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FRIDAY/SATURDAY, JAN. 23 - 24, 2026 | HATTIESBURGAMERICAN.COM PART OF THE USA TODAY NETWORK

William Carey a cappella group sings U.S. anthem in Senate

Staff Reports Hattiesburg American

Students from William Carey University a cappella group called "Carey On" sung the National Anthem on Jan. 20 in the Mississippi Senate chamber. Pictured with the students are State Sen. Chris Johnson, left, and State Sen. Johnny DuPree, right, as Lt. Gov. Delbert Hosemann looked on. PROVIDED BY MISSISSIPPI SENATE

Southern Living names MS wing restaurant among best in the South

Bonnie Bolden
Hattiesburg American
USA TODAY NETWORK

Southern Living has named two Mississippi restaurants among the top wings restaurants in the South.

"Distinct from other dishes, there are no hard-and-fast rules when it comes to wings. They can be brined, rubbed, breaded, smoked, or deep-fried and then dipped or drizzled with a seemingly endless number of sauces," Matt Moore wrote for Southern Living.

He said regional favorites tend to find their fans, even from hundreds of miles away. One in Natchez serves a sauce that keeps you coming back for more, and another in Hattiesburg serves up original flavors.

Here's what we know about the Mississippi restaurants that Southern Living says have some of the best wings around.

Buffalo chicken wing appetizer plate with blue cheese, carrots, and celery
CAPPI THOMPSON/GETTY IMAGES

Which Mississippi restaurant has the best wings?

Southern Living named The Camp Restaurant in Natchez among the best in the South.

"On historic Silver Street along the Mississippi River sits The Camp Restaurant. This location, once the site of a bustling port, is now where people come for craft beers and Southern fare. I quickly make friends with locals, including bartender and amateur historian Cody McDonald," Moore wrote.

The Camp Sauce is a spin on Mississippi's iconic Comeback Sauce, a longtime favorite.

According to Jackson restauranteur Malcolm White, Alex Dennery created the dressing for his restaurant The Rotisserie at Five Points in the 1930s or early 40s.

"Universally, this is a mayonnaise-based concoction that has a blend of Mediterranean and Southern flavors, with each eatery adding its own unique twist — like ketchup, Worcestershire, hot sauce, lemon juice, or spices,"

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Note to readers

Due to the fast-changing winter storm, you may experience delivery changes of your printed newspaper – including early delivery of the Sunday paper, or delayed delivery of some editions until road conditions are safe. Visit us online for the latest updates on the storm's impact on our community.

Alleged Beth Israel suspect pleads not guilty to arson charge

Pam Dankins
Mississippi Clarion Ledger
USA TODAY NETWORK – TENNESSEE

Stephen Spencer Pittman, 19, who allegedly set fire to Beth Israel Congregation synagogue in North Jackson, pleaded not guilty to a federal charge of arson during a hearing Tuesday, Jan. 20, at the Thad Cochran United States Courthouse.

Pittman appeared around 1:30 p.m. Tuesday before Magistrate Judge LaKeysha Greer Isaac, dressed in an orange detention outfit labeled "Madison County Jail" in black letters on the back of his jumpsuit. Pittman's hands and ankles, which were allegedly burned during the fire, were wrapped in bandages.

In court Tuesday, Pittman's attorney Michael Scott requested for the court to release his client from custody, arguing that the government has failed to demonstrate that Pittman

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2 Miss. chefs among 2026 James Beard best chef semifinalists

Mary Boyte
Hattiesburg American
USA TODAY NETWORK

Jackson chef Hunter Evans and Biloxi chef Austin Sumrall are representing Mississippi once again as semifinalists in the prestigious 2026 James Beard Awards.

For more than 35 years, restaurateurs throughout the nation have sought recognition from the James Beard Foundation, a national nonprofit named after the renowned chef, cookbook author and television personality James Beard. The foundation annually recognizes exceptional culinary talent with semifinalist and finalist rounds of awards.

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Volume 127 No. 10
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