

THE BUZZ

July 2026

Pocahontas State Park Bee Observation Hive Ready for Summer Visitors

Just in time for the busy summer months Rockwood Park Backyard Beekeepers Association (RPBBA) Members have the Pocahontas State Park Visitor Center Bee Observation Hive back up and ready for curious spectators. Over the last few weeks, RPBBA Members Von Gilbreath, Keith Caleb (Mr. C) and Jimmy Rheinhardt have cleaned up the hive inside and out; safely removed excess bee comb from the plexiglass to increase viewing; reduced bee space by replacing medium frames with more deep frames and installed a bee swarm donated by fellow RPBBA member Stephanie Webber. Pocahontas State Park has one of the highest visitation rates in the Commonwealth and the Bee Observation Hive is very popular with their guests. Summer is here and the bees are officially ready to receive park visitors. Be sure to tell the bees Rockwood Beekeepers sent you!



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Calendar~Current Events

July 13~ Monthly Meeting

Please join us as we welcome Leslie Calambro as a guest speaker. Leslie was taking classes in landscape design when she discovered native plants and their importance to our native bees and other pollinators, as well as birds. Since then, she has educated herself in understanding more about native plants, especially those that are specific to our area as those are already adapted to our climate. She is a member of the Pocahontas chapter of the Virginia Master Naturalists, the Pocahontas chapter of the Virginia Native Plant Society, and the Richmond area chapter of Wild Ones, another organization devoted to native plants.

July 20 ~ Study Group

The study group is open to all members who want to learn. You are not required to take the exam to join us; come soak up some knowledge.

For those looking to take the VSBA Apprentice, Journeyman or Master Beekeeper exams, study guides can be found here:

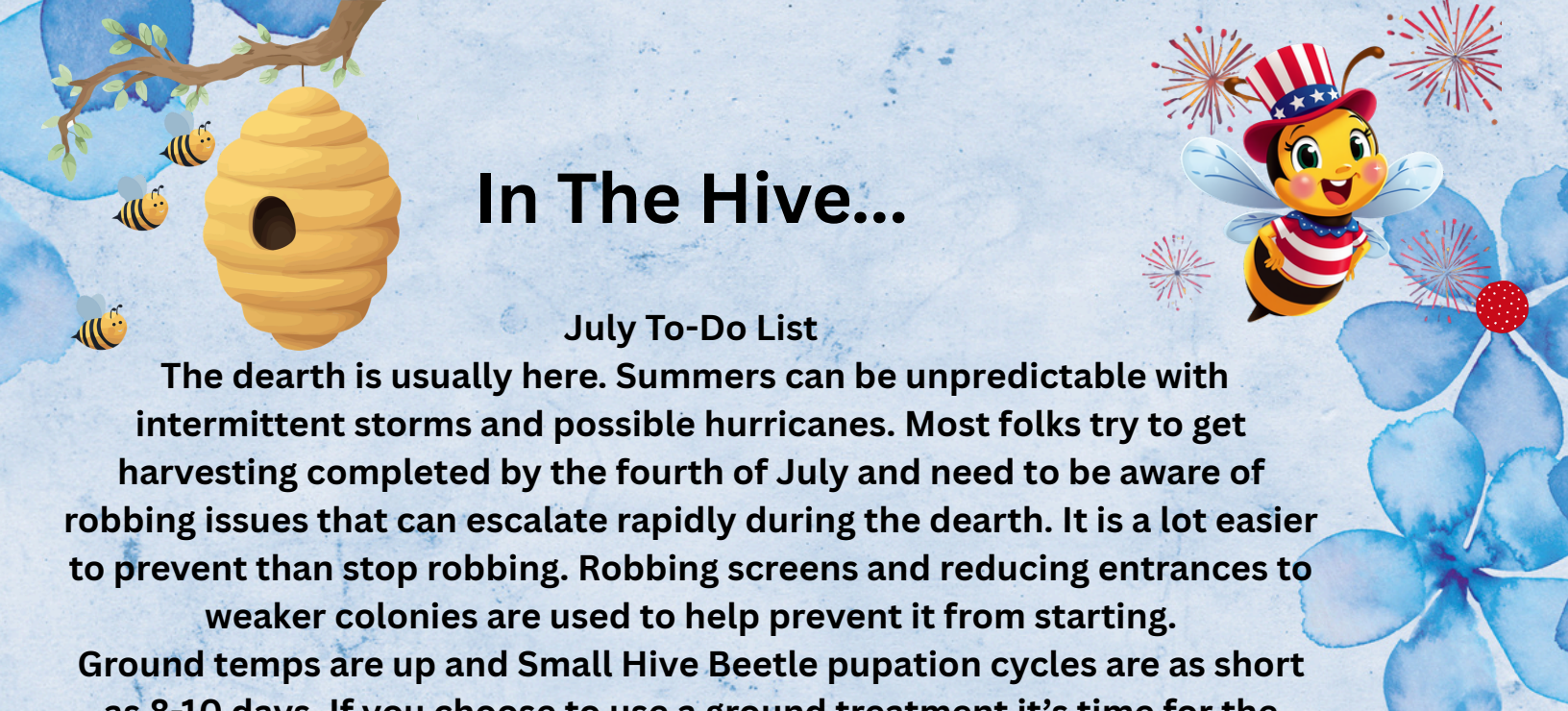
<https://www.virginiabeekeepers.org/Master-Beekeeper-Program>. Please download the appropriate guide for you and begin working through the questions if you have not already. As a group, we will read through the Apprentice questions, provide answers, and discuss with the group.

August 10 ~ Monthly Meeting

You extracted your honey in June and July so now what do you do with it? We will have RPBBA member and past president Don Osborn presenting on the art and science of mead making as a hobbyist beekeeper.

**All Meetings are held at the Beulah Recreation Center at
6901 Hopkins Rd, North Chesterfield, VA 23234**





In The Hive...

July To-Do List

The dearth is usually here. Summers can be unpredictable with intermittent storms and possible hurricanes. Most folks try to get harvesting completed by the fourth of July and need to be aware of robbing issues that can escalate rapidly during the dearth. It is a lot easier to prevent than stop robbing. Robbing screens and reducing entrances to weaker colonies are used to help prevent it from starting.

Ground temps are up and Small Hive Beetle pupation cycles are as short as 8-10 days. If you choose to use a ground treatment it's time for the second application

Fewer inspections and shortened time in the hive are also recommended.

Monitor for mite levels. If you want to have healthy winter bee's mite levels should be as low as possible while they are being produced, so if you are planning to intervene, your intervention should be completed by the first week in September.





RPBBA 2026

Charitable Donation Nomination

Each year, Rockwood Park Backyard Beekeepers (RPBBA) donates a portion of its charitable funds to another qualified 501(c)(3) public charity.

This year, the Board of Directors has allocated \$2,000 for that donation, and we'd like our members to help determine the recipient. Please use this form to nominate a charitable organization you believe aligns with RPBBA's mission and would make a positive impact.

After nominations close on July 31st, the Board will verify that each organization is an eligible 501(c)(3) public charity, combine duplicate nominations, and create a final ballot for the membership to vote on.



**Nominate your favorite
public charity**



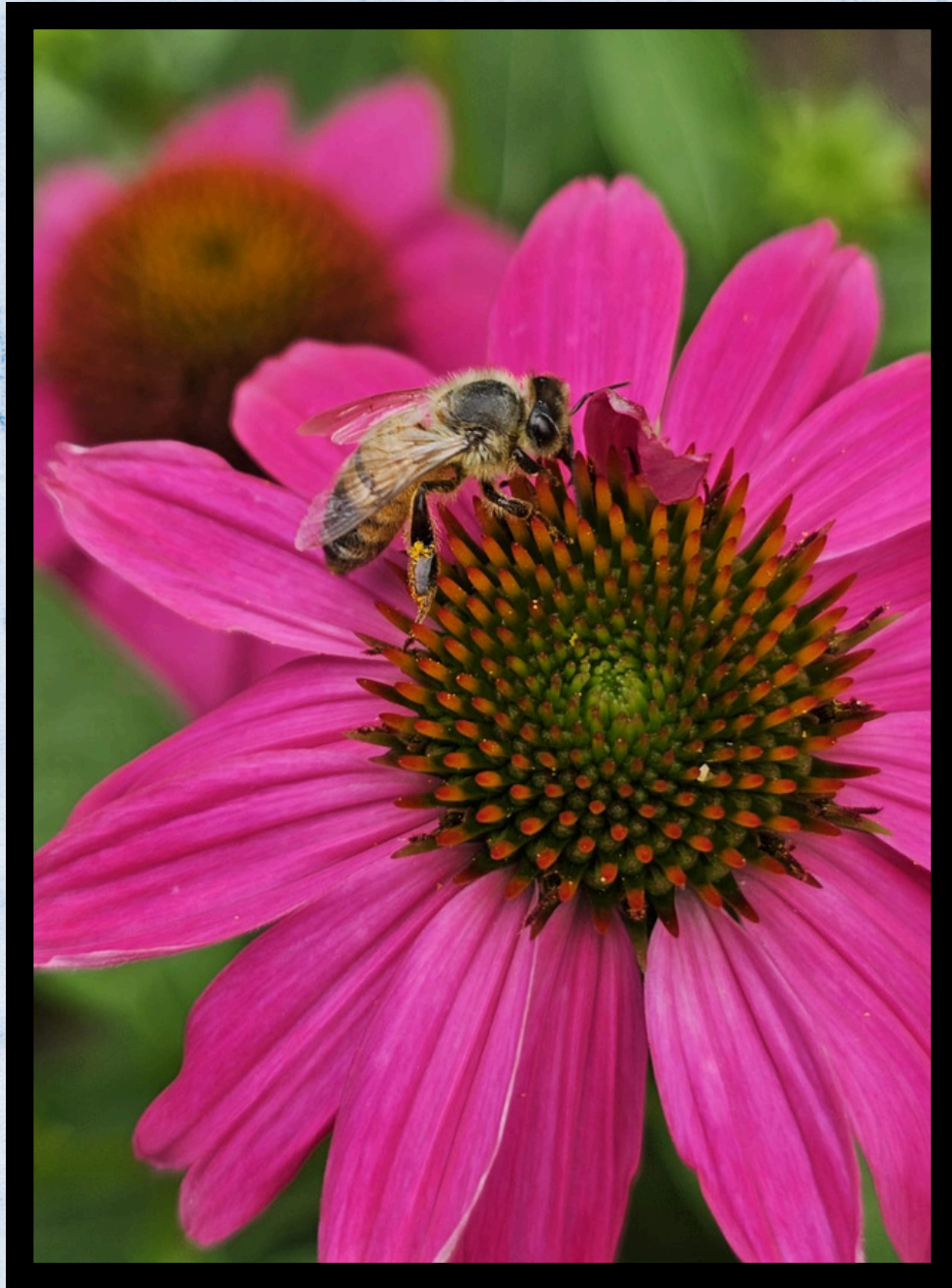
The Honeybee's Day

From flower to flower, I gently roam,
Gathering nectar to carry home.
Golden pollen dusts my feet,
Nature's harvest, fresh and sweet.
Each tiny trip helps blossoms grow,
A quiet gift we seldom know.
With every buzz and sunny flight,
I help the world bloom warm and bright.





Photo of the Month



“BEEutiful” **By Emma Cummings**

Have a photo you want to share
send to rockwood.beekeepers@gmail.com
Put for Newsletter in the subject line
include your name and photo title if you have one



Summer
Picnic
Favorite

Baked Honey Wings

with

Chipotle Honey Sauce

2 to 3 pounds chicken wings

Prep: Place wings in a large plastic zipping bag; set aside.

Sauce/Marinade

1 cup ketchup

1/2 cup brown sugar

2/3 cup + 1 tablespoon honey

1 and 1/2 tablespoons apple cider vinegar

2 teaspoons Worcestershire sauce

1 teaspoon minced garlic

Seasoned salt and pepper

1/2 – 1 full Chipotle chile in adobo

Combine the ketchup, brown sugar, honey, apple cider vinegar, Worcestershire sauce, minced garlic, 1/4 teaspoon salt, and a pinch of pepper in a blender.

Add in 1/2 to 1 full chipotle chiles (to taste and heat preference. Add VERY slowly because it's always easy to increase if you want more heat. If you are very sensitive to heat just add the sauce around the chiles in small quantities.) Blend until smooth.

Pour 1/2 sauce/marinade over wings, seal bag and massage and shake to cover all wings. Refrigerate for 4 hours or up to overnight.

Reserve remaining marinade for basting; refrigerate until ready to use.

Bake: Heat oven to 375°F. Remove wings from bag, discarding any leftover marinade. Place wings in a lightly greased 13"x9" baking pan. Bake, uncovered, at 375 degrees for 35 to 40 minutes, basting with reserved marinade every 10-15 minutes, until golden and juices run clear when pierced.

Finish under the broiler for 3 minutes, if desired (pay close attention so the wings don't burn!) and serve immediately.