A CONGENIAL ATMOSPHERE:

Meredith Worley and the Aurora Inn, 1958-1975

compliments of the aurora inn

since 1833

aurora-on-cayuga, n.y.

noted for its congenial atmosphere and fine food



mr. & mrs. j. worley, mgrs.

gifts - beverages - rooms

IN 1958, THE AURORA INN (WHICH HAD BEEN OWNED BY WELLS COLLEGE SINCE 1943) OPENED ITS NEW DINING ROOM OVERLOOKING THE LAKE.

The inaugural event was Mother's Day. The Inn's new managers were always listed as Mr. and Mrs. J. H. Worley, but it was Mrs. Worley who would make the Inn especially "noted for its congenial atmosphere and fine food."



Aurora Inn

Formal Opening of the New Dining Room Mother's Day - May 11, 1958



	*		
Tomato Bouillon		Frosted Fruit Cup	
Fresh	Shrimp Cocktail,	\$.75 extra	
	Relishes		
Roast Leg of Spring Lamb, Mint Jelly		ut Jelly	\$ 2.85
Half Broiler, Cranberry Sauce			2.50
Roast Pork and Dressing, Applesau		esauce	2.50
Prime Rib Roast of Beef, Au Jus		us	3.50
Deep Sea Scallops, Tartar Sauce			2.50
Grilled Ham Steak, Special Cherry Sauce		2.75	
Broiled Delmonico Steak, French Fried Onion Rings		h Fried Onion Rings	3.25
Whipped Potatoes	or	Candied Sweet Potatoes	
Frenched	Green Beans wi		
Fres	h Asparagus, Cra	rme Sauce	
Choice of Salads	Sherbet	Homemade Breads	
	DESSERTS		
Our Own Homemade Pies		Chocolate or Strawberry Sundae	
	Ice Cream or Sh	erbet	
C.E	TT.		

Tea

Milk



MEREDITH VERA PANTON WAS BORN DEC. 16TH, 1908, IN OAK HILL, KANSAS; SHE WAS THE SIXTH CHILD OF SCHOOLTEACHERS IRVING AND MYRTLE PANTON.

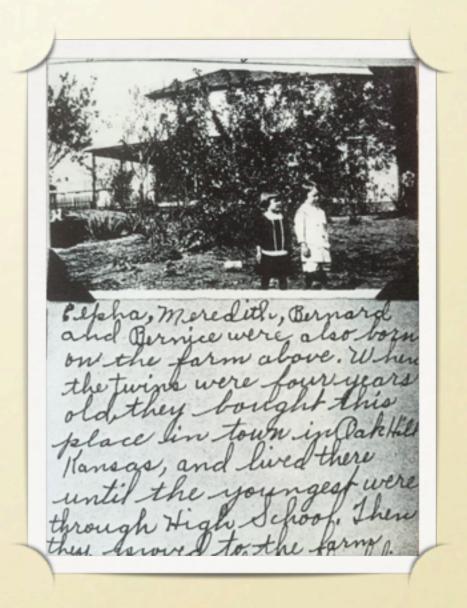


Meredith's greatgrandparents Henry and
Eliza (Webster) Panton came
to America from England in
1847. Their son, Meredith's
grandfather, Matthew Henry
Panton, was born in England
in 1842. He had a farm and
timber claim west of Oak
Hill; he was a graduate of the
University of Chicago, a
teacher, and a poet.



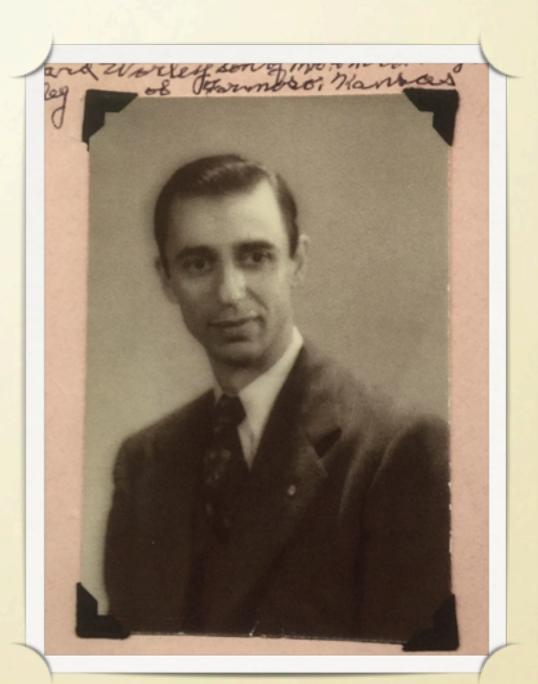
WHEN MEREDITH WAS VERY YOUNG, THE FAMILY MOVED TO OAK HILL SO THAT THE CHILDREN COULD ATTEND SCHOOL THERE. AFTER THE YOUNGEST HAD GRADUATED, IRVING AND MYRTLE RETURNED TO THE ORIGINAL PANTON FARM, AND RAN THE OAK HILL HOUSE AS A HOTEL AND BOARDING HOUSE.

Since Meredith later listed a "family hotel" as part of her experience, it's possible that this modest enterprise sparked her interest in hotel management. It was an interest that she followed at Kansas State University, later working for the Boss hotel chain.



IN 1946, MEREDITH AND HER HUSBAND, JOHN HOWARD WORLEY, MOVED TO CAYUGA COUNTY, WHERE HOWARD HAD A DAIRY FARM IN LOCKE. HE TOO HAD BEEN A KSU STUDENT AND HAD MANAGED HOTELS IN THE MIDWEST FOR 20 YEARS.





A 1963 article about the Aurora Inn described dining in the Worley years:

"American Home Style Cooking, with a variety of entrees, roasts, steaks and chops and delicious home baked breads and pastries, comes from the immaculate kitchen of Chef Alex Hertl....Six women, skilled in the Inn's special preparation of food, assist Chef Hertl."

The author went on to describe the meals in mouthwatering detail, including the ever-present sherbet cups, as well as the prices, astonishing to us today. The skilled cooks included Evelyn Berry, Mill Frye, Libby O'Herron, Lula Wood, and Reba Hitchcock, baker of the famous "mile-high pies."



Refrigerator Scald 34 cup milk Iddestir in 6 tablespoons sugar 5 " chartening Cool to lukewarm Measure into bowl 2 cup lukewarm water July 2 Backager a caker years, dry Let standuntil dissolved, Itir lukewarm milk mixture Iddestir in legg teaten Store in refregerator at Dust 2 hrs

Patricia Bianconi saved her mother's book of Inn recipes. Several of Meredith's recipes are for no-knead breads, ideal for a busy kitchen. The above recipe calls for the dough to rest in the refrigerator. It is a richer variation of the 2016 Recipe of the Year just announced by King Arthur Flour.

That she used and kept at my browne when she clooked at the Centroise Show 1950it 1960s.

Very Good Dark Devils Food Cake M. Worley 2 cups sifted flour is baking powder 3 cuk shortening cup water Itop vanilla Sife bry ingredients into bowl. (shortening + water Beat 2 min medium speed, addivanillar eggs Best 2 min more, scraping both constantly. Bake 35 - 40 min in 350 frew.

ANOTHER
REVIEW, THIS
FROM 1971,
TAKES YOU TO
THE SUNDAY
EVENING
BUFFET OF
FOND MEMORY,
A FEAST FOR
\$3.95.

LET'S GO OUT

THE PERSON NAMED OF PERSONS ASSESSED.

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M. Larrabee III

By MARSHAL LARRABEE III

Henry Wells, founder of Wells College, must have eaten like a king.

You can eat regally also when you dine at the Aurora Inn, the original part of which first known as the Aurora House, was built by Mr. Wells' partner, Colonel E. B. Morgan, in 1833.

An addition, completed in 1958, houses a fine buffet every Sunday evening. Mrs. J. H. Worley is your hostess. After she's seated you at one of the tables, all with a delightful view of Cayuga Lake, your waitress brings the first course, a choice of soup, tomato juice, or luscious shrimp cocktail (imagine — and at no extra charge — the whole buffet costs only \$3.95).

Then you help yourself to a fantastic array of palate tempting salads. I tried some of each and you can too — there was tossed salad with choice of dressing, tuna salad, potato salad, fruit jello with mayonnaise, and my favorite, a Waldorf style salad with marshmallows and fresh fruit.

Also on the buffet table are relishes, home-baked breads, and delicacies like deviled eggs, sardines, and smoked oysters. When it's time for the main course you return at your own pace and fill your plate with hot macaroni and cheese, scalloped clams, sweet potato, hot dog sections, fried chicken, baked beans, carrots, and sliced roast beef.

By dessert time it's good that you don't need to get up. Your waitress offers several flavors of ice cream — I had the toasted almond, but could have chosen peppermint stick, vanilla, or coffee, Then, as the setting sun throws its stream of light upon the interior brickwork, one savors very good coffee and reflects perhaps on the kind of life Henry Wells lived.

Enjoy yourself!

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MEREDITH AND HOWARD WORLEY, WHO HAD TWO SONS, HUGH AND JAMES, CONTRIBUTED IN MANY WAYS TO THE AREA COMMUNITY: HOWARD (WHO DIED IN 1985) THROUGH THE LOCKE AND POMONA GRANGES, IN ORGANIZING THE CAYUGA COUNTY FARM BUREAU, AND WITH THE CAYUGA-OWASCO LAKES HISTORICAL SOCIETY; MEREDITH (WHO DIED IN 2002) THROUGH THE UNITED MINISTRY OF AURORA, THE FINGER LAKES ASSOCIATION, THE LOCKE GRANGE AND THE ORDER OF THE EASTERN STAR.

But especially, those of us privileged to enjoy the "friendly, gracious atmosphere of the Inn" and its "American food par excellence" recall above all the congenial hospitality of Meredith Worley.

Thanks to: Roger Phillips of Moravia for the fascinating scrapbook of Panton family history, Pat Bianconi for her mother's recipes and recollections, and Judy Furness, Town of Ledyard Historian, for menu and clippings, with gratitude from Linda Schwab, Village Historian.

