

# THE Fair REPORT

Jackson Office: 316 S. President St, Jackson, MS 39201  
Mailing address: P.O. Box 1727 Jackson, MS 39215

**November 2015**

**Eddie J. Fair**  
**Hinds County Tax Collector**  
601-714-6258  
efair@co.hinds.ms.us

Raymond Office: 127 West Main St, Raymond, MS 39154  
Mailing address: P.O. Box 51, Raymond, MS 39154



### Online tag renewal:

The vendor charges a non refundable convenience fee to process payments. **The fee for this service is 2.75% for all payment types.** There is a \$10,000 limit when using online services: hindscountymts.com

### Change of address:

You must contact our office to update your mailing address for your vehicle registration; this change can not be completed online.

### Penalty fees for late tag renewal:

You have 7 business days of your purchase date to register your vehicle. The penalty for late tag renewal is 5% after the first 15 days the tag is due. There is an additional penalty of 5% for each additional 30 days the tag remains overdue. The maximum penalty is 25%. Once you reach the 25% penalty you will not be allowed any Legislative Tag Credit.

### Lost or stolen decal/tag

If your decal or license plate was lost or stolen, you will need to complete form 76-903 in our office. The cost for a replacement decal is \$2.50 and the cost for a replacement plate is \$10.00.

### Recently moved into the State?

You have 30 days of moving into the state to register your vehicle. If not registered within 30 days a \$250 fee will be added to your registration.

### Scripture of the Month

*"To every thing there is a season, and a time to every purpose under the heaven."*  
-Ecclesiastes 3:1

### *Mama's easy pound cake*



### **Ingredients**

1/2 pound (2 sticks) butter, plus more for pan  
1/2 cup vegetable shortening  
3 cups sugar  
5 eggs  
3 cups all-purpose flour, plus more for pan  
1/2 teaspoon fine salt  
1/2 teaspoon baking powder  
1 cup milk  
1 teaspoon vanilla extract

### **Directions**

Preheat oven to 350 degrees F.  
With a mixer, cream butter and shortening together. Add sugar, a little at a time. Add eggs, 1 at a time, beating after each addition. Stir dry ingredients together in a bowl and add to mixer alternately with milk, starting with the flour and ending with the flour. Mix in vanilla. Pour into a greased and floured tube pan and bake for 1 to 1 1/2 hours, until a toothpick inserted in the center of the cake comes out clean.

### Helpful numbers

#### **Board of Supervisors**

##### **District 1**

Robert Graham  
601-968-6689

##### **District 2**

Darrell McQuirter  
601-968-6690

##### **District 3**

Peggy Calhoun  
601-968-6768

##### **District 4**

Tony Greer  
601-857-2622

##### **District 5**

George Smith, Interim  
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**

601-968-6797

#### **County Administrator**

Carmen Davis  
601-968-6501

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## Quote of the Month

“It’s the little details that are vital. Little things make big things happen.” - John Wooden

## Taxes

If your 2014 real estate taxes remain unpaid, you must contact the Chancery Clerk’s office at 601-968-6508 to make a payment.

The Tax Collector’s office is only responsible for the collection of taxes. We are not responsible for the increase or decrease in real or personal property taxes. For questions concerning increases, decreases or exemptions on your real or personal taxes, you must contact the Tax Assessor’s office at 601-968-6616.

## Reminders:

\*Vehicle registration renewal cards are mailed out as courtesy reminders. ***It remains your responsibility to renew your vehicle registration if the reminder card is not received.***

\*The Tax Collector’s office is not responsible for any items once they are mailed out of the office.

\*Please make sure to verify your address for all transactions.

\*2015 tax statements will be mailed out at the end of November. Payments will be accepted starting December 1, 2015 and will be late after February 1, 2016.

## Chicken & dumplings



Chicken:  
1 (2 1/2-pound) chicken, cut into 8 pieces  
3 ribs celery, chopped  
1 large onion, chopped  
2 bay leaves  
2 chicken bouillon cubes  
1 teaspoon House Seasoning, recipe follows  
1 (10 3/4-ounce) can condensed cream of celery or cream of chicken soup  
Dumplings:  
2 cups all-purpose flour  
1 teaspoon salt  
Ice water  
House Seasoning:  
1 cup salt  
1/4 cup black pepper  
1/4 cup garlic powder

Place the chicken, celery, onion, bay leaves, bouillon, and House Seasoning in a large pot. Add 4 quarts of water and in water and bring to a simmer over medium heat. Simmer the chicken until it is tender and the thigh juices run clear, about 40 minutes. Remove the chicken from the pot and, when it is cool enough to handle, remove the skin and separate the meat from the bones. Return the chicken meat to the pot. Keep warm over low heat.  
To prepare the dumplings: Mix the flour with the salt and mound together in a mixing bowl. Beginning at the center of the mound, drizzle a small amount of ice water over the flour. Using your fingers, and moving from the center to the sides of the bowl, gradually incorporate about 3/4 cup of ice water. Knead the dough and form it into ball.  
Dust a good amount of flour onto a clean work surface. Roll out the dough (it will be firm), working from center to 1/8-inch thick. Let the dough relax for several minutes.  
Add the cream of celery soup to the pot with the chicken and simmer gently over medium-low heat.  
Cut the dough into 1-inch pieces. Pull a piece in half and drop the halves into the simmering soup. Repeat. Do not stir the chicken once the dumplings have been added. Gently move the pot in a circular motion so the dumplings become submerged and cook evenly. Cook until the dumplings float and are no longer doughy, 3 to 4 minutes.

## Department phone numbers:

Tax Collector	601-714-6258
Executive Assistant	601-968-6586
Office Manager	601-968-6596
Tag division	601-968-6588
	601-968-6587
Real Estate	601-968-6608
	601-968-6591
	601-968-6606
Commercial division	601-968-6598
Mail room	601-968-6589
	601-968-6584
Accounting dept.	601-968-6600
Raymond office	601-857-8862

## Web address

**[www.hindscountymt.com](http://www.hindscountymt.com)**

*Here you can: Pay your property taxes, renew your license plate and download frequently requested forms.*

## Forms of Payment

We accept cash, money orders, checks, debit and credit cards.

**Decals/plates paid for by check will be mailed out after 10 business days.**

However, you will be given a copy of your registration at the time of purchase. There is a **\$2.50** convenience fee when using a debit card and a **2.75%** convenience fee for all credit card payments.

***Tune in to 90.1 every Monday evening from 5:15 - 6:00 to catch the Fair Report***

*Our doors are always open to YOU!*

*Mr. Fair has an open door policy so feel free to stop by with questions or concerns.*