

**The Boston Globe** Women's Pages

• CONFIDENTIAL CHAT • FASHIONS • SOCIETY • FOOD • HOME

20 MONDAY, OCT. 21, 1963

## Sculptor, Great-grandmother and Cook

# Recipe for Excellence..in Living

**By DOROTHY CRANDALL**

For delicious Sally Lunn and a wonderful philosophy of life, meet Meta Warrick Fuller, Framingham great-grandmother and internationally known sculptor.

"Keep your eyes on the important things and work for excellence... then the slights and grievances will appear small—as they are," said Mrs. Fuller, who is a vigorous, enthusiastic 86, but looks 20 years younger.

The struggle to excel is the very fiber of Meta Fuller. When she was growing up in Philadelphia, her father took her every Sunday ("that was our day") to the Academy of Fine Arts where "he explained the paintings and sculpture to me."

At 18 she sailed alone to Paris, to study art three years. Augustin St. Gaudens urged her to "correct the error of most young Americans, and spend the first six months drawing from life."

Before leaving Paris she took her work to Rodin, the great French sculptor, who "placed his hands on my shoulders and said, 'You, my child, are a sculptor. You have the sense of form in



lobby of Framingham Union Hospital is a plaque executed by her and placed there by the Framingham Business and Professional Women's Club, "to honor Dr. and Mrs. Fuller."

This mother of three sons, grandmother to seven and great-grandmother to two, has sculpture displayed in Paris, Washington, D.C., and New York. Currently she is working on two important assignments. Nearly completed is a Madonna and Child, commissioned by the Framingham Business and Professional Women's Club for their international home in Washington, D.C.

"I am also working on medallions of the four seasons for the mantel in the new home of my only granddaughter, Meta Coates." She added, "I shall make it as fine as I can—for her happiness."

Mrs. Fuller and I sat together, having tea and hot-from-the-oven Sally Lunn which she had made "from my mother's old Philadelphia recipe, but using modern baking powder instead of yeast."

**MADONNA TO WASHINGTON**—Meta Warrick Fuller works on sculpture that has been commissioned by Framingham Business and Professional Women's Club for their international home in Washington, D.C. (Globe Photo by Jack O'Connell)

your fingers." She recalls the thrill, "I don't know how I got out of his place."

Back home, she married Dr. Solomon Fuller of the Boston University School of Medicine. They built their home in Framingham. In the

thoroughly, for the fine texture of Sally Lunn depends on this. Mix together eggs and milk and add these alternately with mixture of flour, baking powder and salt. Stir to make a smooth batter.

Bake in 9-inch square pan, buttered and lightly floured, in hot oven—425 degrees—25 to 30 minutes. Sugar and cinnamon may be sprinkled over Sally Lunn before baking. Serve warm, cut in squares. Pass the butter!

### SLICK TRICK



Replace a worn-out handbag handle with a narrow, inexpensive leather or plastic belt in a bright color. Run the belt through the handle loops, shorten it and fasten the buckle, then attach the two lengths to each other with adhesive recommended for leather.

**SALLY LUNN**

- 1 stick butter or margarine
- 1/2 cup sugar
- 3 eggs, well beaten
- 1 cup milk
- 2 cups flour
- 4 teaspoons baking powder
- 3/4 teaspoon salt
- Cream butter and sugar