

Editor Application for ***Spoon University at Michigan***

Due: Tuesday, September 30, by 11:59 pm. Please submit to
edit.umichspoon@gmail.com.

You are highly encouraged to submit your application ASAP.

Please note that Spoon editors are also writers. You will be expected to meet all the expectations of being a writer, as well as having the leadership and responsibility of being an editor. Therefore, it will be necessary for you to complete the writer app as well.

Process: Answer the questions below. Then, save your application as a PDF named “First Last_SU Editor” and send it to edit.umichspoon@gmail.com along with your writer application. We advise that you CC yourself to ensure that the email sent correctly. Once we have reviewed the applications, we will hold interviews. Please, keep an eye out for an email with interview times. ***PLEASE SEND THE EDITOR APP IN THE SAME EMAIL AS THE WRITER APP :)***

1. Please tell us about any skill or experience you have with leadership and editing that would make you qualified for this position.

To demonstrate your editing abilities, please edit the following *two* passages for grammar, spelling, word choice, organization, tone and general flow. You may move sections, add words/phrases or cut out words/phrases.

A note on tone: though *Spoon* aims for a college tone, we also want to come across as knowledgeable and intelligent. Feel free to look on our website <http://michigan.spoonuniversity.com> for examples of this.

Passage 1

It's Not Really Cherry!

Reaching into a big bag of jolly ranchers, red pink candy was spotted and I pulled it out and I popped it in my mouth. The moment it hit my tongue, I knew. In the dark of the night, I had picked the dreaded cherry flavored jolly rancher. I shouldn't have just popped it in my mouth. I should have read the wrapper before eating it.

It happened to me alot, the red of the cherry was deceiving! A slight trick of the light ruined my delicious watermelon flavored jolly rancher and instead landed me with a cherry flavored one. Biting and sucking on the candy, artificial cherry flavor was already giving me memories of childhood fevers due to the candy's similar taste to children's tylenol.

Tylenol isn't even that great of a medicine. Everyone knows that dimetapp and motrin are more effective. Not to mention that those two medicines actually taste okay, unlike tylenol which has a cherry flavoring that just might make you barf.

I don't understand. What is it about artificial cherry flavoring that makes it tastes to terrible and unrealistic? Oh, and why is it so very popular despite all this?

The answer is this it's not actually supposed to taste like real cherries. Cherry flavoring is actually mimicking maraschino cherries which are cherries which have been soaked in maraschino liquor. Go figure. No wonder it tastes completely different from the real thing.

Now the biggest question for me is "why is cherry flavoring so popular?" Everything is cherry flavored from ice cream to Coca Cola to jolly ranchers to medicine. Why cherry? Why not apple or watermelon? The good artificial flavors. I just don't get it. Do you?

Passage 2

5 Ways to Cool Cooking Burns

Though the cupcakes smelled amazing grabbing a way ward crumb off the pan probably wasn't a great idea. When your fingertip got burned on the crumb you yanked yourself back knocking the inside of the oven with your arm. Ouch.

There's no need to cry. There's tons of things here in the the kitchen you can use to soothe the burn. Just let *Spoon* show you around.

1. Cool Water

Run to the sink real quick and stick your burn under cool water for 10 to 15 minutes. This will stop initial stinging. Avoid cold water or ice cubes unless you'd like to add frosbite to your skins list of complaints for the day.

2. Honey

In the same way that honey can alleviate a sore throat, a mild burn can be made better with honey; honey is a natural antiseptic with healing properties; and it smells amazing.

3. Vinegar

Though it doesn't smell quite as nice as honey it works just as well as an antiseptic if you dilute it with water, it shouldn't sting too much when you rinse your burn with it.

4. baking soda

Rifle through the cupboard where you store your baking materials to find your handy dandy box of baking soda. Mix a tsp of that with some water to mak a paste. Smear it across your burn and let it dry there for ten to fifteen minutes.

5. Soy Sauce

In Berkeley there is no lack of soy sauce. Some swear that leaving soy sauce on a burn for 20 minutes to half an hour will take the sting away.

*Disclaimer: *Spoon* is not a doctor.