

President's Column: *Membership Has Its Benefits*

By Keishunna R. Webster



The Capital Area Bar Association's main objectives this year are to engage members and foster meaningful connections within our local legal community. We believe that a strong network of attorneys and legal professionals can lead to greater collaboration, mentorship opportunities, and a supportive environment for all members. Our membership offerings, events, and initiatives for this calendar year are crafted with these goals in mind.

I am thrilled to share the remarkable progress CABA has made within the first few months of this CABA year. We now have over 655 dues-paying members. To date, we have over 23 firms—firms where all local attorneys joined CABA—and many more individual members. Our membership is not just a number; it reflects the trust and enthusiasm of the legal professionals in our community. These members are the driving force for CABA's future success.

As we advance through this year, CABA is dedicated to enhancing your membership value and offering opportunities for professional development and community engagement.

Membership Meetings

Your membership allows you to attend five (5) membership meetings per year. Please join us for the October Membership Meeting to hear from leading trial lawyers about techniques and strategies on how to be an effective and prudent litigator.

Membership Office Hours

This month, we will launch a new initiative, CABA's Membership Office Hours. Members will be able to log in via Zoom to meet the 2024–2025 Membership Chair and learn more about the benefits of membership and opportunities to become more involved with committees, programming, and leadership.

Wellness Series

Later this year, CABA will begin a wellness series to promote mental and physical well-being. These events will involve exercise, mindfulness, and other techniques to reduce stress.

I encourage your participation. If you are reading this, there is a good chance you are already involved. Please keep it up! Please consider inviting other members and non-members to join you at a CABA event. Look for someone who is not plugged into CABA, and would benefit from the friendship, leadership, opportunities, and encouragement that our members provide each other, as you and I have benefitted. 🍀

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Upcoming Events

December 3

CABA Christmas Party
The Rick House (across from Keifer's in Belhaven)

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CABA Membership Luncheon Meeting

Tuesday October 15, 2024

Lunch at 11:30, Meeting at 12:00 • River Hills

Free
Lunch





By Chad Hammons

Chad Hammons is a partner in the Jackson office of Jones Walker LLP.

A MAYFLOWER PILGRIMAGE

"If April showers bring May flowers, what do May flowers bring?"

*"Pilgrims!"*¹

Or in Jackson's case, hungry customers and hopes of visitors to downtown. Lots of adjectives have been used to describe "our" Mayflower over the decades. "Beloved." "Classic." "Iconic." "Retro." "Tired." And many more, all apt. Thus, apprehension set in over the past couple of years as downtown regulars faced the possibility that the beloved and classic Jackson icon with the retro feel, bordering on tired, would fade into memory, as word circulated that owner Jerry Kountouris was ready to retire and shut it down.

That unease turned into anticipation and excitement when word leaked that the owner of Elvie's, backed by investors, was going to acquire the Mayflower and give it a bit of a facelift, while keeping the same overall vibe and culinary focus. For once, it seemed there was actually some good news on the horizon, and something to look forward to in downtown Jackson.

That optimism was warranted. The Mayflower reopened on Monday, August 26, after significant remodeling and updating

that has eliminated the worn look and aura that had enveloped the downtown shrine, while preserving the classic retro ambience. The art deco façade and lighting remain, but the front counter and cash register are gone. The front window has been expanded at the top to allow more natural light, which adds to an overall fresher feel. The old lunch counter in the rear has been removed in favor of additional booths, all of which have been updated for looks and comfort.

These are all welcome additions to not only the restaurant itself, but to Jacksonians looking for a reason to have lunch or to dine out, and to have a reason to go to downtown. As you'd expect, people will have to accept some tradeoffs in the name of progress. The most glaring loss, in my limited experience thus far, is the ability to "brown bag it" and bring your own bottle of wine or three for dinner. Instead, the place now has a liquor license, and a full bar. Beer, cocktails, and wine are all available, but of course come at the expense of being able to bring your own.

I am by no means a wine critic, even by amateur status, and in fact confess to being spoiled by having a close friend who *is* a genuine wine critic, whose judgment I rely on when faced with pairing challenges. Unfortunately for me, rather

than really learning anything, I have developed more of a crutch in leaning on him through the miracle of text messaging while perusing a wine list. That said, from a rube's point of view, the wine selection appears to be reasonable, and does not try to do too much. Same with the bar options—not overwhelming, but perfectly sufficient, with a nice list of craft cocktails. Still, it is unfortunate that having a liquor license prevents Mayflower redux from continuing the brown bag tradition, even for a night a week. I was thinking a "brown bag Tuesday" would be a great way to tap into the nostalgia that we Gen X-ers and others in the regular customer base so desperately love. Alas, not to be.

Experiencing the new Mayflower and trying to describe it in a meaningful way reminds me of how I described bankruptcy court years ago to an insurance defense friend. "What is *bankruptcy court* like?" he asked. I thought about it for a minute and said, "It's like a cross between federal district court and chancery court." That seemed to satisfy him. My bankruptcy friends agreed with the description.²

So when asked "What is the new Mayflower like?" here's what I would say: it's like a cross between fine dining and a lunch-counter diner. After letting that description gestate for a couple of weeks, I stand by it. The food

1. Weekly Reader (or some other publication with an elementary school demographic), circa 1975.

2. All these years later, I stand by the assessment.

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is excellent. I had always remarked over the years that the fish at the Mayflower was as good as you could get anywhere in Jackson. The tradition continues. During my lone dinner excursion so far, I had the Akropolis Special, which is listed as broiled redfish, shrimp, oysters and sauteed crabmeat. Out of necessity, they substituted red snapper for the redfish, which was fine by me, since snapper is my undisputed favorite catch o' the sea. I didn't realize there was a \$7.00 upcharge for that, which might have made me think differently, since that put the entrée at over \$50.00, which—as good as it is—still seems a bit much for dinner there.

A friend who joined me had the broiled flounder and French fries, which he devoured. For an appetizer, we split the marinated crab claws and some broiled oysters, and each had a salad. The salad is a significant upgrade from the old days, when a few pieces of pallid iceberg and pale tomato wedges passed for a side salad. The modern incarnation is an actual real plate of greenery, with grape tomatoes. A definite improvement. Even though I never order dessert, we sampled the bread pudding in the name of culinary criticism. It paired quite well with a pistachio espresso martini.

One item that *might* warrant a small dose of criticism is an apparent change in the comeback sauce recipe. It looked and tasted different. In this case, “different” means “not as good.” Some friends having dinner there seconded our impression, but we all wondered whether it was our imagination. Whether the recipe has changed has not been confirmed. That actually presents a nice challenge: people should go to The Mayflower and judge for themselves whether or not they think the recipe has changed, and if so, whether it is better or not.

One upgrade to the entire Mayflower experience is something I'm sure everyone is pondering: what about the bathrooms? Glad to say, there are now real, actual restrooms, which are available for public use within the restaurant itself. No longer are people required to go around the corner³ and up the stairs, or to grin and bear it through dinner.

To round out the dining experience, I took a downtown lawyer friend to lunch there about a week after I had dinner. We went on a Tuesday, a/k/a Feta Brined Fried Chicken day. Yes, it is as good as it sounds, if not better. Golden brown, with a light crispy touch, but deep flavor throughout. Having had the salad for dinner, I skipped it, and opted for three vegetables: eggplant, squash, and butter beans. The vegetable choices appear to have been slimmed down a bit, and only list three selections per day. The eggplant was especially good.

If someone wants a vegetable plate, apparently rice and gravy can be ordered at any time, though I'm not sure how that works on Mondays (fried pork chop day), when it is one of the listed options. Unfortunately, the turnip greens are only offered once a week, on Fridays, with the fried catfish. I hope they are as good as they were under the *ancien regime*.

Other lunch specials remain, including pot roast on Wednesday and hamburger steak on Thursday. I asked whether you could still get mystery fish for lunch.⁴ The waitress had an interesting response. If I understood her correctly, she said you could still get fish, but that the mystery fish had changed with the march of time. Originally, it had been the leftovers from whatever fish the restaurant had cooked the night before. Over the years though, it had evolved into simply frozen fish nuggets—she couldn't recall whether it was tilapia or mahi. That struck me as sort of a metaphor for the whole decline from the heyday of yesteryear. But I digress.

I'm sure the new incarnation of The Mayflower will continue to evolve. At some point, they may have to decide whether the evening experience is going to be more fine dining, and less diner. The food says fine dining; the service says diner. The same cast of characters still seems to be working there, with the same habits and practices. I'm OK with that, but that's me. I can see other folks thinking the service needs to be a little more organized and formal, since they

are paying fine dining prices (\$52.95!?) and cannot bring their own wine. Time will tell.

I'm going to try to go there for lunch or dinner at least once a month. Here's hoping that the buzz continues, and that its customer base grows organically. It would be great if the new MF could be the jumpstart that downtown needs. I think we all agree that people in Jackson will support a restaurant with great food and service, whether casual or fine dining. I'm going to hazard a guess and suggest that downtown real estate may be at the point where it could attract some risk capital from someone with a great idea and a commitment to the city. Maybe, just maybe at some point, another investor with a clear vision and a little moxie will buy the old Elite and turn it into a modern downtown destination.

There would have to be some sort of hook though, something that makes it distinctive. A good restaurant cannot rest on its laurels and run on its reputation—exhibit “1” being Babalu. It started off great, then got stale. First, the service went downhill. Then the food got worse, and before long, no one I knew still went there. On the other hand, Walker's, Bravo, and Char continue to go strong for fine dining, as do Keifer's and Primos on the casual side.

Could Jackson support another high-quality restaurant in the old Elite? With the right management, yes, I think it could. I'm thinking a steakhouse with a decent bar, at the high end. Or maybe a really cool deli concept, like Carnegie Deli in New York, or Saul's in Berkeley, or Zingerman's in Ann Arbor. Or, closer to home, an entrepreneurial Pilgrim looking to establish a new life in downtown Jackson could tap into our love of nostalgia and resurrect Olde Tyme Delicatessen from decades ago and bring a real Reuben back to the city.

Regardless of the concept, they would need to resurrect the rolls.⁵

All that's needed is money, vision, energy, and labor. Simple formula, right? I think the new Mayflower has the right recipe. Let's hope it continues. And that it grows. ➔

3. I also vaguely recall having to go through the kitchen years ago, to access the bathroom. So the story goes, the health department made them quit allowing that.

4. Lee Thames, I was thinking about you, if you can ever make it over from Vicksburg.

5. Anyone doing this could also tap into Jackson nostalgia by incorporating the cheese soup and

Black Bart dessert from Swensen's and the Monte Christo sandwich from Bennigan's. Probably a bit of a geographic stretch to incorporate the Love at First Bite from the Hoka, but I would be down for it.

RETURN TO WORK IS SO CHEUGY

Will the latest gen rebel against showing up?

By Will Manuel



Before any of you call me to see if I've had a stroke, "cheugy" is a Gen Z slang term for "uncool." Fall brings the arrival of new associates to many law offices and may unleash the latest workplace

debate: in-the-office vs. remote work. In the last month, Amazon's CEO announced that the giant retailer would start requiring employees to "be in the office outside of extenuating circumstances." That might mean (gasp) that people would have to be back in the office five days a week. The simultaneous blowback to that proclamation was massive. The latest group to hit the workplace, Gen Z, did not seem happy. So what does this mean in the legal industry?

We all recall the pandemic-induced retreat from in-person work. What started out as a mandate from state, local, and even federal governments soon became a lasting trend. For many white-collar businesses, including law firms, management soon figured out that Zoom connections could replace face-to-face

meetings. Advances in technology made the transition to remote work easier. Of course, some sectors of the legal community, primarily litigators, suffered during COVID since depositions, hearings, and even trials were made more difficult. However, as things progressed, even old-dog trial lawyers learned to do more things electronically. Studies have shown that overall, the average share of a work week spent remotely had jumped as high as 60%.

After COVID, many law firms continued to offer at least hybrid options for its staff and attorneys. Employees were permitted a certain number of days to work remotely with the remainder expected to be in-office times. A Thompson Reuters survey in 2024 showed that 56% of respondents required lawyers to come into the office at least three days per week. Some firms did away with permanent office space and instead provided "hotel" arrangements where lawyers could reserve an office for the days they came in person to work. Younger lawyers continue to ask for flexibility on office attendance and that option is sometimes a deciding factor in recruiting.

As you would suspect, older lawyers often grumble about requests to work from home. But some of that uneasiness may be justified. The practice of law, like many professions,

heavily relies on mentorship and on-the-job training. It's unclear how Zoom or empty offices may affect that process. In addition, most firms provide work to associates and younger lawyers from the top down. That may mean that an older attorney who gets in a new matter may walk down the hall to assign work instead of an email seeking assistance. This means lawyers who are present in the office may have an advantage in securing new work.

As with most issues related to intergenerational management, communication is the key. Open conversations about attendance expectations may assist in better attitudes about both remote work and in-office work. The resistance to the Amazon announcement indicates that Gen Z and subsequent generations are not going to let go of working from home at least some of the time.

Instead of a heavy-handed "be here or be gone" requirement, firms should ask their employees about strategies that strike a middle ground. What can be done effectively via Zoom or email? What sort of tasks must be accomplished face-to-face? Are we missing out on mentoring or team-building by being separated? Don't assume that it should work because "we have always done it that way". Hard-headedness is definitely sus these days. ➡

SOCIAL MEDIA

Follow Us on Facebook & Twitter!



Statistics show that 90% of organizations now maintain social media profiles, and CABA is among that majority. You can find the Capital Area Bar Association's page on Facebook and find us on Twitter (@CABALaw). Social media is a simple way to improve communications within our organization, but we need our members to help to build an effective social media presence. If you are currently on Facebook or Twitter, please engage. Whether you like us, follow us, or comment on posts, you are helping build CABA's social media profile.

WORDS (Part 1): I or ME

By Jim Rosenblatt¹



Pronouns are useful words. For example, pronouns allow us to refer to a person without having to use the person's name. In context, how much easier and less stilted to use a nominative

pronoun (also referred to as a subjective pronoun) to say "I filed the brief" instead of having to say "Jim Rosenblatt filed the brief." Likewise, rather than saying "Call Jim Rosenblatt to get the latest news" it is efficient to use an objective pronoun to say, "Call me to get the latest news." In short, nominative pronouns are the subjects of sentences and objective pronouns are the objects of verbs or prepositions.

While this grammar proposition seems simple and clear, it is concerning the number of speakers who use the two pronouns "I" and "me" incorrectly. At first it seemed to me that it was only TV sportscasters who were making this simple grammatical error. Lately, though, I have noticed folks of all ilks and backgrounds confusing and misusing these two pronouns to include ministers, professors, politicians, TV commentators, military officers, and yes attorneys. While this misuse crops up in some written products it is more commonly found in the spoken word.

Does it not seem clear that one would use the nominative pronoun "I" as the subject of a sentence? It sounds natural and correct to say "I am going to court." Surely it offends the ear to use the objective pronoun "me" as the subject of a sentence. To utter "Me wants to consider another option" would cause the eardrum to shudder.

The other side of that equation also seems clear that one should use the objective pronoun "me" as the direct object or as the object of a preposition. It seems natural to say "Call me if you have a question" or "This

matter was directed to me." I trust your sense of grammar would be offended if a speaker were to say "Call I if you have a question" or "This matter was directed to I."

Misusing the pronoun "I" typically occurs when there is a compound direct object or a compound object of a preposition. Many errant speakers will say "Call John or I if you have a question" or "This matter was directed to Taylor and I." These speakers often seem proud of this incorrect usage and believe they are using proper English. Quite the contrary. Of course, correct usage would style these sentences as "Call John or me if you have a question" and "This matter was directed to Taylor and me."

In my county consolidated school in Woodville, Mississippi where I attended grades one through twelve in the same building, we were a bit weak in teaching the sciences but had wonderful typing and shop classes. We also had a cohort of long serving and dedicated English and Literature teachers who were superb instructors on grammar and composition. This instruction included memorizing and then reciting poetry in front of our classmates as well as the daunting task of marching to the chalkboard to diagram sentences. In the diagramming process one had to account for every word and place it in the proper place in the diagram. A student who used the nominative pronoun "I" as a direct object or the object of a preposition or who used "me" as a subject would have been rebuked.

For the written product there are software programs such as Grammarly, Inc. which will review grammar as well as spelling and punctuation, highlight errors, and suggest corrections. However, for the spoken word such a program must reside in our skull after having been downloaded through education, instruction, and study. While we are not able to diagram our spoken sentences, we do need to use our brain to consider how pronouns are being used and for what purpose. It would be appropriate to keep in the forefront of our consciousness that "I" is for a subject and "me" is for an object, and that an extra measure of thought is required when

the pronoun is compounded with another name.

While I don't value less a person who engages in such pronoun abuse, it does cause me to question a speaker's formative education. This grammatical error also causes me to focus on the error and takes away from the flow and effectiveness of what is being said. My wife Lauren can testify to feeling me convulse and shudder when a speaker improperly substitutes "I" for "me."

Alert your ear to this misuse and see if you notice how commonly this pronoun switch occurs in the spoken words you encounter. ➡

1. Jim Rosenblatt is the Dean Emeritus and Professor of Law at Mississippi College School of Law. Prior to his work in legal education he served as an officer in The Judge Advocate General's Corps of the United States Army for thirty years retiring as a Colonel. He attended Woodville Attendance Center for his early education, was graduated cum laude from Vanderbilt University for his bachelor's degree, and received his J.D. degree from Cornell Law School. He is grateful to Miss Bostic, Miss Copeland, and Miss McCraine for his high school instruction in English and Literature and appreciates even more at this stage in his life their dedication to teaching and their students.

CABA Fall SOCIAL

EVENT
PHOTOS
below

September 26, 2024 • Iron Horse Grill
CABA welcomed the new admittees to the Mississippi Bar.



To view all the photos from
this event, visit www.caba.ms

MAHJONG MADNESS

By Christina Seanor



If you're looking for a game that blends strategy, socializing, and a bit of luck, you should be playing American Mahjong. This classic tile game has gained a devoted following, particularly among those who appreciate its rule-based nature—making it a perfect pastime for lawyers and strategic thinkers alike.

How It's Played

American Mahjong is a four-player game, played with a set of 152 tiles. The tiles feature three different suits (Bams, Crack, and Dots), Dragons that each relate to a corresponding suit, Jokers (can NEVER be used in a single or a pari), and honor tiles (Flowers and Winds). The goal is to form a winning hand made

up of sets, which can include singles, pairs, pungs (three-of-a-kind), kongs (four identical tiles), quints (five of the same tile) and a unique set of mixed tiles, like a year (2024). Players start with 13 tiles (except for East, who gets 14) and take turns drawing from a wall of tiles, discarding ones they don't need. Players can pick up discards, if they're able to expose a "set" for their hand.

The game's unique twist is the use of a "Mahjong card," which outlines the various hand combinations for the current year—369s, 2468s, 3579s, Consecutive Runs, Quints, and, new this year, Lucky 7s. This card changes annually, introducing fresh challenges and strategies. You can purchase a card from the [American Mahjong League](#).

A game can take anywhere from 30 minutes to 2 hours, making it perfect for an engaging evening with friends. Games can vary in length, depending on the players' familiarity with the rules. There are betting options, as well. The game is family friendly, too. I've played with my husband and 12-year-old daughter. My

three year old is just happy if we throw him a few extra tiles.



Why Lawyers Love It

American Mahjong's structured gameplay appeals to lawyers for several reasons. The emphasis on rules, strategic thinking, and risk assessment mirrors the skills lawyers use daily. Each move requires careful consideration, making it not just a game but a mental exercise in strategy and negotiation. It fosters critical thinking and quick decision-making, all while encouraging camaraderie among players.

CABA Membership Meeting August 20th



Molly Walker and Adam Kilgore discussed the implications of Generative AI in law practice. To view more photos of this CABA Membership Meeting please visit caba.ms

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So you want to learn to play?

If you're new to American Mahjong, you'll need to dedicate a few hours to learn the ropes! I have taken two classes with the wonderful teachers at *Ménage à Mahj*—their classes are perfect for entertaining summer associates and team bonding opportunities. You can find them on Instagram at [@menageamahj](#).

Mahj-Themed Swag

What's a game night without some fun accessories? Of course you'll need tiles, mats, and racks to play (don't forget your card!). But

you'll want the full array of Mahjong-themed merch to enhance your experience, from cute napkins and stylish tile-carrying bags to quirky apparel. Whether you're looking for a unique gift or just want to show off your love for the game, there's plenty of swag to explore. Shop local! We've seen fun merch available at [The Finery](#) in the Highland Village Shopping Center (601-566-1066).

Mahjong Musings

American Mahjong is more than a game. Going through the rituals—from “washing” the tiles (no water involved) and building the

walls, to passing tiles in the Charleston—offers players a unique experience that is simultaneously social, spiritual, cultural, and mindful. Playing with three friends is the perfect way to enjoy a Friday evening or Sunday afternoon. Whether you're a lawyer looking for a mental challenge or simply want to enjoy a fun evening with friends, American Mahjong offers a captivating experience that will keep you coming back for more. So gather your tiles, invite some friends, and enjoy a competitive evening of laughter and strategy! Happy Mahj-ing, friends! ➡

CAVEAT EMPTOR *The Shopping Edition*

The products are okay; the process is awful.

By Terryl Massey

Man, y'all, shopping ain't what it used to be. Years ago, when America dominated the world's supply chain, we could walk into a store and pretty much buy whatever we wanted. It's different now, for a lot of reasons. With the exportation of American manufacturing, our ability to buy cheap goods is almost unlimited, but the pandemic taught us that supply lines can be fragile. And the recent pager explosions in Lebanon have me wondering what could be in those \$150 Smart TV's. Have you ever gotten on Amazon and tried NOT to buy something made in China?

Global issues aside, there are more immediate problems facing us as consumers. Remember when you looked at a recipe book (that's a collection of lessons on how to prepare food at home when Chick-Fil-A is closed on Sunday), picked out a dish, noted the ingredients, and went to the store to retrieve them? The better plan these days is to go to the store, buy whatever is in stock that remotely resembles something tasty, and then ask your AI search engine to devise a way to cook it. I remember news stories about totalitarian

countries, where people lined up in empty grocery stores to buy a loaf of bread, and I thought it couldn't happen here. I believed that our shelves would always be jam-packed with everything we needed, except, of course, before a hurricane. (I confess that, when Francine was on its way here, I ran out for toilet paper and wine.) We're not quite down to one loaf of bread, but now you take what you can get. Ordering groceries can't get you around the problem, either, since you'll be asked for a substitute choice on almost every item.

In a triumph of hope over experience, you're off to the store. Then you fill your basket (if you had the foresight to get a cart, rather than falling victim to the “I'm just running in for one thing” syndrome) and head for the checkout. Hmmm, there's two live checkers and six customers in each line. Self checkout seems to be the best option, unless you're one of those people, like my husband, who refuses to use those machines. First, because he doesn't want to learn how, and, second, because he believes that the price of groceries entitles him to interact with a real person. I can't say that I blame him, but look at that line.

Unfortunately, many others have also

decided to avoid the live checkout line, and are at self-check with an overflowing basket, three hyperactive children, and an emotional support dog. (Actually, the dog is a welcome site; typically, they are the only friendly beings over there.) Not to cast aspersions on children, I had two hyperactive candy-grabbers myself, and I avoided taking them shopping as often as I could. But when I *had* to take them, I did try to monitor their climbing.

As far as I can tell, there is no posted limit on items for the self-check, and, even if there was, no employee would be brave enough to enforce it. Again, can't blame them. People are just not the best versions of themselves at the grocery checkout; the dog is the only one who would willingly move to another line, just to see who else he could meet. (A similar phenomenon always seems to occur to me at clothing stores. I'm usually behind a woman who wants to return a sweater that her sister bought for her in Dallas, and, of course, there's no receipt.) After you return from a grocery excursion, you stare at your kitchen counter, wondering what you're going to make out of egg noodles, salmon, and ladyfingers. Okay, Siri, figure THIS out. Hey, what other takeout places are open?

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Now comes my favorite part, the inevitable post-transaction survey. When I first began to get survey requests, they were initiated by online purchases; now I get them from everywhere. They lure you in with a request to answer “a few short questions.” Okay, I’m a nice guy, so I want to help them out. Twenty minutes later, I’m trying to remember whether the clerk made eye contact.

Some of the questions are just ridiculous. When the transaction was online, the seller wants to know how his website “compares with your expectation of an ideal website.” How the hell do I know? It’s not like I spend time visualizing the ideal website. How did the page layout measure up? The time to access the next page? Hey, if I completed the transaction, it probably means that the website was laid out much better than this survey, which, incidentally, I’m exiting right here.

And then there’s my (least) favorite question—would I recommend the seller and/or the website to another person? C’mon, man. At my age, my friends are not asking me for a recommendation for a bank; they worked that out for themselves long ago. What am I supposed to tell them—you should go to my bank because the

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2024 Holidays

Nov 11	Veteran’s Day
Nov 28	Thanksgiving Day
Dec 25	Christmas Day

tellers look you in the eye? Oh, and the lobby is really attractive. Even the power company’s survey actually asked if I would recommend it to someone else. You’re kidding, right? No, actually, I usually tell them to go to the *other* power company, a la Lily Tomlin’s phone operator. (For those who don’t remember, in the 60’s there was only one phone company!)

So, there you have it. And it’s not just me. Our cat used to bring us a shrew every

day—whether as an offering or a warning, we never knew. Apparently, hunting and gathering has become harder for him, too, although it could be that the neighborhood hawk has disrupted his supply chain. But I betcha no one has asked him how the field behind our house compares to his expectation of an ideal field. Lucky dog, er...cat.

The Holiday Season, cometh, so Happy Shopping to the rest of you (and good luck)! 🍀



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