



THE BUZZzzzzz

March 2026

A Spring Sonnet for the Honey Bees

When winter's hush releases tender ground,
And silver frost gives way to warming light.
The patient earth awakens all around.
In blooms that dress the fields in colors bright.

Soft breezes drift through orchards newly born.
Where petals blush beneath the golden sun.
The bees emerge with gentle, eager swarm.
Their humming work of sweetness just begun.

From flower's heart they gather amber rain.
A quiet craft no hurried hand could see;
Each bloom they bless shall rise to life again.
Through dust of gold that travels wing to tree.

So spring is sung in buzzing symphony —
The world made sweet by humble honeyBee.

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Stronger Together

¿Hablas español? Or Not!

PHOTO OF THE MONTH

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¿Hablas español? Or Not!

We have a few areas in the upcoming Chesterfield Bee Festival on May 2nd where we could use about 6 people who speak Spanish. If you can assist, please click the logo below or go to rockwoodbeekeepers.com, click on Let It Bee > Volunteer and scroll all the way to the bottom of the options where you can add your name and state that you speak Spanish. And yes, many, many volunteer roles in Guest Experience, Education, Operations, Development, Publicity and Vendors for those that do not speak Spanish, too! Volunteering for some role in the Festival is an expectation of all club members. Join the Bee's Knees Crew!



Click the logo
to go to
Volunteer Sign
Up



Stronger Together: A Call for Festival Volunteers

Each year, the Rockwood Park Backyard Beekeepers Honey Bee Festival grows—and that growth is something to celebrate. What began as a small gathering of bee lovers has blossomed into a vibrant community event welcoming more than 4,000 visitors who are curious about honey bees, pollinators, and sustainable beekeeping. This kind of impact doesn't happen by accident. It happens because of people.

As our festival grows, so does our need for volunteers. Volunteers are the heart of this event. From greeting guests and helping with educational booths to assisting vendors and keeping things running smoothly, every role—big or small—makes a real difference. When members step up, we create an experience that is welcoming, educational, and memorable for our community.

The Honey Bee Festival is one of our most important opportunities to educate the public and share our passion for bees. For many attendees, this event is their first exposure to beekeeping and pollinator conservation. Your help allows us to reach more people, spread accurate information, and inspire greater care for honey bees in our community.

Rockwood Park Backyard Beekeepers is stronger because of its members. By volunteering, you help ensure that our festival—and our mission—continues to thrive. Let's come together, support one another, and make this year's Honey Bee Festival our best yet.

Please consider signing up to volunteer. Our bees, our community, and our club are counting on us. 🐝❤️

Calendar



March 9th ~ Monthly Membership Meeting 7pm

Come early at 6:30 for social and sampling of our Honey Pot Recipe

March 16th ~ Study Group 7pm

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



In The HIVE March's To-Do List

Spring weather is coming early - be prepared for early swarming preparations. Tilt up boxes to monitor progress, don't let the bees get ahead of you.

March often begins like the proverbial lion. Watch the 10-day forecasts.

Bees were returning to the hive with significant quantities of pollen. This is the "go" sign for the queen laying eggs for her spring "ramp-up". Her goal is to increase the colony population from the tiny over-winter levels to 40 - 50,000 to be ready for the early spring blossoms. This is a trait of a good queen, but if the weather turns cold, the result could also be a major detriment to your bees. They will attempt to keep this mass of eggs and larvae warm even at their own expense. This brood will now need to be maintained at 92-94°, therefore your bees will consume much, much more honey!

Remember more bees starve in March than at any time.

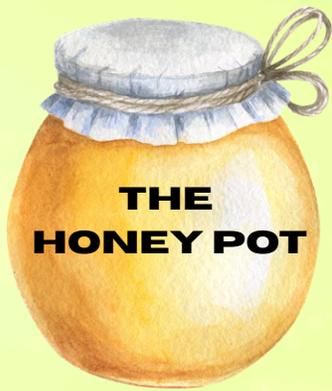
Continue to lift the rear of the hives to determine honey reserves. If you need to feed, think in terms of "dry" feeds - fondant-candy, sugar/pollen patties, or even dry sugar on a napkin. Liquid foods (2:1 sugar syrup in top feeders or slit baggies until it is a little warmer than 1:1).

On the next "mild" day (60), quickly check your bees. If the bees are still in a cluster, you need to locate the food (frames with honey & pollen). Move them close to the bee cluster. Also now is the time to develop a plan for what you want to do with each hive.

Now look at your stored honey supers. You will need to "air-out" the supers (at least 5 days) if they were stored using para-moth crystals. This could be the year you will be putting on supers in late March! Also complete any hive & frame building projects.

If it's part of your management strategy, the middle of March is a good time to do the first application of a ground treatment for Small Hive Beetles to get the early larvae and reduce population explosion when the ground warms in summer.

Favored Blossoms of the month: Maples, Elms, Red buds, Henbit



NO Bake Honey Cheesecake

Ingredients



- ¾ cup honey plus more for topping
- 2 tablespoons water
- 12 honey graham crackers
- 2 tablespoons brown sugar
- 8 tablespoons unsalted butter melted
- 1 ½ cups heavy whipping cream cold
- 4 tablespoons powdered sugar divided
- 3 8-ounce packages, cream cheese room temperature
- ½ teaspoon vanilla extract
- chopped roasted pecans

Instructions



Pour the honey into a small saucepan over medium heat and bring it to a boil. Lower the heat to a simmer and cook for 5 minutes or until a candy thermometer reaches 180°F. Remove from heat and stir in the water quickly, but be careful, as the water may sizzle and fizz out of the saucepan. Set the honey aside to cool to room temperature.

Grease a 9-in. springform pan with butter or shortening. Set it aside.

Break apart the graham crackers and place them in a food processor with the brown sugar. Process at high speed until the graham crackers become fine crumbs. Slowly pour in the butter while the food processor runs at low speed, stir the mixture to ensure that all the crumbs are coated in butter.

Firmly press the crumbs into the base and up the sides of the greased springform pan using the flat bottom of a glass or cup to ensure the crumbs are packed tightly. Use a straight-sided glass or measuring cup to press the crumbs on the side of the pan. Place the crust in the freezer for at least 20 minutes or until it has hardened.

While the crust is in the freezer, combine the heavy whipping cream and two tablespoons of powdered sugar in a medium or large mixing bowl. Use an electric mixer to whip the cream until it is stiff. Set aside.

In a separate large bowl, use an electric mixer to mix the cream cheese and the remaining two tablespoons of powdered sugar until smooth. Add the cooled honey, vanilla and fold in the whipped cream, thoroughly combining everything.

Spoon the cheesecake filling into the frozen crust and spread it out evenly. Cover the cheesecake with plastic wrap and refrigerate for at least 8 hours, but overnight is best.

Carefully release the outside ring of the pan and transfer the cheesecake to a large plate or platter.

Sprinkle some chopped pecans around the top of the cheesecake and top with extra honey, if desired. Serve chilled.



Notes

Make sure the cream cheese is at room temperature. You'll want to ensure that it is smooth and lump-free before adding honey.

Ensure the crumbs are tightly packed into the springform pan to prevent the crust from falling apart when you slice it. I learned the hard way that not packing the crust tightly enough can lead to a crumbly mess—lesson learned!

If you add extra honey to the cheesecake, you may see small cracks. This is normal because the honey settles into the cheesecake filling.

For a firm cheesecake filling, use a high-quality cream cheese like Tillamook or Smithfield Cream





**Photo of the Month
By Carla Park**

**Wanted!!! Beekeeping Photos for the Photo of the Month
Send all submissions to vikki@srdpottery.com**