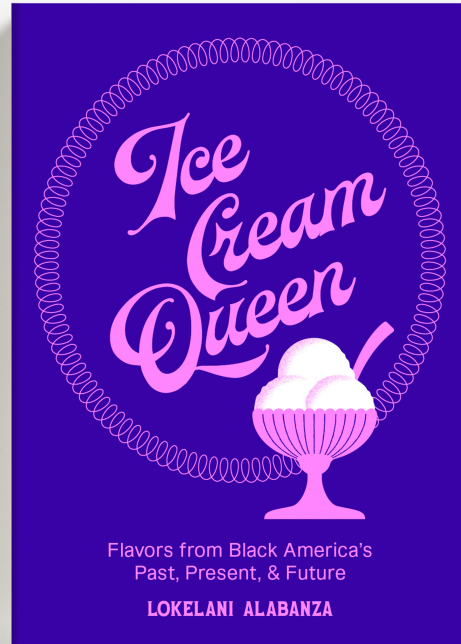


The Tennessean Welcomes Ice Cream Queen Lokelani Alabanza for Exclusive Event

Limited Tickets Available for Ice Cream Social Event at Maker Exchange

KNOXVILLE, TN, UNITED STATES, August 20, 2026 /EINPresswire.com/ -- [The Tennessean](#) - an urban Knoxville retreat where river, city, culture and modern life flow seamlessly together – proudly welcomes [Lokelani Alabanza](#), author of “Ice Cream Queen: Flavors from Black America’s Past, Present & Future” and founder of Nashville’s famed ice cream brand, Saturated Ice Cream, for an Ice Cream Social happy hour event at Maker Exchange on Tuesday, Sept. 1, 2026, 5-7 pm. During the special author event, guests enjoy a flight of flavors crafted by Lokelani along with a paired cocktail or mocktail (additional drinks available for purchase) while learning more from about the history and profound impact of Black ice cream makers in America. Each guest leaves with a signed copy of her new book, which has already gained attention from national media including The TODAY Show, NPR’s Here and Now, and Vogue.



Ice Cream Queen Comes to The Tennessean

Ice Cream Queen Social at The Tennessean
Tuesday, Sept. 1, 2026
5-7 pm

Curio at Maker Exchange

[Limited Tickets Available](#)

Each ticket includes:

- A flight of three handcrafted Ice Cream Queen desserts
- One paired cocktail/mocktail
- A signed copy of Ice Cream Queen

- An intimate conversation with Lokelani Alabanza

Situated along the iconic World's Fair Park on the banks of the Tennessee River, The Tennessean crafts storied, meaningful stays steeped in East Tennessee heritage. Anticipatory staff welcome guests to an urban retreat where 82 refined guestrooms and suites invite with experiences designed to embody the essence of the river below and the charm of downtown Knoxville, all while celebrating Appalachian culture, intentional design and exceptional hospitality. The 2nd floor Drawing Room delivers ingredients reimaged through modern culinary craft, alongside signature libations as well as a beloved, weekend tea service tradition. Connected to the hotel, Maker Exchange is a unique gathering space, artistic showcase and culinary scene designed to highlight and embrace Knoxville's creative maker community. Maker Exchange provides a point of connection for guests to enjoy a great cup of coffee, spirits or meal at Tavern, or simply a place for community gatherings in the inspiring space. With complimentary black car and golf cart service and easy walkability to Knoxville arts, dining, riverfront, historic landmarks and the neighboring University of Tennessee, The Tennessean offers an experience shaped in care and story, where river, city, culture and modern life flow seamlessly together.



Happy Hour Event Includes Flight of Ice Cream Queen Desserts & Cocktail Pairing

To join the Ice Cream Social at The Tennessean, call 865.232.1800 or visit online at <https://www.thetennesseanhotel.com> and on Instagram and Facebook.

About Ice Cream Queen: Flavors from Black America's Past Present & Future

Back in the 1840s, a free Black woman ran a successful ice cream saloon in Nashville. Her name was Sarah Estell, and she became known as "the Ice Cream Queen." Now taking up her crown is Lokelani Alabanza, a trained pastry chef and avid collector of all things Black Americana. Her love of ice cream and appreciation for those who preceded her come together in this joyful cookbook. Ice Cream Queen features Alabanza's original creations and revamped classics such as Malted Vanilla, Roasted Strawberry, and Mint Chip. Building on simple bases, standout flavors range from boozy and fruity to adventurous and decadent. Recipes include Nashville Hot Chicken, an ode to her adoptive city's iconic dish; Juneteenth Sorbet, with summer-ripe raspberries and hibiscus flowers; PB&J, a vanilla swirled with peanut butter, strawberry jam, and slices of white bread; Chocolate-Covered Kettle Chip, a crunchy mix of sweet and salty . . . and many more. A love letter to generations of Black ice cream makers, this cookbook offers something entirely new: ice cream as an act of memory, identity, and Black excellence.

About Lokelani Alabanza

Lokelani Alabanza's professional culinary journey started in the United States, at the New England Culinary Institute. From there, her love of food has taken her around the world. From her first kitchen job in Denmark to her time working as a private chef in Japan, her travels have expanded her palate and refined her ability to create incredible food. It was in Los Angeles, under the tutelage of renowned pastry chef Elizabeth Belkind, that Loke's passion for pastry cooking was ignited. There, she worked with Dahlia Narvaez and Nancy Silverton at the now-shuttered James Beard award-winning restaurant Campanile, before landing in Nashville, as Culinary Director for a local creamery. Lokelani's time there grew both her passion for ice cream, expanded her experience (where she created over 300 flavors), and her love of integrating nostalgia into her cooking. Today, she creates beautiful flavors that spur the imagination while educating consumers about African American culinary history. She has been featured in Bon Appetit, Milk Street Radio, Wirecutter, Food 52, NPR, Oxford American, The Sewanee Review and CherryBombe Magazine. Lokelani is excited to share her view of the world through Saturated, her own brand of plant-based ice cream. She is the author of Ice Cream Queen: Flavors from Black America's Past, Present & Future.

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