos.

If you've been outside at lunchtime in Indianapolis you have most likely seen a food truck pulled up to the curb, or parked in a parking lot, with a long line waiting to purchase the offerings of the day.

While food trucks have long been staples in other cities, the food truck phenomena has really just taken off in the Indianapolis area over the past year and a half. And why not? There's a low cost of entry compared to a brick and mortar restaurant, many of the owners have been in the food service industry for years and they can setup on any public street or at any venue that invites them.

The current food truck offerings include tacos, pizza, hot dogs, sandwiches, home cooking, sweets and a range of offerings in between.

The best way to find out where the food trucks are on a particular day is to follow them on Twitter and Facebook.

We've created a list of the current Indy based food trucks to get you started.

Big Green Bistro

Twitter: @biggreenbistro

Fat Sammies

Twitter: @fatsammies

LunchBox

Twitter: @indylunchbox28

Side Wok Dumpling

Twitter: @SideWokDumpling

Byrnes Grilled Pizza

Twitter: @ByrnesPizza
Web: byrnespizza.com

Floribbean Flair

Twitter: @FloribbeanFlair

Mabel on the Move

Twitter: @MabelonMove
Web: mabelonthemove.com

Slider Station

Twitter: @KGSsliderStation
Web: keysgourmet.com

Dashboard Diner

Twitter: @dashboarddiner

Groovy Guys Fries

Twitter: @GroovyGuysFries

The NY Slice Truck

Twitter: @TheNYSlice

Some of this! Some of that!

Twitter: @SOTSOT1

The DogFather

Twitter: @DogFatherLLC

Hoosier Fat Daddy Bus Cafe

Twitter: @HoosierFatDaddy
Web: hoosierfatdaddybuscafe.com

Scouts Treat Truck

Twitter: @ScoutsTreats
Web: scoutstreats.com

Tacos Without Borders

Twitter: @tacoswoborders
Web: tacoswithoutborders.com

Duos Indy

Twitter: @DuosIndy
Web: duosindy.com

IN Grilled Cheese Truck

Twitter: @INgrilledCheese

Scratch Truck

Twitter: @scratchtruck
Web: scratchtruck.com

West Coast Tacos

Twitter: @WestCoastTacos
Web: thebestdamntacos.com

Keep track of all Indianapolis area food truck activity at: <http://twitter.com/naptownbuzz/indy-food-trucks/>



Naptown Buzz / Surge Bucket Media

Attn: Brian Groce

PO Box 78306 Indianapolis, Indiana 46268

naptownbuzz@gmail.com • Twitter: @naptownbuzz • Facebook: naptownbuzz • Buzzline: 317-565-4250