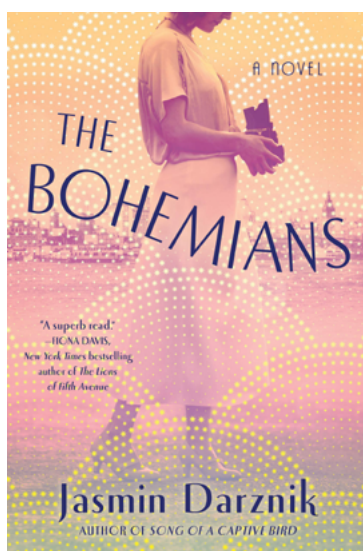




# San Francisco in the jazz age

**Thank you for joining us!**

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tails, delicious Italian and Chinese food recipes (as befits San Francisco), and all the ways you can stay in touch with us.

We hoped you enjoyed our special Zoom episode of the Strong Sense of Place podcast with special guest Jasmin Darznik. This PDF is filled with souvenirs from our virtual trip to Jazz Age San Francisco, including links to more information about the stuff we discussed, book de-

**Jazz Age San Francisco 101**

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These links are from the '101' on San Francisco.

## **1920 San Francisco**

This video — with a very dramatic soundtrack — takes you to San Francisco landmarks including Fleishhaker Pool, the Legion of Honor, Golden Gate Park, and The Cliff House.

<https://www.youtube.com/watch?v=czxBZvMU-Wwg>

## **About Donaldina Cameron**

Photos and more on the story of this bold woman and social reformer.

<https://bit.ly/3sn2Mkb>

## **The 1920s Were SF's Best Decade**

*SFGate* invited readers to share their opinions about the best decades in the city's history. This writer makes the case for the Jazz Age.

<https://bit.ly/3wZvZ83>

# Jazz Age San Francisco 101

(continued)

## San Francisco Fashion From the 1920s

Super glam and sassy photos of formal wear, bathing suits, and street style in the '20s.

<https://bit.ly/3gjlMxH>

## Dorothea Lange's 5 Most Iconic Images

<https://bit.ly/3sgOTE9>

## The TIME Magazine Collection of 100 Photos by Dorothea Lange

<https://bit.ly/2RBTtAa>

## MoMA Collection of Lange Photos

<https://mo.ma/2Q4ICOI>

## MoMA Exhibition Video: Dorothea Lange: Words & Pictures

<https://bit.ly/3gcOGiF>

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# Two Truths & A Lie

If you're interested in learning more about the Golden Gate Bridge, you might enjoy *The Gate* by John van der Zee. (Details and a link on page 3.) Other good resources include:

## The Official Golden Gate Bridge Site

The official site is surprisingly interesting, and includes sections on history, a web cam, and current job listings.

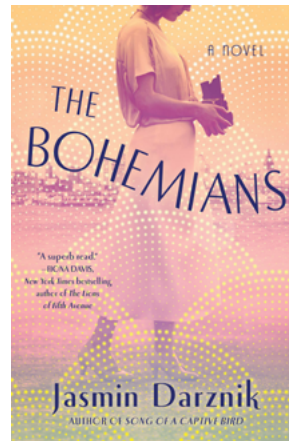
<https://www.goldengate.org/>

## The Wikipedia Entry

[https://en.wikipedia.org/wiki/Golden\\_Gate\\_Bridge](https://en.wikipedia.org/wiki/Golden_Gate_Bridge)

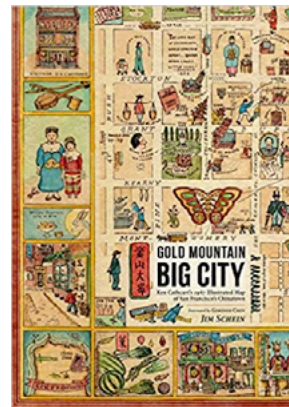
# Recommended Books

These are the books we discussed in our session. All links connect to Bookshop.org, an online bookstore with a mission to financially support independent bookstores and give back to the book community. Happy reading!



*The Bohemians* - Jasmin Darznik - <https://bit.ly/3d-maCGA>

A dazzling novel of one of America's most celebrated photographers, Dorothea Lange, exploring the wild years in San Francisco that awakened her career-defining grit, compassion, and daring.



*Gold Mountain Big City: Ken Cathcart's 1947 Illustrated Map of San Francisco's Chinatown* - Jim Schein - <https://bit.ly/2QtwlTW>

The unique character of San Francisco's Chinatown is revealed in a map and fascinating photographs.

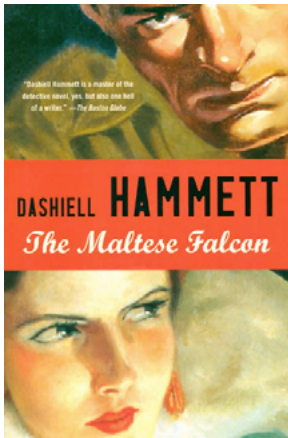


*Carter Beats the Devil* - Glen David Gold - <https://bit.ly/3agBp58>

A mesmerizing novel starring 1920s magician Charles the Great, a young performer whose skill as an illusionist exceeds even that of the great Houdini.

# Recommended Books

(continued)



*The Maltese Falcon* - Dashiell Hammett - <https://bit.ly/3wXCxUK>

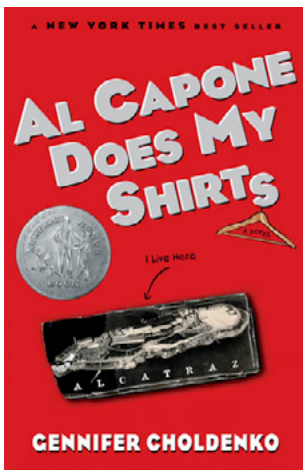
The noir classic featuring Sam Spade, a world-weary private eye with his own personal code of conduct.

*San Francisco Stories* - Jack London - <https://bit.ly/3gjnnUd>

A delightful collection of 23 adventure tales set in the San Francisco Bay Area.

*The Gate: The True Story of the Design and Construction of the Golden Gate Bridge* - John van Der Zee - <https://bit.ly/3gbIGa7>

An unputdownable account of the building of one of the world's most iconic landmarks.



*Al Capone Does My Shirts* - Gennifer Choldenko - <https://bit.ly/3gegGg>

A Newbery Honor Book and New York Times Bestseller featuring a kid living at Alcatraz and meeting some of the most famous criminals in history.

*Hard Times: An Oral History of the Great Depression* - Studs Terkel - <https://bit.ly/3adehEG>

A poignant record of one of the most dramatic eras in modern American history, this book captures the complexity and heartbreak of the Great Depression.

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## Music to Set the Mood

There is no shortage of amazing, memorable, moving music from this period.

This cannot be overstated.

Musicians working in the '20s and '30s include:

- Duke Ellington
- Glenn Miller
- Count Basie
- Billie Holiday
- Ella Fitzgerald
- Fats Waller
- Louis Armstrong
- Louis Jordan

The 20s brought us standards like “The Charleston,” “Someone to Watch Over Me,” “Blue Skies,” and perhaps the best serial killer song ever written: “Mack the Knife.” The 30s continued the trend with “Georgia on My Mind,” “On the Sunny Side of the Street,” “All of Me,” “Lazy River,” “It Don’t Mean a Thing,” “In the Mood,” and the irresistibly raucous “Sing, Sing, Sing.”

For over an hour and a half of music from the period, take a listen to this Spotify playlist we put together just for you:

<https://open.spotify.com/playlist/2XY6kL-JBOTYBL7waiS5tu4?si=5c41bc92482d4a2e>



# A Taste of San Francisco

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San Francisco cuisine is a celebration of the many cultures that have defined the city's population. The diversity of flavors to be found in the city stretches all the way back to the Gold Rush and beyond, intermingling seafood recipes, Chinese cuisine, and Italian food.

Here are two recipes to bring a little SF into your kitchen: a go-to classic spaghetti and meatballs and a riff on a famous chicken dish from the modern-classic (hole-in-the-wall) Chinese restaurant House of Nanking.



## Classic Spaghetti & Meatballs

Tender pork-and-beef meatballs snuggle up in a flavorful marinara sauce. This is a simple and comforting plate.

Although we think of spaghetti and meatballs as being quintessentially Italian, this comfort food originated with Italian immigrants who came to the United States between 1880 and 1920. It combined the tiny polpettes of home, usually eaten without pasta, with a bold tomato sauce and spaghetti, which was one of the few Italian ingredients readily available in the US.

## Chicken Nanking

A little spicy and a little sweet, the sauce on this chicken stir-fry is irresistible.

This recipe is inspired by the signature dish at the House of Nanking in San Francisco's North Beach. Owners Peter and Lily Fang moved from Shanghai to SF in 1980 with little money and less English. By 1988, they'd opened their restaurant, and it became a must-visit spot for locals and tourists — a place for homestyle Shanghai cooking and a boisterous atmosphere.



# Classic Spaghetti & Meatballs

## Meatballs:

- 8 ounces ground pork
- 8 ounces ground beef
- 1 large egg, lightly beaten
- 2 tablespoons grated Parmesan cheese
- 1 garlic clove, minced
- 1 teaspoon dried oregano
- 3 tablespoons bread crumbs
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper

## Sauce:

- 1 onion, peeled and halved
- 2 garlic cloves, peeled
- 1 teaspoon dried oregano
- 1 tablespoon unsalted butter
- 1 tablespoon extra-virgin olive oil
- 2 cups pureed canned tomatoes (not tomato puree)
- 2 cups water
- pinch sugar
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/2 cup whole milk
- 1 pound spaghetti

## Garnish:

- grated Parmesan cheese
- slivered fresh basil leaves

**Prep the meatballs:** In a large bowl, combine the pork, beef, egg, Parmesan, garlic, oregano, bread crumbs, salt, and pepper. Mix thoroughly but lightly, handling the mixture as little as possible it doesn't get tough. Line a baking sheet with plastic wrap. Shape rounded teaspoonfuls of meat mixture into 1-inch balls and place on the sheet. Pop 'em into the fridge while you make the sauce.

**Make the sauce:** Combine the onion, garlic, and oregano in a food processor and puree until smooth. Place the butter and oil in a deep pan and warm over low heat until the butter melts. Add onion-garlic mixture and cook 10 minutes, stirring occasionally. You do NOT want this to brown, so keep the heat low. Add the pureed tomatoes, water, sugar, salt, and pepper to the pan.

**Simmer the sauce:** Simmer the sauce for 10 minutes, then add the milk and bring the sauce back to a simmer. Gently add the meatballs one by one, making sure they're safely submerged in the sauce. Don't stir the pot! Partially cover the pan with a lid, and simmer for 20 minutes.

**Meanwhile...** Boil the pasta. Bring a large pot of salted water to a boil and cook the spaghetti to your desired doneness. Drain, toss with a little butter, and set aside, covered to keep it warm.

**Big finish:** Taste the sauce and add more sugar, salt, and/or pepper if necessary. Place the hot pasta in a large serving bowl and pour most of sauce on top; toss to combine. Decorate the mound of pasta with meatballs and serve with additional sauce, parmesan, and basil on the side. Mange!

# Chicken Nanking

## Chicken:

- 1 pound boneless, skinless chicken thighs
- 1/4 cup soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon potato starch or arrowroot powder
- 1-inch piece fresh ginger, grated
- 2 cloves garlic, minced
- 1 tablespoon cooking fat of choice

## Vegetables:

- 1 pound green beans
- 1 large sweet potato (about 10-12 ounces)

## Sauce:

- 1/2 cup chicken broth
- 1/3 cup unsweetened apple sauce
- 1/4 cup soy sauce
- 1 tablespoon ketchup
- 4 cloves garlic, peeled and smashed
- 1 tablespoon honey
- 2 teaspoons potato starch or arrowroot powder
- 1/8 teaspoon ground black pepper
- 1/8 teaspoon ground cinnamon
- pinch cayenne pepper

## Garnish:

- toasted sesame seeds, sliced scallions

**Prep the chicken.** In a medium bowl, mix the soy sauce, sesame oil, starch, ginger, and garlic. Cut the chicken into 1-inch pieces and add to the bowl. Mix well, then cover and refrigerate at least 2 hours or up to overnight.

**Prep the veggies.** Peel the sweet potato and cut in half lengthwise, then cut into 1/4-inch slices. Set aside. Wash and trim the green beans, then cut in half cross-wise. Set aside.

**Prep the sauce.** Place all the sauce ingredients in a blender or food processor and purée until smooth. When you're ready to start stir-frying the chicken and veggies, pour the sauce into a small saucepan, bring it to a boil, then reduce the heat to a gentle simmer so the sauce thickens.

**Cook the veg.** In a large, non-stick skillet or wok, bring 1/2 cup water to a boil, then add the sweet potatoes. Cover and steam until tender, 4-5 minutes. Remove the sweet potatoes to a large bowl. Add another 1/2 cup water to the pan, bring to a boil, then add the green beans. Cover and steam until tender, 4-5 minutes. Remove the beans from the pan and add to the bowl with the sweet potatoes.

**Cook the chicken.** In the same skillet, dry out any remaining water and heat the cooking fat over medium-high heat. Remove the chicken from the marinade (and discard remaining marinade). Working in batches, if necessary, add the chicken in a single layer and cook until well browned, about 4-5 minutes per side. Try not to crowd the pan or the chicken won't attain the crispy, brown exterior that makes this dish feel decadent. As the chicken browns, add it to the bowl with the vegetables.

**Big finish.** Return the chicken and veggies to the sauté pan, add the sauce, and stir-fry until coated with sauce and heated through. Garnish with toasted sesame seeds and scallions.

# About Jasmin Darznik

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Jasmin Darznik is the New York Times best-selling author of *The Bohemians* (April 2021), a novel that imagines the friendship between photographer Dorothea Lange and her Chinese American assistant in 1920s San Francisco.

Her debut novel, *Song of a Captive Bird*, was a New York Times Book Review “Editors’ Choice” book and a Los Angeles Times best-seller. Darznik is also the author of *The Good Daughter: A Memoir of My Mother’s Hidden Life*.

Her books have been published in seventeen countries and her essays have appeared in the New York Times, Washington Post, and Los Angeles Times, among others.

website:

<https://jasmindarznik.com/bohemians>

instagram:

<https://www.instagram.com/jdarznik/>

twitter:

<https://twitter.com/jasmindarznik>

facebook:

<https://www.facebook.com/jasmin.darznik>



# About Strong Sense of Place



The world is a vast and amazing place filled with fascinating people — and one lifetime is too short to visit and get to know them all. That's why our favorite books have a strong sense of place. They help us travel—at least in our imaginations—to destinations all over the globe, to meet people we might never get to know in real life.

Not only is the trip a whole lot of fun, we fervently believe that reading good books increases empathy.

So we created Strong Sense of Place, a podcast and web site dedicated to literary travel and the books we love.

And we love all kinds of books! Literature, mysteries and thrillers, magical realism, nonfiction, graphic novels, historical fiction, picture books, short story collections, and poetry—so long as they take us somewhere new with a strong sense of place. We want to see the sights, hear the sounds, smell the smells, and taste the food of other places and times, alongside compelling characters and gripping stories.

We also crave literary travel that lets us explore musty old bookshops and libraries with tall ceilings... book festivals that celebrate up-and-comers and museums dedicated to long-dead authors... cafés where you might write your own masterpiece or just settle back with a favorite read and a piece of cake.

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