

This year my husband decided to build me a garden. I have always wanted to put in a garden, but we didn't want to tear up any grass or have to move the sprinklers. So needless to say, it never happened. Until now.

Since we tore out half of the back yard in our recent building project, Jason decided that we could just stick a little garden in for me! We are not real tomato, onion and pepper people, so the first thing I wanted was a strawberry patch and raspberry bush—I also got an instant NO! Apparently they bring snakes, or so I'm told.

However, a few days later, after the landscape timbers had been purchased, Jason called me home to see the new garden. I was pleased to also see that he had built me my very own section for strawberries and raspberries!

Shortly before our little project came about I had stumbled upon this recipe for Raspberry Lemonade Pie, which sounded scrumptious. I can't wait to make it with my very own fresh out-of-the-garden raspberries.

### Raspberry Lemonade Pie

1-1/2 cups boiling water

1 pkg. (3 oz.) lemon flavor gelatin

4 oz. (1/2 of 8-oz. pkg.) cream cheese, softened

6 oz. frozen lemonade concentrate, thawed

1 tub (8 oz.) whipped topping, thawed

1 cup fresh raspberries

2 graham pie crusts

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Add boiling water to gelatin mix in small bowl. Stir 2 min. until completely dissolved; set aside. Beat cream cheese in large bowl with mixer until creamy. Gradually beat in concentrate, then gelatin until blended. Stir in whipped topping and berries. Pour into crusts.

Refrigerate pie 4 hours or until firm. Freeze remaining pie up to 1 week before thawing to serve.