

Chairperson Cocktail since 2004 Created by the Doctor and Chairperson of Sports

In Japan, in 2003, a small cocktail event took place at the Hotel Seiyō Ginza, one of the “Leading Hotels of the World.” One of the “Leading Chairpersons of the World,” I (Dr. Shida), with three advisers from first-class hotels in Tokyo, had created the cocktail “**Chairperson**,” “Alcohol of Chairperson,” and will contribute to the full paper about the “Art of Study.” We know the name and image of “Singapore’s Sunset” of the original cocktail “Singapore Sling,” which was created in the Raffles Hotel Singapore; similarly, the cocktail “**Chairperson**” is expected to become one of the symbols by which chairpersons around the world will be aware of their important role as the “Top of Culture,” given its name and image.

Name This cocktail has four synonyms: “**Chairman**,” “**Chairwoman**,” “**Chair**,” and “**Chairperson**.”

Image A chairperson and the cocktail “**Chairperson**” convey images of “International, Congress, Leader, Intelligence, and Elegance.”

Recipe We can modify the recipe of the cocktail “Olympic,” said to have been created by the first Head Bartender, Mr. Frank Meier at the Ritz Hotel Paris when the Paris Olympics opened in 1924. The cocktail “**Chairperson**” can be made by adding “one dash of Angostura bitters” to the cocktail “Olympic.” We will achieve the ultimate exquisite taste using the minimum units: only 1sec, 1ml and 1mm, similar to “Chef of the Century,” created by Mr. Joël Robuchon, and will maintain the ultimate refined taste by changing the minimum unit to only one dash of bitters, similar to the “World’s Best Chef,” created by Mr. Enrico Derflinger.

“Olympic”	Brandy	1/3	Please shake “Olympic” + Angostura bitters well, and pour or strain into a cocktail glass.
	Curacao	1/3	We can also arrange the recipe for the “Olympic,” referring to The Savoy Cocktail Book, and this dose of Angostura bitters, to suit one’s taste. The name and image will be truly
	Orange Juice	1/3	worthy of the cocktail “ Chairperson .”
	Angostura bitters	1~3 dash	



Concept The cocktail “**Chairperson**” expresses the image of a chairperson in an original cocktail. Leaders hold discussions, as with the Olympics, at an international congress, and the chairperson holds the best view and can reach a conclusion by himself or herself. Namely, we can change the overall aspect of the cocktail “Olympic” by using only Angostura bitters, which refers to the chairperson, and keep the basic character of the overall cocktail. The original cocktail “**Chairperson**” has the ultimate concept to combine the “Top of Study, Chairperson” and “The Best Medicine, Alcohol.”

Advice Imperial Hotel Tokyo Mr. Hiroshi Nishiwaki: Creator of the original cocktail “100th Anniversary Imperial Hotel Cocktail ‘Tinker Bell’” (1990) (June 17, 2004) **“Splendid.”**

Hotel Okura Tokyo Mr. Shigetoshi Nagashima: Master Bartender (July 5, 2004) **“We can create new cocktails by adding just one kind of juice or alcohol.”**

Hotel New Otani Tokyo Mr. Hiroshi Komoriya: Chief Bartender (May 22, 2008) **“There is no cocktail for chairpersons that has earned a consensus around the world.”**

Association Hotel Barmen's Association, Japan Mr. Kazuya Watanabe: Chairperson (March 28, 2008)

“A standard cocktail with a good balance that has been surviving in the world will tighten the overall taste by adding Angostura bitters, thus producing an adult atmosphere.”

Bar American Bar of the Savoy Hotel London Mr. Salim Khoury: Head Bartender (January 5, 2006)

“I can imagine if JAMES BOND, the British agent, came into The American Bar one day and told the bartender: Give me a CHAIRPERSON cocktail SHAKEN and not STRAINED and make sure not to forget Angostura bitters!!!! bartender.”

Restaurant La Tour D'Argent Paris Mr. André Terrail: Owner (July 14, 2007)

“Doctor, your cocktail. Congratulations!”

Alain Ducasse Restaurants Mr. Alain Ducasse: Owner who became a Three-star Michelin chef at the age of 33 years old — the fastest pace in history (October 1, 2009)

“I moved our restaurant from the Essex House Hotel to St. Regis Hotel in New York City because the Arabian people’s business style doesn’t suit me.”

Hotel Ritz Hotel Paris Mr. Michel Roth: Executive Chef (October 30, 2010)

“We leave the doctor’s study at our hotel (Ritz Hotel Paris) and will be willing to comment on it if you (Dr. Shida) translate the academic documents into French.”

Museum The Museum of Modern Art New York Mr. Junior Merino: Head Bartender of The Modern (November 11, 2006)

“I’ll try to make the cocktail ‘Chairperson’ at The Modern.”

Louvre Museum Paris Mr. Michel Begaud: Head Chef of Le Grand Louvre (July 23, 2009)

“We can’t make the cocktail ‘Chairperson’ here (at the restaurant ‘Le Grand Louvre’ situated in the heart of the Louvre Museum), so I’ll be willing to comment if I have the opportunity to taste it in the future.”

Orchestra The Vienna Philharmonic Mr. Clemens Hellsberg: Chairperson (September 15, 2009)

“Dr. Shida provides an explanation to Mr. Hellsberg”

“Last July, I met the head chef of the museum for the first time at the Louvre Museum after having sent my letter to him. The number-one ought to face the problems in their own fields.”

Company Japan Airlines Mr. Isao Kaneko: CEO (February 17, 2005)

“Well ...”

LVMH Dr. Vincent Chaperon: Dom Pérignon Maker (October 25, 2011)

“Can an artist create a new original cocktail just by adding one dash of a traditional bitters, Angostura bitters, which was made by a doctor at the British Army Hospital in Venezuela in 1824, to a glass of Dom Pérignon champagne? It would be like adding a stroke to a masterpiece of Picasso. We make the perfect champagne. It is no longer our ‘Dom Pérignon’; it is another drink.”

Convention Las Vegas Mr. Steve Wynn: Owner of the Wynn and Encore Hotel, “King of Las Vegas” (May 14, 2011)

“Dr. Shida provides an explanation to Mr. Wynn”

“One of the largest earthquakes and tsunamis that the world has ever witnessed occurred in Japan on March 11, 2011. Disappointedly, I saw the faces of three doctors going about their business as usual in the Tokyo metropolitan area within 72 hours after the East Japan Earthquake. One of these doctors conducts impolite lectures about patients from his podium during the Japan Medical Association Program, one of the doctors plays a shooting game on the PlayStation Portable during the same program, and Professor Emeritus Yoshio Uchino, the Former Vice President of Tokyo Medical University (private university), has many patients with clinical records that have been left blank for the past three months. At any time and at any place in the world, chairpersons remain vigilant while calmly making comprehensive evaluations. This conduct is similar to the cocktail ‘Chairperson.’”

Olympics Beijing Olympics Mr. Johnson Ren and Mr. Danny Kane: Bar Managers of the China World Hotel (June 20, 2008)

“We are preparing five Olympic Ring color cocktails for the Beijing Olympic Games this summer and look forward to adopting the orange cocktail ‘Chairperson’ with the doctor’s name as an ‘Olympic Cocktail.’”

Atmosphere Sun and Air Ms. Nancy Villaroman: Lounge and Bar Manager of the Manila Hotel (August 25, 2011)

“As the sun rises, shines, and sets, the atmosphere in Manila turns a beautiful blue and orange color. At any time and at any place in the world, chairpersons remain, creating an atmosphere like the sun. The condition is similar to the cocktail ‘Chairperson. We always welcome the president to our hotel.”

Yukihisa Shida, M.D., Ph.D.

Team Doctor of the Japan Table Tennis Team (1990-1994)

Chairperson of the International Table Tennis Federation Sports Science Congress (1991)



Comments related to the “Chairperson Cocktail” (Extracts) made among the Chairpersons of Various Fields

Mr. Enrico Bernardo: Best Sommelier in the World (2004) (May 2, 2005)

“I am sure that wine is the best medicine. We can change more powerful, business, romantic and open to drink. Wine contains 85% water, and many kinds of polyphenol, tannin, anthocyanin, as well as vitamins that help to prevent arteriosclerosis and cancer. I recommend drinking three glasses of wine every day; at this level, wine has positive effects not only on mental health but also on physical health.”

Dr. Shida replies to Mr. Bernardo

“I think that the proverb, ‘Alcohol is the best medicine’ is right in the broader sense, too. Most people select their favorite alcohol from the numerous varieties, including wine, in the world, and typically, nothing can replace them. Especially in regard to the mind, a moderate amount of one’s favorite alcohol is the best medicine for man.”

Mr. Joël Robuchon: “Chef of the Century” (November 12, 2006)

“I was brought up in a strict theological school. We must respect the plants and animals we cook because their lives have been discontinued by us humans. While you have been watching me, I have created ‘The Most Exquisite Dish’ that works by using the minimum units in the world.”

Mr. Sompong Boonsri: Head Bartender of the Oriental Hotel Bangkok (January 8, 2007)

“We have already received the doctor’s recipe. We will begin serving the cocktail ‘Chairperson’ to our guests today.”

Mr. Justin Wang: Head Bartender of the Raffles Beijing Hotel (January 17, 2007)

“I think it is a very tasty drink. The important thing is that the cocktail ‘Chairperson’ has been created by an actual Japanese chairperson. That is a very strong background, and it is a very entertaining idea. Now, I will put this drink in my promotion cocktail list for February (2007).”

Mr. Enrico Derflingher: Chef of the British Royal Family, Chef of the White House (President George Bush), “World’s Best Chef” (April 30, 2006 and February 9, 2008)

Dr. Shida provides an explanation to Mr. Derflingher

“In the art and drinks field, I created an original cocktail in 2004, the ‘Chairperson.’ I think the ‘Ultimate Refined Dish’ is the most suitable dish to accommodate each person’s taste created by using the minimum units: 1 mm, 1 ml and 1 sec. It is possible that we will change the whole taste of the dish or drink by using the minimum units, for example only one spoonful of salt or spice or one dash of alcohol. You have created the ‘Ultimate Refined Dish’ that is the most suitable to each VIP’s style, the British royal family’s tastes and the U.S. president’s taste... by using the minimum units in the world. May I understand this is the truth?”

Mr. Derflingher replies to Dr. Shida

“Doctor, what you say is true. I had taken charge of the meals as the royal family’s chef for three years and selected the most suitable dish of the VIPs. Thus, I could cook the most suitable dish, and with only one spoonful of salt or spice, I could change the whole taste of the dish.”

Mr. Pierre Hermé: Pastry Chef, “World’s Best Pâtissier” (September 12, 2007 and September 29, 2008)

“High class restaurants provide a small damp towel to guests at tables in respect of good manners in Japan, unlike in France. I don’t consider my cake to be too sweet for the Japanese. I have never changed my cake or bread recipes for France or other countries and can’t tell you about any factors that influence their level of sweetness in a word.”

Dr. Shida provides an explanation to Mr. Hermé

“My work of art is an original cocktail. The cocktail ‘Olympic’ had been created at the Hotel Ritz Paris. I, the Doctor and Chairperson of Sports in the fastest pace in history, created the cocktail ‘Chairperson’ based on the cocktail ‘Olympic.’ Their recipes have been arranged to suit one’s taste, similar to the cocktail ‘Singapore Sling.’ The name and image are truly worthy of major cocktails around the world.”

Ms. Amanda Tourbur: Beverage Manager of the Sir Harry’s Bar, Waldorf Astoria Hotel New York (December 24, 2008)

“We have a bartender who has the second longest experience in the Hilton Group around the world. He commented: ‘I’ve been working as a bartender for forty-one years at the Hilton Hotels. The cocktail ‘Chairperson’ is very interesting. We will be serving this martini, the ‘King of Cocktails,’ from now on at the Waldorf. Julio C.”

Ms. Park Yunmi: Head Bartender of the Shilla Hotel Seoul (May 2, 2009)

“I think it is very, very delicious. The orange color is very magical. It has a slightly bitter finish.”

Ms. Ekaterina: Chief of Reception of the President Hotel Moscow (July 21, 2009)

Dr. Shida asks Ms. Ekaterina

“I think that the ‘Questions and Answers’ in the ‘Ultimate Concept Works’ are, so to speak, the ‘Ultimate Questions and Answers.’ I understand this is true for three main reasons. (1) The ‘Questions and Answers’ are asked by the Doctor and Chairperson of Sports and answered by top persons in various fields. (2) The ‘Questions and Answers’ are at the level of the Olympic Games or international congress. (3) The questioner and answerers don’t use a broker between them or pay a lot of money for the ‘Questions and Answers.’”

Ms. Ekaterina replies to Dr. Shida

“I can’t make sense of what you are saying. It (Doping - Backdoor Theory) is not interesting to me or interesting, but, without comment, we are a government hotel.”

Dr. Shida replies to Ms. Ekaterina

“We would like a short comment from the receptionist of the President Hotel, ‘The Russian Government Management Hotel.’ Regrettably, the world doesn’t have the impression that the ‘Questions and Answers’ between the Russian mass media and the Russian government are fair. It is thought that there are brokers (professionals) between the people and government in Russia. In fact, quite a few journalists who had critical opinions of the Russian government have suddenly died. Ms. Ekaterina, the cocktail ‘Chairperson’ with the sweet and cordial atmosphere of the main bar of the President Hotel, which is a Russian government hotel in Moscow for Russian and world VIPs, is suitable for a delicate or straightforward discussion at an international meeting.”

Mr. Miguel Angel Navarro: Ambassador of Spain to Japan (April 13, 2011)

Dr. Shida asks Mr. Navarro

“Following the East Japan Earthquake (March 11, 2011), the U.S. government was irritated that the Japanese government was unable to promptly obtain precise information from Tokyo Electric Power Company about the severe trouble at the Fukushima nuclear power station. Mr. Ambassador, what is Spain’s impression of information disclosure by the Japanese government? Communication and intelligence by a mediator or broker are needed for national interests.”

Mr. Navarro replies to Dr. Shida

“The Japanese government is doing an extremely good job of covering the state of national emergency. Even while dealing with limited information, the government gives daily reports based on the analysis of experts from various fields and on close teamwork between government ministers. Spain respects the perfect confidence of the Japanese and will not evacuate the Tokyo area. Our view is different from the USA.”

Mr. Hemant Oberoi: Head Chef of the Taj Mahal Palace Mumbai, “India’s Best Chef” (August 6, 2011)

“Around two percent of the food made available at high class restaurants and 20 percent at middle class restaurants go to waste in India. Taji Hotel gives leftovers to orphans and charities every morning.”

Dr. Shida replies Mr. Oberoi

“The general Indian public express disgust upon seeing rich people who do not finish all of their food. In June 2011, the Indian government began to discuss restrictions on leaving food unfinished. About Japan, Mr. Hiroshi Mikitani is widely known throughout Japan as Chairperson and CEO of Rakuten, the biggest online shopping mall operator company. It is said that he can spend 20 million yen during only one night at a nightclub in Ginza. He enjoys luxurious and abundant amounts of alcohol and food in a gorgeous atmosphere. In the case of many other major enterprises in Japan, the Chairperson or President is said to spend one million yen during one night at the nightclub in Ginza. ‘So Mikitani is a big guy now.’ The company of this man who has really been brought up on a bed of roses is browsed on the Internet around the world.”

