

THE RICHMOND REVIEW

October 13, 2007

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Martin van den Hemel photo

Craig Takiguchi, chief operating officer, and Minoru Inagaki, president, of Muginoho USA, are banking on their Beard Papa's cream puffs being a hit in Richmond, the company's first foray into Canada.

Will Beard Papa's bring on a cream puff craze?

Aberdeen Centre will be site of first Canadian store for Japanese sensation

by Martin van den Hemel

Staff Reporter

When it comes to causing crazes, the cream puff that's made Beard Papa's an Asian sensation is of the Krispy Kreme, hour-long line-up

Richmond, and specifically the third-floor food court at Aberdeen Centre, will be the site of the first Beard Papa's outlet in Canada, with the fist-sized pastries set to sell by the half dozen at noon on Saturday

Whether security guards and velvet ropes will be needed to keep the crowds in check this weekend remains to be seen, but during a special event at a Japanese food court in Hawaii two years ago, the reaction was crazy, recalls Craig Takiguchi, executive vice president of Muginoho USA.

"It was only a two-week event... there were lines out the door, the average wait was probably about an hour, and there was a maxiamount that they can buy, one dozen, and they went crazy, Takiguchi told The Richmond Review Friday.

Today, there are eight stores in Hawaii.

"So they just love their cream puffs."

Beard Papa's became a household name in Japan when Yuji Hirota opened his first store in Osaka in 1999. It now boasts locations all over Asia and the U.S., with stores soon to open in the United Kingdom, Middle East and South

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- Craig Takiguchi

In Japan, he said the product merchandising, with a Santa Clausmeets-pipe-puffing-cap-wearingfisherman at its centre, has reached almost cult-like status with the kids, akin to Hello Kitty.

What makes Beard Papa's different from Krispy Kreme, wnich saw popularity quickly peter out, is the quality, attention to detail, and environment.

Baked fresh daily, the Aberdeen location can pump out 6,000 of the sweet and light baked desserts, and it's all done in front of the custom-

Takiguchi is confident the product will delight the tastebuds of locals, and said he's already scouting real estate in downtown Steveston and Vancouver for future spots for the

In each country, the stores tailor make their offerings to suit what's popular with locals.

In Hawaii, that turned out to be passion-fruit and mango cream fla voured fillings.

Coming soon to Richmond is a cream puff that'll be dipped in chocolate, as well as a fondant au chocolate, a single serving of chocolate cake that oozes Belgian chocolate.

With a crunchy shell and an original custard filling, the original cream pull will sell for \$1.75 each, or just under \$20 for a dozen.