

## 5 Chefs Who Tweet

Written by Written by Shala Marks

Wednesday, 15 September 2010 01:00 - Last Updated Wednesday, 15 September 2010 13:21

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We know that our readers can't get enough of the people behind the "@". So here are a five Valley chefs that we can't get enough of.



@ChefGross

Chef Christopher Gross is the chef and owner of Christopher's Restaurant and Crush Lounge in Phoenix. With more than 10 years in the Valley, this restaurant serves as an elegant, comfortable and hip dining experience through its versatile atmosphere.

Followers: 1,450

Following: 1,647

Number of Tweets: 319

*Favorite person to follow?*

Restaurant Wrighters; see what they're up to.

*Why did you start Tweeting?*

It's good business. I need to do more of it.

*What do you never Tweet about?*

Personal or meaningless stuff. I like to send stuff about the restaurant or something that's restaurant-related that people might find interesting.

*What Tweet has generated the most response?*

Sending a picture of a bottle of wine that was a great price and pictures of food.

*What is the strangest place you've Tweeted from?*

No place strange, but I could make up some pretty sick stuff (I have problems). Just kidding!

*How do you choose who you follow?*

TrueTwit verification.

*iPhone or BlackBerry?*

I'm a Mac-aholic.



@ChefP8n

Chef Payton Curry is the executive chef of the original Mill Avenue district restaurant, Caffè Boa, and its Mesa counterpart, Boa Bistro. Diners

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can enjoy a menu of all-natural, organic and seasonally inspired cuisine complete with an award-winning wine program.

Followers: 635

Following: 592

Number of Tweets: 575

*Favorite person to follow?*

A great friend of mine and fellow banger Stephanie Izard from the Girl and the Goat in Chicago. She and I have a very similar style of cooking and the exact same taste in Bourbon.

*Why did you start Tweeting?*

My PR firm from a previous restaurant group made me do it.

*What do you never Tweet about?*

Ty Largo.

*What Tweet has generated the most response?*

Doing a beaver tasting menu on Valentine's Day.

*What is the strangest place you've Tweeted from?*

The war-torn hills of Bosnia this summer, being chased by the militia.

*How do you choose who you follow?*

I never follow. I always lead or trip those ahead of me.

*iPhone or BlackBerry?*

Neither.

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@KaiChef

Chef Michael O'Dowd is the executive chef of Kai Restaurant and Bar at Chandler's five-star Sheraton Wild Horse Pass Resort & Spa. Inspired by Pima and Maricopa Native American tribes, this award-winning restaurant possesses an unforgettable menu and fine-dining experience.

Followers: 1,209

Following: 1,755

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Number of Tweets: 734

*Favorite person to follow?*

Dalai Lama.

*Why did you start Tweeting?*

To stay connected to the public while keeping the masses informed about our current events as well as assisting our marketing efforts.

*What do you never Tweet about?*

Religion.

*What Tweet has generated the most response?*

When I seared a whole lobe of Foie Gras accented with cabernet Jell-O and local date compote.

*What is the strangest place you've Tweeted from?*

I can't say. I'll get in trouble.

*How do you choose who you follow?*

If they live interesting lives or if they are as passionate as I am for life, work and play.

*iPhone or BlackBerry?*

BlackBerry and PC.

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@RussellOnSteak

Followers: 293

Following: 294

Number of Tweets: 73

Chef Russell Skall is the executive corporate chef of Fleming's Prime Steakhouse & Wine Bar. With five locations throughout the state, this restaurant's boasts a memorable menu of aged prime cuts paired with an award-winning wine collection.

*Favorite person to follow?*

Chef D. Peters.

*Why did you start Tweeting?*

To draw attention to what Fleming's has to offer.

*What do you never Tweet about?*

Politics.

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*What Tweet has generated the most response?*

\$29.95 Prime Rib special in August at Fleming's.

*What is the strangest place you've Tweeted from?*

On a subway in Chicago.

*How do you choose who you follow?*

I'm looking for interesting foodies with cool ideas.

*iPhone or BlackBerry?*

BB of course.

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@traina

David Traina

Followers: 381

Following: 206

Number of Tweets: 676

Chef David Traina is the chef and one of four owners of Liberty Market. Located in Gilbert's historic downtown, The Heritage, this restaurant/marketplace offers a diverse menu and community embracing atmosphere.

*Favorite person to follow?*

The Mayor of London. Keeps me connected to another part of the world.

*Why did you start Tweeting?*

For the connection to a simple, powerful network.

*What do you never Tweet about?*

Words I know I can't spell.

*What Tweet has generated the most response?*

I misplaced the 'n' in @funkfit.

*What is the strangest place you've Tweeted from?*

The walk-in refrigerators at Liberty Market. They are also the coolest.

*How do you choose who you follow?*

Similar, interesting, funny, outrageous.

*iPhone or BlackBerry?*

Wishing for an iPhone.

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