THE **Fair** REPORT.

Hinds County Tax Collector • P.O. Box 1727 • Jackson , MS 39215-1727

July 2012 • Volume XXI, Issue 21

Eddie Fair is currently scheduling appointments to meet with area residents and organizations to discuss concerns or offer beneficial information to tax payers about the Tax Collector's Office. To schedule an appointment, please contact Kenisha Calvin at 601.968.6586 or kcalvin@co.hinds.ms.us

#### <u>Taxes</u>

Publication fees will be added to unpaid property taxes beginning July 13, 2012. The last day to pay real property taxes using a check will be August 1. The last day to pay real property taxes with certified funds is Friday, August 24. Tax sales begins Monday, August 27, - Friday, August 31. Judgments have been filled against unpaid business personal property taxes.

The Tax Collector's Office is responsible for the collection of taxes in Hinds County and is not responsible for the increase or decrease in real/personal property taxes. If you have any questions and/or concerns about the decrease or increase in your property taxes, you should call the Tax Assessor's Office at (601) 968-6616. (Charles Stokes) (The Tax Assessors office assess all property tax.)

#### Forms of Payment

We accept cash, money orders, checks, debit and credit cards. When paying by check, tags/decals will be mailed out after 10 business days, however; you will be given a copy of your updated registration and tag receipt and the time of purchase. There will be a convenience fee of 3% of your total for credit card transactions and a \$3.95 convenience fee on debit cards transactions. The convenience fees are charged by the vendor, not the Hinds County Tax Collector's Office. We will accept payments from Visa, Master Card, Discover and American Express cards.

#### Penalty Fee for Late Tag Renewal

The penalty for late renewal of your license plate is 5% after the first 15 days the tag is over due. There is an additional penalty of 5% for each additional 30 days that the tag is overdue. The maximum penalty is 25%. Once you reach the 25% penalty, you will not be allowed any Legislative Tag Credit.

If your decal and/or license plate was lost or stolen you will need to get a lost or stolen form (76-903) from the Tax Collector's office and have local law enforcement complete the form. The cost of the replacement decal is \$2.50 and the plate is \$10.00.

If you have recently moved into the state of Mississippi, you have 30 days to register your vehicle. If not registered within 30 days a \$250.00 fee is added to your registration. When **changing counties**, your tag is not due until the anniversary year. **(Tag Expiration date)** 

#### Abandonment Vehicle (other business, licensed tow truck, or mechanic shop owner can apply)

#### ITEMS NEEDED

If a wrecker company pulls in a vehicle, and has repairs done to the vehicle you will need the following items : 1.Affidavit of Abandonment (notarized) form 65-023.

- 2. Need to run advertisement in the local paper for 3 weeks and keep a copy to submit to Tax Collector's Office.
- 3. Need to send one registered letter to owner and/or lien holder.

4. Need a copy of the letter sent to owner and/or lien holder.

If the vehicle is just pulled into the shop for towing fee

- or storage fee, you will need the following items.
- 1. Affidavit of Abandonment (notarized) form 65-023.
- 2. Need to run advertisement in the local paper for 3 weeks and keep a copy to submit to Tax Collector's Office.
- 3. Need to send two registered letters to owner and/or lien holder.
- 4. Need a copy of the letter sent to owner and/or lien holder.

#### **VOTER REGISTRATION**

Every U.S. citizen who possesses the following qualifications is entitled to register to vote in Mississippi:

• 18 years of age (or will be by the date of the next general election) & living in Mississippi;

• A resident of the state, county, and supervisor's district for 30 days;

• Has never been <u>CONVICTED</u> of any crime

listed in Section 241 of the Mississippi Constitution (murder, rape, theft and etc.).

• Once you are registered, you generally remain registered indefinitely, unless you move or no longer meet one of the qualifications to vote.

You may register to vote either by mail or by visiting your county Circuit Clerk (usually in the county courthouse) or Municipal Clerk (usually in City Hall).

You also may register to vote when applying for or renewing your driver's license, or when applying for services at numerous state and federal government agencies.

#### **Departments:**

Tax Collector E-Mail Address: Efair@co.hinds.ms.us

Tax Collector phone number: (601) 714-6258

Tag Division: (601) 968-6588

Real Estate Property Division: (601) 968-6591 or (601)-968-6608

#### Website: www.co.hinds.ms.us

#### Health Observances

- Cord blood awareness month
- Juvenile Arthritis
- Awareness Month
  UV Safety Month
- July 28- World Hepatitis Day

Dates to Remember State offices will be closed on July 4th in observance if Independence Day.

#### HOMESTEAD EXEMPTION

If you have any questions or concerns about homestead exemption, please contact the Tax Assessor's office at 601-968-6626.

#### Tag Renewal Facts

If you live outside the city of Jackson you will need 2 proofs of residence in order to receive an initial tag or renew an existing tag. This information is also needed if you are renewing your tag by mail to process timely.

# THE **FOIT** REPORT.

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#### Salvage Title

#### **ITEMS NEEDED**

1. Form 65-104 (Application for Inspection of a salvage vehicle).

2. Bill of sale of parts that has been replaced.

3. Invoice from repair shop.

4. If an individual repaired the vehicle, a notarized statement from that person stating he or she repaired the vehicle.

5. An inspection from the Mississippi Highway Patrol Department (Form 65-103)

6. 4 Color photos of the rebuilt vehicle.

#### Quote of the Month

Life consists not in holding good cards but in playing those you hold well. - Josh Billings

2 tablespoons salt

• 2 tablespoons brown sugar

• 2 teaspoons garlic powder

• 2 teaspoons onion powder

• 1 teaspoon ground cumin

• 1 teaspoon chili powder

• 1 teaspoon black pepper

• 2 racks pork spare ribs

(about 3 pound each)

Dry Rub:

Helpful County Numbers **Board of Supervisors** 

> **Robert Graham** (District 1) 601-968-6689

**Douglas Anderson** (District 2) 601-968-6690

Peggy Calhoun (District 3) 601-968-6768

**Phil Fisher** (District 4) 601-948-1501

**Kenneth Stokes** (District 5) 601-968-6699

**Chancery Clerk** Eddie Jean Carr 601-968-6507

**Circuit Clerk** Barbara Dunn 601-968-6628

Sheriff Department **Tyrone Lewis** 601-974-2901

> Tax Assessor **Charles Stokes** 601-968-6626

**Board Attorney Crystal Martin** 601-968-6797

**County Administrator** Carmen Y. Davis 601-968-6501

The Tax Collector has an open door policy, If you have any concerns please feel free to stop by. Paid for by friends of Eddie Fair

- 1 tablespoon vegetable oil
- 1 medium onion, finely chopped
- 3 cloves garlic, finely chopped

- 1/2 tablespoon fresh ground black pepper
- 1/2 tablespoon onion powder
- 1/2 tablespoon ground mustard
- 1/2 tablespoon lemon juice

#### Directions

For the sauce: In a medium saucepan, over medium heat, add oil. Once heated, add the onion and garlic and saute until tender. Add all the remaining sauce ingredients and bring to a boil. Reduce heat to a simmer and cook uncovered, stirring frequently, for 1 hour 15 minutes.

For the dry rub: Whisk all dry ingredients together in a small bowl. This can be stored up to 6 months in an airtight container. For the ribs: Rinse and dry ribs. Place on a clean cutting board, pull off the membrane and trim the ribs of excess fat. Liberally season both sides of the ribs with rub. Wrap ribs with plastic wrap and refrigerate 4 to 12 hours so flavors can permeate.

Preheat grill to 250 degrees F. using hickory and charcoal. Set up your grill for indirect heat. Place ribs, meatier side down, on the grill away from the coals. Close grill cover. Cook the pork ribs for 1 hour 15 minutes; flipping several times for even cook. \*Coat ribs with Sweet Cola Barbecue Sauce and cook for another 20 minutes. \*Reserve some of the sauce for dipping when the ribs are served.



## **Ephesians 6:10**

power of his might.

#### Information about Tag renewal online:

The vendor charges a non refundable convenience fee to process payments. The fee for this service is \$3.95 to use a Debit Card and 3% of your tax bill to use a Credit Card or E-Check. There is a \$10,000 limit when using the online services (www.co.hinds.ms.us). Click on the online services tab located on the toolbar and make your selection.

- Sweet Cola Barbecue Sauce:
- 2 cups ketchup
- 1 can cola
- 1/2 cup apple cider vinegar

# 'EET COLA RIBS Ingredients



- 2 tablespoons brown sugar

- 1 tablespoon Worcestershire sauce