



# International Readiness Program



## January 2012 Newsletter



### FORT BRAGG & COMMUNITY ACTIVITIES

#### United States Citizenship and Immigration Workshop

02/14/2012 9:00am – 12:00pm  
Soldier Support Center, ACS – 3<sup>rd</sup> Fl.  
For more information call 396-6120/2808

#### International Spouse Workshop

01/10/2012 9:00am - 11:30am  
Soldier Support Center ACS – 3<sup>rd</sup> Fl  
For more information call 396-6120/2808.

#### Employment Orientation

For more information call 396-2390/1425

#### Couple's Communication

01/25/2012 9:00am – 4:00pm  
FAP Classroom, Soldier Support Center  
For more information call 396-5521

#### Parenting 1 - 4

01/05,12,19/2012 9:00am – 11:00am  
FAP Classroom, Soldier Support Center  
For more information call 396-5521

#### Life Choices for Teens

01/21/2012 9:00am – 12:00pm  
FAP Classroom, Soldier Support Center  
For more information call 396-7951

#### Newcomer's Bus Tours

01/03, 17/2012 9:00am-12:00pm  
ACS Relocation – call 396-8682 for reservation and information

#### Welcome Packet Website

#### MWR Buzz

#### Fort Bragg Strip Map



### U.S. Citizenship and Immigration Services

#### **Avoid Misleading Online Businesses and Fees**

In recent weeks, USCIS has received a large number of applications prepared by an online business that charges users to complete their USCIS forms. In most cases, the charge for preparing an application is the same as the USCIS filing fee. When applicants pay these businesses online using an electronic check, the applicant is only paying for the service provided to prepare the application, and not the actual USCIS filing fee. As a result, applicants are attaching a copy of a cashed electronic check when mailing their applications to USCIS. Because the applicant has not paid the USCIS filing fee, USCIS cannot process these applications and must return them to the applicant.

USCIS would like to urge applicants to carefully read the user agreements provided by non-government websites. This information should help the applicant determine what services he or she is paying the online service provider for and minimize the possibility that the application will be rejected for the reasons noted above.

USCIS reminds applicants to avoid:

- Dot.com websites that identify themselves as being an official government website (Remember: Official government websites always include “.gov”, not “.com” in the web address)
- Websites that charge applicants for blank USCIS forms

It is FREE to download USCIS forms on [www.uscis.gov](http://www.uscis.gov) or to order forms by calling USCIS at (800) 870-3676.

For more information on how to avoid immigration services scams and identify who is authorized to provide legal advice, please visit [www.uscis.gov/avoidscams](http://www.uscis.gov/avoidscams).

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## Upcoming Events

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### *International Potluck Lunch*



When: 20 January 2012

Time: 11:00am – 1:00pm

Where: ACS 3<sup>rd</sup> Floor, Soldier Support Center

Come join us for some fun and delicious food. We would love for you to share your favorite dish with us, and taste what some of the other countries have to offer. This is a great time for sharing with each other.

**Mandatory Registration:** Call 396-6120/908-1568 to RSVP or send email to:

[awilda.reidcordoba@us.army.mil](mailto:awilda.reidcordoba@us.army.mil)

[toni.l.mcintyre@us.army.mil](mailto:toni.l.mcintyre@us.army.mil)

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## HOLIDAY CRAFT

The Holiday Pottery Craft class was a big success. Everyone that participated had a great time as you can see from the picture below. I look forward to seeing more of you at our next event.



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## Tax Center

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**FORT BRAGG TAX SEASON OPENS WITH NEW LOCATION!!!**

*And it's all free!*



The Fort Bragg Tax Center opens January 17, 2012 at 9:00 am. The Tax Center provides free tax preparation, electronic filing, and tax form distribution for federal and all state tax returns.

The Tax Center has relocated to the 6<sup>th</sup> Floor of the Soldier Support Center (Old Womack) on Normandy Drive. The Tax Center will have a dedicated phone number beginning January 17<sup>th</sup>. That number will be 396-1040 or 396-TAXX. Until that time information can also be obtained through our website at [www.bragg.army.mil/18abn/tax.htm](http://www.bragg.army.mil/18abn/tax.htm).

Active duty service members (including members of the Reserve and National Guard component on active duty orders for more than 29 days), family members, and retirees are encouraged to take advantage of the Tax Center.

All others will be provided assistance on a walk-in basis. In order to have returns prepared, taxpayers must:

- (1) Arrive at the Tax Center no later than one hour prior to closing.
- (2) Bring their W2 forms, which can be downloaded from the DFAS MyPay website at <https://mypay.dfas.mil>. A copy of an LES **CANNOT** be used.
- (3) Bring their military/dependent/retiree ID card.
- (4) Bring Power of Attorney if filing for another person or filing "married filing jointly" without your spouse present and any tax forms they have received in the mail.
- (5) If taxpayers want to receive an expedited refund via direct deposit, they must also bring a canceled check.

The Tax Center cannot prepare or file taxes without this necessary paperwork.

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## Craft Corner

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### Winter Sun Catcher

Courtesy of : [Family Fun Magazine](#)



This eye-catching ornament strikes a festive note as a yard decoration -- make it a day or two ahead so it will have plenty of time to freeze. Or make it with friends as a fun project during your cutting-edge skate party. Feel free to improvise with any colorful natural materials you have on hand.

Materials needed:

- Disposable foil pan (we used a rectangular cake pan)
  - One orange cut into rounds
  - A few small pine branches
  - Fresh or frozen cranberries
  - Sturdy twine, cut into 4 lengths (ours were about 2 feet each)
1. Place the pan on a flat surface. Arrange the orange rounds and pine branches in the pan and add enough water to cover them. Sprinkle on the berries. For the hanging cords, lay one end of each piece of twine in the pan, submerging it at least several inches. Let the pan freeze outside (or place it in the freezer).
  2. Remove the ice block from the pan (run warm water over the back if needed) and hang it up outside.

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## Recipe of the Month

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### Slow Cooker Best-ever Beef Stew

Courtesy of : [Family Fun Magazine](#)



**Ingredients:**

- 1 large onion, halved and thinly sliced
- 2 medium carrots, peeled and thinly sliced
- 2 large potatoes, cut into 1/2-inch chunks
- 1 to 1 1/2 cups peeled and diced rutabaga (about 1/2 small rutabaga)
- 1 cup fresh green beans, in bite-size pieces
- 1 pound beef stew-meat chunks
- 1 bay leaf
- 1/2 teaspoon dried thyme
- 1 clove garlic, crushed
- 3 cups low-sodium beef stock
- 2 tablespoons light brown sugar
- 3/4 teaspoon salt
- 2 teaspoons Worcestershire sauce
- Pepper to taste
- 3 tablespoons all-purpose flour
- 2 teaspoons tomato paste

**Directions:**

1. Put everything but the flour and the tomato paste in a slow cooker; stir to combine.
2. Cover and cook on the low setting for 8 to 9 hours or on high for 4 to 5, until the beef is tender and the potatoes are just fork tender.
3. Stir the stew once or twice as it cooks, if possible. About 30 minutes before serving, transfer a ladleful of the broth to a small mixing bowl.
4. Add the flour and tomato paste and whisk until smooth. Stir the mixture into the stew and cook for the remaining half hour. Makes 6 to 8 servings.

**Don't forget to visit us on our websites.**



<http://www.fortbraggmwr.com/acs/international-readiness/>

<http://www.fortbraggmwr.com/acs.php>