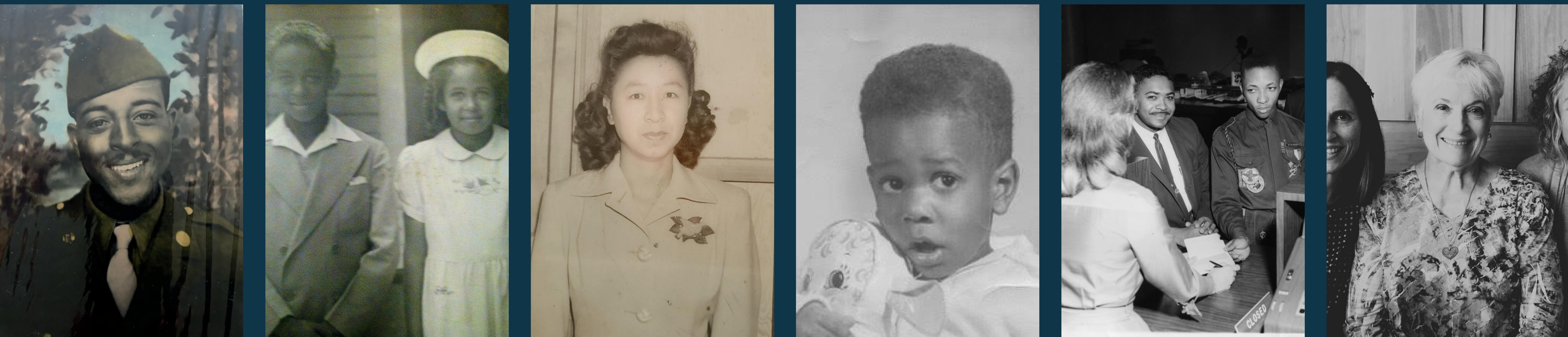


# *Amplify*

## Oral History Documentary Screening



**ALLEGRA**  
CONSULTING



M.D. PRODUCTIONS

# Honoring Clara Allen: A Story of Home, Business, and Belonging



Judy Allen Risby's family was displaced and her mother, Clara Allen's business, The Green Buck was displaced as well.

Judy Allen Risby is the daughter of Clara Allen, who was the owner of the Green Buck, and Green Buck 2 Restaurants in Pasadena. When her mother was not working, they attended Friendship Baptist Church. She is a lifelong friend of Myrtle Sinclair and a mother, grandmother, wife, history buff, and playwright. Her play "Did You Know": A History of Black Altadena and Pasadena" that debuted in Altadena on Saturday, July 27, 2024.

Clara, her family, and home as well as her first restaurant, the original Green Buck, were displaced by eminent domain. Because the business was on the same parcel of land as their home, they were paid solely for the value of the home and not the business.

# The Leonards' of Pasadena: A Legacy of Family, Faith, and Fortitude



**Doris Leonard** – Family was displaced in her youth via eminent domain; Parcel #47569, Pasadena Avenue

**Parents:**

Emanuel Shelton Leonard Sr. (b. 5/5/1919)  
Gravetta Jeanne Booker Leonard (b. 11/25/1921)

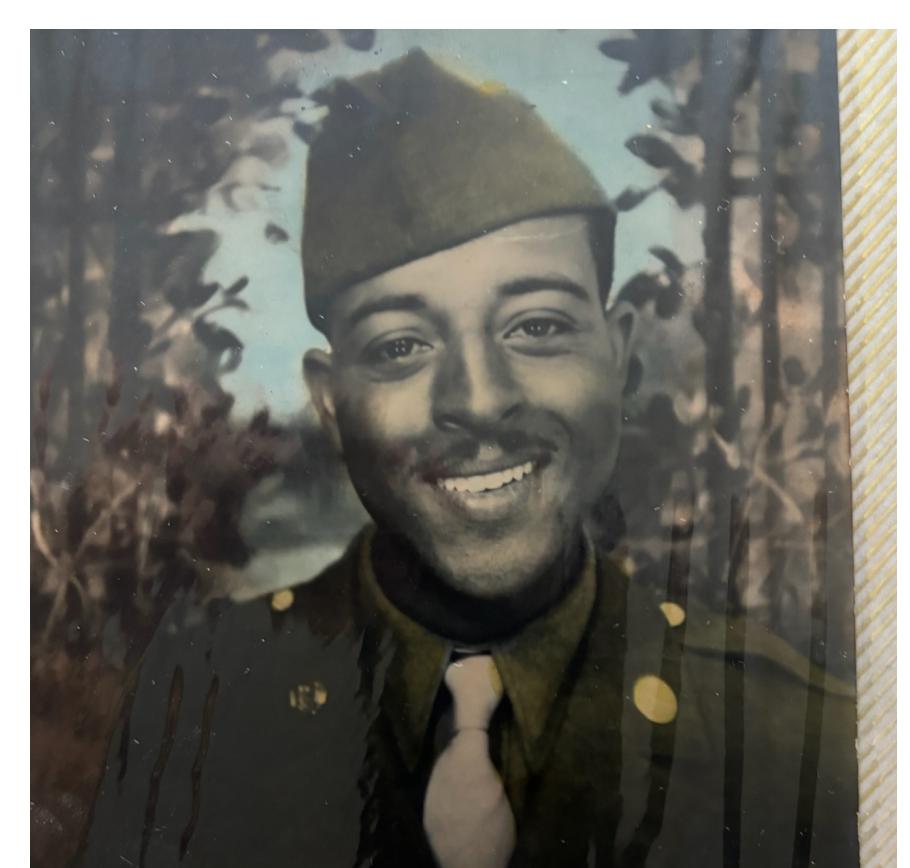
**The Leonard's had three children:**

Emanuel Shelton Leonard Jr. (b. 1942 in Oakland) – Served in the Army  
Doris Mae Leonard (b. 1945 in Oakland)  
Shafik Dowan Leonard (b. 1954 in Pasadena)

After the war, the Leonard's moved to Pasadena in 1952. Emanuel started a construction company and, in 1957, built Manuel's Motel on Lincoln Avenue, which served as a safe haven for Black travelers.

Emanuel was named 'Father of the Year' and was featured in a Pasadena Star-News cover story in the 1950s, during the time when they lived in their Pasadena Ave. home.

The family was displaced by the SR 710 freeway construction, losing their home on Pasadena Avenue. They navigated the racist real estate practices of the time to purchase another home above the Rose Bowl on Arroyo Boulevard.



# Displaced Twice: The Ongoing Journey of Japanese Americans in Pasadena

Many Japanese Americans were forced to restart their lives after the end of internment and again during displacement because of the SR-710 project. The effects of displacement in both instances have many similarities.

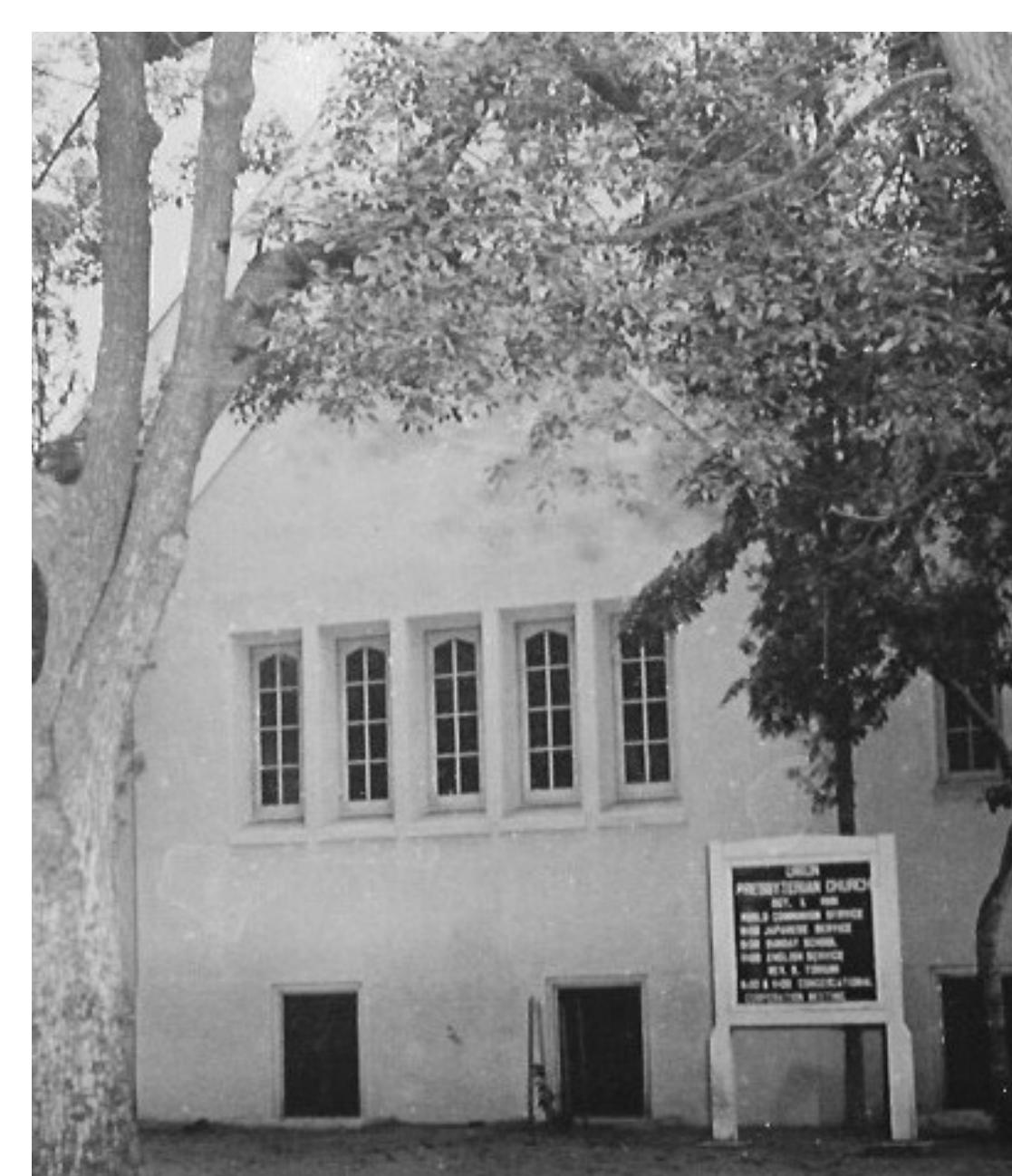
Displacement required finding new homes and schools and relocating personal belongings.

Mr. Frank T. Sata, a long-time resident of Pasadena who spent much of his adult life in Pasadena after leaving a camp, said in 2022

“So that’s kind of how we got started, It was before the big hole over here and before the pseudo railroad track, where we always have the good and bad side of the railroad track.”

“So we moved here into a very, the more elite side of town, not knowing what I know now, and nothing’s changed, thanks to the railroad track there, we were secure.”

“And, it’s going to continue that way because it’s been almost landlocked to be preserved. Other side of the Arroyo is all well-established, it’s a certain scale of Pasadena, it’s upper class.”



# More Than a Market: Preble's Legacy

A local fresh food market that was mentioned in countless surveys and interviews.

Preble's Market and Fishery was a well-known establishment in Pasadena, California, during the 1950s and 1960s. Founded by Albert Preble, a native of Newfoundland who arrived in Pasadena in 1931, the market became renowned for its fresh produce, seafood, and unique offerings. Preble, often seen wearing his signature overalls and fisherman's cap, was a familiar and welcoming presence to customers.

The original store was located on Green Street, and during the 1960s and 1970s, Preble expanded to a chain of five stores in the Pasadena area. One of these locations was in the old Farmer's Market at the corner of Lake Avenue and Walnut Street. The market was celebrated for its ahead-of-its-time selection, offering fresh produce, freshly squeezed juices, live lobsters, clams, and other seafood. Customers also appreciated the recipe leaflets provided, featuring dishes like Finnan Haddie Broiled Fillets and Halibut Fillet Huber.

Preble's Market and Fishery left a lasting impression on the Pasadena community, with many residents fondly recalling their experiences shopping there during its years of operation.



795-8001 PREBLE'S FISHERY  
FINNAN HADDIE BROILED FILLETS

1 FINNAN HADDIE FILLET 5 TBS. OLIVE OIL  
(1-1/2 lbs.) 4 TSP. CHOPPED PARSLEY  
1 CLOVE GARLIC, MINCED OR SPLIT FINNAN HADDIE  
BROILED LIGHTLY WITH OLIVE OIL IN PREHEAT-  
ED BROILING COMPARTMENT ON RACK 4 INCHES BELOW  
FLAME; BROIL SLOWLY 10 MINUTES, OR UNTIL FISH  
IS THOROUGHLY HEATED.  
PLACE ON PREHEATED PLATTER. IF SPLIT FINNAN  
HADDIE IS USED, LIFT OUT BONE CAREFULLY. POOR  
OLIVE OIL OVER HOT FISH. GARNISH WITH CHOPPED  
POTATOES.  
VARIATION: USE 1/4 POUND MELTED BUTTER IN  
CHOPPED FRESH MINT.  
SERVES 4.

795-8001 PREBLE'S FISHERY  
SHRIMP SPICY BOILED

1-1/2 lbs. raw shrimp 12 CLOVES  
1 qt. water 12 WHOLE ALLSPICE  
2 TBS. wine vinegar 2 TBS. CHOPPED CHIVES  
2 TBS. lemon juice 1 PEPPERCORN  
1/2 TSP. CHILI POWDER 1 SMALL ONION  
4 SPRIGS PARSLEY 1 SMALL PEPPER  
2 TSP. SALT  
SELECT FRESH SHRIMP; PEEL RAW; REMOVE DARK GANO  
VEIN FROM CENTER BACK; WIPE WITH DAMP CLOTH.  
POUR WATER INTO LARGE SAUCEPAN OVER MEDIUM FLAME.  
ADD ALL SEASONINGS; COVER; SIMMER 15 MINUTES;  
ADD SHRIMP; COVERS SIMMER 5 MINUTES MORE (COUNT  
THREE BOILING MINUTES AS ONE).  
REMOVE FROM FLAME; STRAIN STOCK. PLACE COOKED  
SHRIMP IN JAR; COVER WITH STOCK; STORE IN REFRIG-  
ERATOR UNTIL READY TO USE.  
SERVES 4.

795-8001 PREBLE'S FISHERY  
HALIBUT FILLET HUBER

2 lbs. halibut fillet 1/2 CUP WATER  
1 bay leaf 1 CUP RICH MILK  
1/2 TSP. SALT HOLLANDaise CAPER SAUCE  
BONE FILLETS WITH DAMP CLOTH; PLACE THEM IN A  
SAUCEPAN; ADD BAY LEAF; COVER WITH WATER AND  
MILK; ADD SALT.  
BRING TO BOILING POINT; LOWER FLAME; COVER;  
SIMMER FOR 12 MINUTES; DRAIN.  
PLACE FISH ON PREHEATED HOT PLATTER; POOR SAUCE  
OVER. SERVE PIPING HOT ON PREHEATED PLATES.  
WHILE FISH IS SIMMERING, PREPARE SAUCE.  
RECIPE AND SMALL PARTICLES FROM CRAB MEAT;  
CRAB MEAT CUT INTO SMALL PIECES.  
Melt 2 ounces butter in top section of double  
boiler; placed over lower section half filled  
with boiling water; add chives; blend milk and  
flour; add to melted butter; turn up flame; cook  
mixture 5 minutes; turn off flame; add 1 egg  
yolk; beat; blow on top of mixture; cover;  
blend with yolk; return to top section double  
boiler; place over boiling water in lower rec-  
tion; add salt, mustard, mace and  
nutmeg; stir until hot.

795-8001 PREBLE'S FISHERY  
CRAB DEVILED MADEIRA

1-1/2 CUPS CRAB MEAT 1 EGG YOLK, BEATEN  
3/4 CUP MILK 1/4 TSP. SALT  
4 OZ. BUTTER 1/4 CUP DRY MUSTARD  
1/2 CUP CHOPPED CHIVES 1/8 TSP. NUTMEG  
2 TBS. FLOUR 1/8 CUP FRESH MINT  
1/2 CUP BREAD CRUMBS 3 TBS. MADEIRA WINE  
RECIPE AND SMALL PARTICLES FROM CRAB MEAT;  
POUR CRAB MEAT MIXTURE INTO SMALL CASSEROLE; TOP  
WITH BREAD CRUMBS; DOT WITH OTHER 2 OUNCES  
BUTTER; BAKE IN PREHEATED HOT OVEN (400°F.) 5  
MINUTES, OR UNTIL TOP IS GOLDEN BROWN. SERVE HOT.  
GARNISH WITH FRESH MINT OR PREFERRED GREEN HERB.  
VARIATION: SHERRY WINE MAY BE USED INSTEAD OF  
MADEIRA. SERVES 4.

# The Legacy of West Dayton: A Black Business District

West Dayton Street served as the business and religious hub of the African American community in downtown Pasadena for decades. For example, it was home to the Francisca Building, the first commercial building commissioned by and for African Americans in Pasadena. From the 1920's to the 1940's the street housed many businesses owned and operated by Pasadena's Black residents.

This thriving commercial and cultural center of Pasadena which was also (and still is) home to Friendship Baptist Church. During the SR 710 freeway construction this street, which originally ran from Fair Oaks Avenue west to St. John Avenue, was shortened to end at the area now known as the SR 710 Freeway Stub.



# Garfield School – The Neighborhood Elementary School

Garfield School was originally called the California Street School when it opened in 1888; so, named because it was built on California Street (now a boulevard). In 1890, the campus grew with the construction of additional buildings, including a separate kindergarten building, and it was renamed James A. Garfield Elementary School.

Garfield School was repeatedly mentioned during our one-on-one oral history interviews, as well as feedback collected in the survey. The survey respondents mentioned that since it was the neighborhood's only public elementary school, every family sent their children to study there.

