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so many fake sites. this is the first one which worked! Many thanks

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(with) a cornstarch and fresh egg custard. I pulverize and strain the tomatoes and put in a dash of salt and pepper and a few spoonful of sugar. to taste

I then add in the rich cream and an equal amount of cornstarch egg custard. There should be equal quantities of each of the main ingredients mix liquid tomato, rich cream and liquid starch custard, say one quart of each, and then freeze in a regular old-fashioned wooden freezer with the churn surrounded by chopped ice and rock salt.

(Buckminster Fuller, we hasten to admit, doesn't serve this as dessert but rather in lieu of soup! The man's a genius.)

## BUCKMINSTER FULLER'S CREAM OF TOMATO ICE CREAM

I take fresh tomatoes and fresh rich cream and cook together

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