

AN EVENING OF JUSTICE & IMAGINATION **THE INCARCERATION NATIONS NETWORK &** **THE NELSON MANDELA FOUNDATION**

A MULTIMEDIA EVENING SHOWCASING GLOBAL VISIONS **OF JUSTICE: PAST, PRESENT & FUTURE**

TIME	ACTIVITY
18:00	Guest Arrival and Registration
19:00 (20 min)	Program Begins Welcome and Introductions by Maps Maponyane <ul style="list-style-type: none"> • Chief Executive Sello Hatang, Nelson Mandela Foundation • Dr. Baz Dreisinger, Incarceration Nations Network
19:20 (60 min)	Roundtable discussion led by Dr. Baz Dreisinger and Panelists <ol style="list-style-type: none"> 1. PROBLEM AND SOLUTIONS: PRE-TRIAL DETENTION AND LEGAL ASSISTANCE FOR THE POOR <ul style="list-style-type: none"> • Solomon Akumun, POS Foundation (Ghana) • Morris Kaberia, African Prisons Project (Kenya, Uganda) 2. PROBLEM AND SOLUTIONS: "REHABILITATION" BEHIND BARS <ul style="list-style-type: none"> • Paul Bruns, Hlumelelisa (South Africa) • Rose Worster, The Fair Justice Initiative (Ghana) • Mthetheleli Ngxeke (South Africa) • Ricardo Anderáos, Humanitas360 (Brazil) • Sasha Gear, Just Detention International (South Africa) 3. PROBLEMS AND SOLUTIONS: REINTEGRATION <ul style="list-style-type: none"> • Dagmar Doubrarova, RUBIKON Center (Czech Republic) 4. PROBLEMS AND SOLUTIONS: JUVENILE JUSTICE <ul style="list-style-type: none"> • Gina Womack, Families and Friends of Louisiana's Incarcerated Children (USA) 5. RADICAL INNOVATION: PRISONS THAT ARE NOT PRISONS <ul style="list-style-type: none"> • Ruud Jacobs, Small Scale Facility Amsterdam West (Netherlands) 6. RADICAL INNOVATION: RESTORATIVE JUSTICE <p>More information about all organizations/programs represented today—and hundreds more justice programs worldwide—can be found on the Incarceration Nations Network's Global Platform on Prison Reimagining: www.IncarcerationNationsNetwork.com</p>
20:30	Program ends Closing by Maps Maponyane
20:45 - 20: 55	Performance by Rowlene

MENU

1. AFRICAN SUNSET GARDEN WITH GRILLED HARISSA CHICKEN
SKEWERS, SRIRACHA AND MINT AIOLI
 2. CHARGRILLED BEEF FILLET WITH A DELICIOUS BASIL PESTO
MAYO AND ROASTED TOMATOES, PRESENTED ON
CRUNCHY CROSTINI
 3. DUKKAH RUBBED LAMB MEAT BALLS, MILD CHILLI AND
PISTACHIO MAYO, POMEGRANATE RUBIES
 4. VEGETABLE SPRING ROLLS SERVED WITH
A SWEET ORIENTAL DIPPING SAUCE
 5. ROSA TOMATO, FETA CRUMBLE, BASIL PESTO,
PUFF PASTRY TART
 6. KATAIFI NEST WITH ROASTED BUTTERNUT, FETA CHEESE
AND PUMPKIN SEEDS TOPPED WITH FRESH BABY HERBS
-
7. AMARULA CHEESECAKE BITES
 8. MINI FRUIT STACKS DRIZZLED WITH TURKISH DELIGHT SYRUP