

Copy and content editing

loveFOOD | Editing sample

Brief

Edit a gallery about comfort foods from around the world, making each entry clear, engaging and consistent while keeping food history accessible to a general audience.

What I did

I edited contributor copy for grammar, clarity, structure and flow. Where an entry contained a lot of historical information, I reorganised it so the story was easier to follow without flattening the original voice.

1. Tortilla de patatas, Spain

Before	After
The simplest of foods, a Spanish potato omelette, is eaten in Spain for breakfast, lunch or as a tapa with drinks. Where did it come from? It could have been a poor farmer's wife who had little else to feed a general, or from a letter to the court of Navarre in 1817 stating the poor had nothing to eat except potatoes and eggs, or was it the army general who used it as a cheap way to feed his troops. The jury's out, but it's still a classic dish, found all over Spain.	A simple but delicious staple, this Spanish potato omelette can be served for breakfast or lunch, or as a tapa with drinks. There are many folk tales about how it first came to be; it could have been created by a poor farmer's wife who had little else to feed a visiting general, or it might have been brought to Spain from Portugal by soldiers captured in a 17th-century war. The jury's out, but it's still a classic dish that can be found at restaurants and cafés all over Spain.

Edit notes: I untangled the competing origin stories, removed repetition and made the paragraph easier to follow while keeping the uncertainty around the dish's history.

2. Pierogi, Poland

Before	After
Pierogi, little crescent-shaped dumplings, are such an integral part of Polish food culture since the 13th century, they even have their own patron saint, the fabulously named St. Hyacinth. There are endless fillings, but the most popular are cheese and potato, cabbage and mushroom, meat or soft fruits. The dough is flour and water, sometimes an egg, then they are poached in boiling water, before frying in butter. Seriously moreish!	Small, crescent-shaped dumplings, pierogi have been an integral part of Polish food culture since the 13th century, and they even have their own patron saint: St. Hyacinth. There are endless fillings to choose from, but the most popular are cheese and potato, cabbage and mushroom, meat, and soft fruits. The dough is a simple mix of flour and water (sometimes with an egg added) - and, once filled, the dumplings are poached in boiling water, then fried in butter.

Edit notes: I corrected the grammar, clarified the cooking method and removed the throwaway ending, while keeping the tone accessible.

3. Cheese fondue, Switzerland

Before	After
Fondue comes from the French 'fondre', to melt. Although it's now associated with mountains and skiing, it possibly began life as a leftovers dish, to use up hard cheese and stale bread. It was the Swiss Cheese Union, back in the 1930s, who marketed it heavily to increase cheese consumption. Once cornflour arrived in Switzerland in 1905, it was used to stabilise the melting cheese (you toss the grated cheese in it) and white wine into a rich sauce, ready for dunking cubes of bread.	Fondue comes from the French word fondre, meaning 'to melt'. Although it's now associated with mountains and skiing, it possibly started out as a clever way of using up leftover cheese and stale bread. When cornflour arrived in Switzerland in 1905, it was used to help stabilise the melting cheese and white wine into a rich sauce, perfect for dunking. Fondue became wildly popular around the world in the 1970s, when the Swiss Cheese Union launched a series of adverts depicting people partying over pots of melted cheese.

Edit notes: I reordered the information into a clearer narrative, simplified the explanation of the cooking process and tightened the language.