Jillian Owens: Refashionista

Jillian Owens is loved for the ¹ imaginative / appropriate clothing she designs, but you won't find her name on any labels. No two of Jillian's²clashing / eccentric designs are alike because they all begin with an unexpected raw material: db clothes that other people have given away. She calls herself a 'refashionista' because she turns second-hand, discarded, sometimes³ refined / scruffy clothing into tasteful / conventional outfits, often by cutting garments up and sewing them back together again to create a totally new style. Because of the unusual way in which the clothes are produced, the result is usually⁶ tasteful / unconventional but that doesn't mean her creations are strange or unattractive. In fact, her refashions' are generally seen as very ⁶ formal / trendy ~ and in some cases, positively ⁷glamorous / casual.

New Bristol cafe serves food found in bins

A cafe serving food taken from supermarket rubbish bins ¹ opened / has opened in Bristol, as part of the growing R& Junk Food Project. The organization ² worked / has been working to reduce food waste, fight hunger, and strengther communities. Before starting the project, founder Adam Smith 'lived / has lived in Australia, working on farms. He hadn't/ hasn't thought much about food waste previously but during that time, he has become / became obsessed with it and began thinking about practical solutions. Upon returning to the UK, he started the Real Junk Food Project, which ⁶ was / will have been running for a year next month.

