

LEGALS

IN THE CHANCERY COURT OF HOLMES COUNTY, MISSISSIPPI
CHARLIE L. SOUTHERN PLAINTIFF
VERSE CAUSE NO. 21-0036
AMY LUCKETT SOUTHERN DEFENDANT

SUMMONS
THE STATE OF MISSISSIPPI
TO: Amy Luckett Southern
WHEREVER SHE MAY BE
NOTICE TO DEFENDANT
You have been made a Defendant in the
suited filed in this Court by Charlie South-
ern, Plaintiff, seeking a divorce.

You are required to mail or hand-deliver
a copy of a written response to the Com-
plaint to Damon R. Stevenson, the attorney
for the Plaintiff, whose mailing address is
1010 N. West Street, Jackson, Mississippi
39202. Your response must be mailed or
delivered not later than thirty days after the
24th day of June, 2021, which is the date
of the first publication of this summons and
complaint or a judgment by default will be
entered against you for the money or other
things demanded in the complaint.

You must also file the original of your re-
sponse with the Clerk of this Court within a
reasonable time after.

ISSUED under my hand and seal of said
Court, this the 14th day of June, 2021

Holmes County, Mississippi
Charlie Luckett,
Chancery Clerk
By: /s/ Dominique Bullocks D.C.
6-24;7-1,8b

IN THE CHANCERY COURT OF
HOLMES COUNTY, MISSISSIPPI
IN THE MATTER OF THE ESTATE
OF ANNIE MAE GIBSON BROWN,
DECEASED CAUSE NO.: P2021-0084
NOTICE TO CREDITORS

Letters of Administration having been
granted on the 14th day of June 2021 by
the Chancery Court of Holmes County, Mis-
sissippi, to the undersigned Administrator
of the Estate of Annie Mae Gibson Brown,
Deceased, notice is hereby given to all per-
sons having claims against said estate to
present the same to the clerk of this court
for probate and registration according to
the law, within ninety (90) days from the
first publication of this notice, or they will be
forever barred.

This the 16th day of June, 2021.

/s/ Samuel L. Brown
SAMUEL L. BROWN
ADMINISTRATOR OF THE
ESTATE OF ANNIE MAE
GIBSON BROWN,
DECEASED

Of Counsel:
Bob Waller (MBN 6912)
Waller & Waller
P.O. Box 4
Jackson, MS 39205
(601) 354-5252
bobwaller@wallerandwaller.com
6-24;7-1,8b

NOTICE OF SALE
CDE Storage, 109 E. Cedar Street, Durant,
MS, will sell the contents of Unit #30 leased
to Kendall Simmon, 103 MLK Dr., Durant,
MS, on Saturday, July 10, 2021 at 10:00 a.m.
6-24;7-1b

IN THE CHANCERY COURT OF
HOLMES COUNTY, MISSISSIPPI
CIVIL ACTION FILE
NO. 26CH1:21-cv-00069
IN RE: LAST WILL AND TESTAMENT OF
JERRY DUBARD, DECEASED
DWAYNE DUBARD, EXECUTOR
NOTICE TO CREDITORS

Letters Testamentary having been
granted to the undersigned by an order
of the Chancery Court of Holmes County,
Mississippi, under date of June 9, 2021,
notice is hereby given to all persons
having claims against the Estate of Jerry
DuBard, Deceased, to have the same
probated and registered by the clerk of
the Chancery Court of Holmes County,
Mississippi, within ninety (90) days from
the date of the first publication of this
Notice to Creditors or that they will be
forever barred.

WITNESS my signature, on this the 9th
day of June, 2021.

DWAYNE DUBARD
Executor of the Estate of
Jerry DuBard, Deceased
JASON M. WHITE
Attorney at Law
Solicitor.

6-17,24;7-1,8b

IN THE CHANCERY COURT OF
HOLMES COUNTY, MISSISSIPPI
IN THE MATTER OF THE ESTATE OF
CALVIN LEWIS, DECEASED NO.: 21-0043
BIANCA HESTER PETITIONER

SUMMONS
TO: ALL UNKNOWN HEIRS AT LAW OF
CALVIN LEWIS, DECEASED

NOTICE TO RESPONDENTS
You have been made Respondents in the
Petition filed in this Court by Bianca Hester
seeking an adjudication of Heirship of Cal-
vin Lewis, Deceased.

You are required to appear on August
5, 2021 at 9:00 a.m., at Holmes County
Chancery Court in Lexington, Mississippi,
in the Courtroom of the Honorable Robert
G. Clark, III, to respond to the Petition for
Determination of Heirship filed against you.

YOU ARE REQUIRED TO APPEAR AND
FAILURE TO APPEAR WILL RESULT IN
JUDGMENT BY DEFAULT FOR THE MON-
EY OR OTHER RELIEF DEMANDED IN
THE MOTION. YOU ARE NOT REQUIRED
TO FILE AN ANSWER. If you do, you must
also file the original of your Response with
the Clerk of this Court within a reasonable
time afterward.

ISSUED UNDER MY HAND AND SEAL
OF SAID COURT, this the 9th day of June,
2021.

CHARLIE LUCKETT
CHANCERY CLERK,
HOLMES COUNTY
BY: /s/ Charlie Luckett
6-17,24;7-1b

IN THE KITCHEN
WITH

LeeAnn



BBQ Helps

Summer is the peak time
for cranking up the backyard
grill. Grilling requires more
than just putting your food
over the fire. There is a dif-
ference between grilling and
barbecuing.

Grilled food is cooked di-
rectly over direct heat. It is
cooked at higher heat for
relatively short periods of
time. With direct heat grill-
ing, food is placed directly
over a source of high heat
and the grill lid is usually left
off. The best foods for direct
heat grilling are thin cuts of
meat, fillets, kabobs and veg-
etables. Think fast and hot
when it comes to grilling.

Barbecued food is cooked
over indirect heat using very
low temperatures over long
periods of time. With this
method, the food is cooked
just off the heat, the lid is

closed, and the cooking time
is somewhat longer. The best
foods for indirect heat are
larger pieces of meat, such
as roasts, very thick steaks,
and whole fish. Think low
and slow when it comes to
barbecuing.

Some recipes call for a
combination of high and
low cooking temperatures.
Chicken is a good example
of this combination. Be-
gin cooking chicken at a
high temperature to get grill
marks or a crusty skin. Then
the chicken can be moved to
lower heat to finish cooking
without charring the outside
too much.

Timing is very important
when it comes to grilling.
Only a minute or two can
mean the difference between
moist and tender or tough
and dry. Always check early

Supreme Court chief quietly gave pay raise to himself and other judges without legislative approval

Mississippi Today
by Bobby Harrison

Supreme Court Justice Mi-
chael Randolph used a little-
known provision in a 2012
law to quietly — and with-
out legislative approval —
award pay raises to himself
and all of the state’s judges
earlier this year.

Randolph wrote a letter last
December informing state
Personnel Board Executive
Director Kelly Hardwick that
he was authorizing a \$15,000
pay raise for himself to bring
his salary to \$174,000 annu-
ally and award similar salary
increases for other members
of the state’s judiciary. That
included salary adjustments
for the state’s nine Supreme
Court justices, 10 Court of
Appeals judges, 57 circuit
judges and 52 chancellors.
The pay raises were based
on a Personnel Board recom-
mendation of adequate sala-
ries for judges.

“As chief justice, in my
capacity as chief adminis-
trative officer of all courts
in the state, the salaries for
judges and justices shall be
as follows,” he wrote before
outlining the pay raises that
went into effect on Jan. 1.

While most every other
elected official in Missis-
sippi has their salaries set by
the Legislature — tradition-
ally the only governmental
body with the power to ap-
propriate money — a provi-
sion in a 2012 law gives the
Supreme Court chief justice
the power to raise salaries of
the judiciary without legisla-

tive approval.

“The Court recently imple-
mented salary adjustments
utilizing the authority grant-
ed by the Legislature in the
Mississippi Code,” Beverly
Kraft, a spokesperson for the
Court, confirmed to Missis-
sippi Today.

The plan approved by Ran-
dolph, which he based on a
study conducted by the Per-
sonnel Board, increases the
salaries:

- For Supreme Court as-
sociate justices from
\$152,250 to \$166,500
per year.
- For Court of Appeals
associate justices from
\$144,827 to \$158,500.
- For chancery and circuit
judges from \$136,000 to
\$149,000.

In the 2012 session, a
much-discussed bill provid-
ing pay raises for judges also
contained the little-discussed
provision that apparently
gives the Supreme Court
chief justice, based on a rec-
ommendation from the state
Personnel Board, the author-
ity to increase the salaries.

The 2012 legislation pro-
vided incremental pay raises
for judges, district attorneys
and other court staff through
2016. Then, starting after
2019, the new law called for
the Supreme Court justices
and other judges to receive
an automatic pay raise if
funds are available, based on
a determination of “an ade-
quate level of compensation”
as determined by the state
Personnel Board. That board

in the grilling process. A
good rule of thumb is to slice
the meat and observe the col-
or of the juices. If juices are
red, the meat is rare. Pink
indicates medium rare, and
clear means well done. Al-
ways let meat rest about 10
minutes before serving to al-
low the meat to reabsorb the
juices.

Here are a few tips to help
with your food handling and
safety:

*Prepare all ingredients be-
fore grilling. Being prepped
and ready makes grilling
more relaxed and enjoyable.

*Don’t let raw fish and
meat come into contact with
any other foods.

*Do not carve cooked meat
on the board used to hold or
cut the raw meat.

*Cut the fatty edge of
steaks and chops to prevent
curling.

*Most basting sauces can
be brushed on any time dur-
ing grilling. Watch sugar-
based sauces that tend to
burn if applied too early; ap-
ply these during the last few
minutes of cooking.

*Use long handled tongs or
spatulas to turn meat. This
will help keep meat moist
and tender by not poking
and stabbing at the meat and

sending juices into the fire.

Steve and I enjoy experi-
menting with different mari-
nades for grilling. Here are
a few we have tried recently
and thoroughly enjoyed. I
hope you will give them a
try. Thanks for reading.

PRETTY CHICKEN MARINADE

2/3 cup olive oil
2/3 cup soy sauce
¼ cup lemon juice
2 Tbsp. liquid smoke fla-
voring
2 Tbsp. spicy brown mus-
tard

2 tsp. ground black pepper
2 tsp. garlic powder
4 skinless, boneless chick-
en breast halves

Place chicken breasts in a
gallon ZipLoc bag. Mix all
marinade ingredients in a
bowl and pour over chicken.
Seal well and refrigerate for
4 hours. Oil grill grates and
preheat grill; discard mari-
nade and place marinated
chicken on grate. Cook until
juices run clear.

BEST STEAK MARINADE EVER

1/3 cup soy sauce
½ cup olive oil
1/3 cup lemon juice
¼ cup Worcestershire
sauce
1 ½ Tbsp. garlic powder

judicial pay raises when con-
tacted by Mississippi Today.
Read, a pharmacist, also did
not offer comment.

In September 2020, less
than six months after the 2020
legislation died, Randolph
contacted the Personnel Board
inquiring about its salary rec-
ommendation report for the
judiciary. That recommenda-
tion was for about \$2 million
starting in January 2021 — a
pay increase greater than what
was proposed in the 2020
House bill.

In addition to providing
the power to raise judiciary
salaries, the 2012 legislation,
authored by then-House Ju-
diciary A Chair Mark Baker,
R-Brandon, also increased
the fees on various court
filings — such as the fee to
file a civil lawsuit or on the
levies in criminal proceed-
ings — to help pay for the
salary increase. Some argued
at the time the increase on
the various court filings was
equivalent to a tax increase
for those who use the courts.
But then-Chief Justice Wil-
liam Waller Jr., who advo-
cated for the 2012 legisla-
tion, said judges at the time
desperately needed a pay
increase and he was trying to
be responsible by providing
a method to pay for it.

Waller could not be
reached to comment on
whether it was his intent to
remove from the Legislature
the authority to set the judi-
cial salaries.

The money from the in-
crease in fees goes into the
Judicial System Operation
Fund, which is supposed to
be used in part for judicial
salaries. The 2012 legisla-
tion says the salaries “shall
be fixed” at the level recom-

3 Tbsp. dried basil
1 ½ Tbsp. dried parsley
flakes
1 tsp. ground white pepper
¼ tsp. hot pepper sauce
1 tsp. dried minced garlic
Combine all ingredients
and pour over meat; cover
and refrigerate for up to 8
hours. Cook meat as desired.

GINGER-BOURBON MARINATED PORK CHOPS

¾ cup soy sauce
½ cup bourbon
¼ cup Worcestershire
sauce
¼ cup water
¼ cup vegetable oil
2 Tbsp. minced garlic
3 Tbsp. brown sugar
2 Tbsp. black pepper
½ tsp. dry ginger powder

Whisk together marinade
ingredients; place pork chops
in a large ZipLoc bag. Pour
marinade over chops and seal
the bag (letting out as much
air as possible). Turn bag
several times during mari-
nade process. Marinate in
refrigerator for 8 – 10 hours.

*Lee Ann Fleming is a
Holmes County native, food
columnist and has garnered
fame for her recipes fea-
tured in the film, *The Help*.
Fleming can be reached at
lafkitchen@hughes.net.

mended by the Personnel
Board “to the extent that suf-
ficient funds are available.”

Some legislators question
whether the Supreme Court
has enough money in the
Judicial System Operation
Fund to pay for the raise
without receiving a deficit
appropriation during the ses-
sion. But in a letter to legisla-
tive leaders, Personnel Board
Director Hardwick said the
Court has enough money in
a special court fund to pay
for the pay raises.

Hardwick informed House
Speaker Philip Gunn and Lt.
Gov. Delbert Hosemann of
Randolph’s plan to increase
the salaries in a January let-
ter. He praised the 2012 leg-
islation for taking “steps that
will ensure that Mississippi
continues to recruit and re-
tain the best and the brightest
for the bench. Allowing the
judiciary this flexibility will
enable Mississippi to close
the pay gap with neighbor-
ing states.”

We believe an informed
Mississippi is a better Mis-
sissippi. Do you?

Based on data compiled
by the National Center for
State Courts, with the salary
increases Mississippi judg-
es still would trail those in
neighboring states in terms
of pay with the exception
of associate Supreme Court
justices and trial judges in
Alabama.

The pay in Mississippi for
state employees and teach-
ers also trails that paid in the
four contiguous states. And
in general, the pay for judges
in Mississippi and the four
surrounding states is more
competitive nationally than
for teachers and state em-
ployees.