

Cocktail Conversation

Between Nippon Bartenders Association President and the Cocktail “Chairperson” Creator

Mr. Shojiro Sato: President of Nippon Bartenders Association (Japan)

Yukihisa Shida (M.D., Ph.D., Mie University, Japan): Team Doctor of the Japan Table Tennis Team (1990-1994)
Chairperson of the International Table Tennis Federation Sports Science Congress (1991)



Mr. Sato at the Bar Cask in Oita Prefecture in Japan on March 15, 2012



The cocktail “Chairperson” at Al Mahara restaurant (one of two main restaurants) of Burj Al Alab Hotel Dubai on January 26, 2012

Dr. Shida

I have already visited 100 hotels each in Japan and the rest of the world to introduce my new cocktail. As you know, I am Shida, M.D., Ph.D., Mie University, who created a cocktail named “Chairperson” in 2004. The cocktail “Chairperson” was adopted as an official Olympic cocktail at the China World Hotel Beijing (Bar Managers: Mr. Johnson Ren and Mr. Danny Kane) during the Beijing 2008 Olympic and Paralympic Games. It is a great honor for me to be able to have such a wonderful opportunity to speak with you today. I would greatly appreciate if you could kindly tell me about the three core issues from an expert’s perspective.

Mr. Sato

I am terribly sorry to say but I did not know about your cocktail at all. We have great many medical doctors as a clientele at my Bar Cask but it is already as many as 50 years ago when I was in Tokyo....

Dr. Shida

I am an M.D., Ph.D., at Mie University and specialist in internal medicine. I thus am unable to make the cocktail on my own. In February 2012, I asked Mr. Manabu Ohtake, Chief Bartender at the Tokyu Cerulean Tower Hotel Tokyo who won the World Cocktail Competition, and Mr. Kazuya Watanabe, President of the Hotel Barmen’s Association, Japan, to make the cocktail “Chairperson,” respectively. It seemed that Mr. Ohtake whom I met for the first time on February 5 confused the cocktail “Olympic” with the cocktail “Chairperson.” On the receipt dated February 9 that I received from President Watanabe, whom I have met more than ten times, of the Keio Plaza Hotel was not the cocktail “Chairperson” but the cocktail “Olympic.” Against this background, today, I would like you to clinch the decision here. I came to Oita all the way from Tokyo solely for this purpose. Is it correct to understand that the cocktail “Olympic” listed on the Savoy Cocktail Book and the cocktail “Chairperson” that has been introduced to 100 places, including hotels, bars and lounges, throughout the world to date are not the same cocktail but two different ones?

Mr. Sato

That’s right. They are different cocktails. However, it is not the Olympic but the Rolls-Royce. The original recipe is for a cocktail called the Rolls-Royce. The Chairperson is a cocktail that is different from the Rolls-Royce.

Dr. Shida

As you said, the original recipe for the Olympic that Mr. Frank Meier, the first Head Bartender at the Ritz Hotel Paris, is said to have created is slightly different from that of the Olympic listed on the Savoy Cocktail Book. When I began creating original cocktails in 2003, I also referred to “The Cocktails of the Ritz Paris” and “The Savoy Cocktail Book” mainly. I caught sight of the Olympic, which was born at the Ritz Hotel Paris touted as the world’s No. 1 hotel, and adopted the recipe listed on “The Savoy Cocktail Book,” which is referred to as the Bible of Cocktails. Therefore, as a global interpretation, my recipe is created by adding Angostura bitters to the Olympic. For your information, there is no mention of the cocktail Olympic in The Cocktails of the Ritz Paris; the recipe for the cocktail “Olympic” created by the Ritz Hotel Paris in 1924 did not contain Angostura bitters. I met Mr. Roman Devaux (1er Barman) of the Bar Hemingway at the Ritz Hotel Paris on July 23, 2009 to check this out. It was good. The matter was clearly settled. It was clarified that at least it was a different cocktail from the Olympic based on my interpretation and the Rolls-Royce that you just mentioned.

Mr. Sato

I also serve as a judge of the World Cocktail Competition; first of all, we check if the entries are not the same cocktails as about 5,000 cocktails that have been released to date in terms of the name, explanation and recipe. Unfortunately, I am afraid that President Watanabe (Hotel Barmen’s Association, Japan) would reject your cocktail “Chairperson.” Because today, Mr.

Watanabe retired from the bar counter of the bar. I assume that you would probably be the first in the world to create a totally different cocktail by adding only Angostura bitters to an orthodox cocktail and releasing it.

Dr. Shida

The cocktail Manhattan that I had at the Sky Bar Lounge at the World Trade Center in New York City about a week before it collapsed on September 11, 2001 and the Champagne Cocktail that I have had a few times at the Champagne Bar of the ANA InterContinental Hotel Tokyo are also different cocktails commonsensically; one has Angostura bitters and the other not. Korea Bartenders' Guild President Max Kim that I spoke with for a while in Seoul on March 4, 2010 said, "In Korea because the importer of Angostura bitters went bankrupt, no hotel in the country is able to make the cocktail '**Chairperson**' now." As a matter of fact, in the chapter: "The formula to make delicious cocktail" of the book specializing in cocktails titled "The formula for the best cocktails" supervised by Hotel Barmen's Association, Japan President Kazuya Watanabe (published by NIHONBUNGEISHA in 2010), the cocktail "Olympic" and the cocktail "**Chairperson**" are included in different categories: the Olympic is classified in the formula using three kinds while the cocktail "**Chairperson**," in the formula using four kinds by his way of thinking.

Mr. Sato

There is the world's No. 1 bartender named Takashi Yamada in Yokohama. Let me encourage you to meet him. As he won the IBA (International Bartenders Association) Championship, no one could compare with him in terms of the grade.

Dr. Shida

I love to meet the bartender champion. Currently, approximately 30% of city hotels in Tokyo and roughly 50% of them in Yokohama, where the Mayor and the city are focusing on promoting cocktails, can make the cocktail "**Chairperson**" only if you tell the name at the bar counter. Conversely, more than half luxury hotels in the Tokyo metropolitan area have heard neither the cocktail "**Chairperson**" nor Dr. Shida; unfortunately, both have yet to be recognized. Perhaps because those hotels, such as the Ritz-Carlton Hotel Tokyo, the Peninsula Hotel Tokyo or St. Regis Hotel Osaka, are half-hearted about cocktails (?), they know neither of them unexpectedly. Mr. Norio Saito, a bartender at the Sheraton Miyako Hotel Osaka (who won a cocktail competition of the Hotel's Barmen's Association, Japan) with whom I spoke before, said to me, "If you are a professional bartender, if you hear the name of a cocktail once even if it is new (from Dr. Shida for instance), you would never forget it." Mr. Jonathan Sobel, Bar Manager at the Sheraton Hotel Boston, said, "We hope so," on October 9, 2009 in response to my comment: "As Boston is an academic town, I expect the recognition rate of the cocktail "**Chairperson**" to be 100% among numerous hotels in Boston." As you know well, the original cocktail "Mr. K" created by former International Bartender Association (IBA) Vice President Yoshiaki Sawai (deceased) is one of the limited cocktails registered by the IBA and probably, St. Sawai Orionz in Ginza would be the only bar that can make it. As opposed to this, the cocktail "Singapore Sling" is being made based on the "original" recipe that varies from one place to another throughout the world. When I created the recipe for the cocktail "**Chairperson**," I tried to come up with a name and recipe that every pro can remember easily if he/she hears it once. What do you think? Why has it not been recognized by bartenders at more than half of domestic hotels? Do they not focus on cocktails very much? Is that the only reason?

Mr. Sato

I won't forget if I hear it once. I will never forget it as long as I live. We had a medical doctor who had frequented my bar for 27 years. Though he didn't notice, I would modify how to make a martini for him a little according to his personal preferences so that he may be able to enjoy it any time. But if it is a whole new cocktail, some people may forget it in a year or so.

Dr. Shida

I had an opportunity to speak at the same table with Kirin Holdings Company Chairperson Koichiro Aramaki once, who was visiting the Tokyu Cerulean Tower Hotel Tokyo to attend a Napa wine dinner event incognito. As you do, he would bring the customer-comes-first philosophy to the fore. Meanwhile, as for Sony's logo, though this is not known very much, it has been changed little by little according to the times. Though I, a man who is 50 years of age, feel uncomfortable saying this, President Sato appears to be picking things good. And finally, on cocktail lectures and publications by the Nippon Bartenders Association and others. When I made the cocktail in 2004, though I checked the search and retrieval websites on cocktails both at home and abroad via the Internet, books on cocktails available at the cocktail book section of two Shinjuku Kinokuniya Bookstores (biggest bookstore in Japan), the Imperial Hotel Tokyo's treasured material when the cocktail to commemorate the centennial of the hotel was created (a list of all the cocktails identifiable throughout the world as of the creation of the centennial cocktail), to name but a few, I was unable to identify the cocktail "**Chairman**," "**Chairwoman**," "**Chair**," "**Gicho**" or "**Zacho**," not to mention the cocktail "**Chairperson**." For example, as compared with the cocktail "Olympic" for which five or more recipes come up on the Internet, though the cocktail "**Chairperson**" is "the world's No. 1 cocktail," it is "the world's No. 0 (zero) cocktail" in terms of name recognition as it stands because no articles can be found. In other words, it has yet to be listed on any literature and introduced at any cocktail lecture either as of today in 2012. Why is that? Why has it yet to be recognized by any cocktail workshop or publication? Is it a mere matter of time? Will this be rectified as time goes by?

Mr. Sato

In the case of an original cocktail, customers order it at many different bars, which in turn helps it become widespread little by little. It takes several decades for it to become a household name.

Dr. Shida

In the case of my cocktail, as I always say at Hotel Okura Tokyo, "I am the only one that orders the cocktail," I don't aim to make it a household name. What I want to aim at is to let people know that it exists in the world. That's good enough. At the Main Bar of the Imperial Hotel Tokyo, which was chosen as the world's No. 1 bar by the Newsweek, they serve ordinary *kakinotane* snack (Japanese rice crackers shaped like persimmon seeds and peanuts) but to me, the snack created by the bar at the Four Seasons Hotel Tokyo fits better. Unfortunately, the only Bar at the SkyCity that publicized a cocktail lecture targeting

amateur guests in Auckland on its official website knew neither the cocktail **“Chairperson”** nor Dr. Shida on January 24, 2011. They were well-versed in Oceanian cocktails so I assume that they play on their kiwi fruit cocktail.

Mr. Sato

Dr. Shida, this is my personal opinion but cocktails are not for bartenders alone. If you have a good doctor and bartender, your life would be enriched.

Dr. Shida

Imperial Hotel Tokyo President Tetsuya Kobayashi is a law graduate of Keio University (Japan), so he seems to know the name of the cocktail **“Chairperson”** via the grapevine just like legal terms. But it was difficult for him to identify its recipe. Meanwhile, I met Mr. Shinya Tasaki, President of Association de la Sommelier Internationale, five times and as he is a world’s best sommelier, he remembers the recipe of my (Dr. Shida’s) cocktail but still does not remember the name Chairperson. Mr. Colin Field, Head Bartender at the Ritz Paris, does not seem to be willing to meet me, but I have been able to talk with you as I did with Mr. Salim Khoury, Head Bartender at the American Bar (Savoy Hotel London). The cocktail **“Chairperson”** that you made was “plenty of body” as compared to the one that President Watanabe made, which came across to me as “flinty.” Sapporo City has organized the Sapporo Sweets Competition annually since 2006 in a bid to call attention to Sapporo’s sweets on a nationwide scale in Japan. Nippon Bartenders Association and Hotel Barmen’s Association, Japan are keenly interested to create, educate the public on, and disseminate, original cocktails. Though I am a medical doctor, with the help of other bartenders, I am heading into the same direction. Thank you very much for your time to speak about cocktails to all professionals who are involved in cocktails and me, who is an amateur, and share valuable insights with us. I would appreciate it if you could kindly remember me along with the cocktail **“Chairperson”** as President Watanabe does. President Sato, again thank you very much for your time today (March 15, 2012).



China World Hotel Beijing



Mr. Ren on June 20, 2008



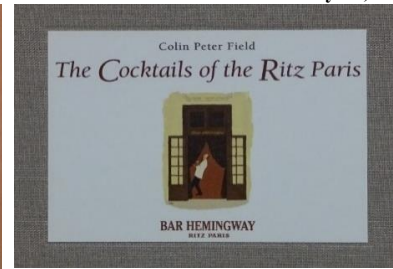
Mr. Otake, “World Best Bartender”
Diageo World Class Championships 2011
at New Delhi on July 15, 2011



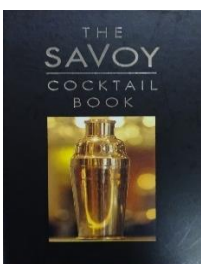
Ritz Hotel Paris



Mr. Devaux on July 23, 2009



The Cocktails of the Ritz Paris



The Savoy
Cocktail Book



Dr. Aramaki



Sheraton Hotel Boston



Mr. Sobel on October 9, 2009



Boston



Mr. Tasaki on August 3, 2011



Imperial Hotel Tokyo



Mr. Kobayashi on December 28, 2010

Concluded.

カクテル対談 (社)日本バーテンダー協会会長 × カクテル「議長」創作者

佐藤昭次郎殿：日本バーテンダー協会会長

志田幸久：全日本卓球チーム・チームドクター(1990-1994)、国際卓球連盟スポーツ科学会議・議長(1991)、
三重大学医学博士

Dr. 志田

私、新しい Cocktail のご紹介にて日本 100 カ所、世界 100 カ所の Hotel をすでに回ってまして、会長も知っていただけることと存じますが、2004年に Cocktail 「議長、座長」創作致しました、三重大学医学博士の志田と申します。Cocktail 「Chairperson」は2008年北京 Olympic 開催時、China World Hotel 北京の Official Olympic Cocktail として採用していただきました。本日はこのような機会が得られて光栄です。早速ですが、高い見地から核心部分3点について、是非お教え下さい。

佐藤会長

申し訳ありませんが、志田先生の Cocktail 私全く存じませんでした。うちの Bar Cask は先生（医師）に多く来ていただいておりますが、私が東京にいましたのはもう50年も前のことですから。

Dr. 志田

私三重大学医学博士、専門は内科です。ですから自分では Cocktail を作れません。先月2012年2月は、世界大会で優勝された東急 Cerulean Tower Hotel 東京の大竹学 Chief Bartender と渡邊一也 日本ホテルバーメンズ協会会長にもそれぞれ Cocktail 「Chairperson」作っていただきましたが、2月5日私が初めてお会いした大竹さんは、Cocktail 「Olympic」と Cocktail 「Chairperson」の区別がついていらっしやらないご様子で、2月9日これまで10回以上お会いしてます日本ホテルバーメンズ協会 渡邊会長からの、京王 Plaza Hotel 東京の領収書も、Cocktail 「Chairperson」ではなくて Cocktail 「Olympic」との記載になってました。そこで、今日ここで佐藤会長に決着をつけていただきたい。私もこのために東京から大分までやってきました。Savoy Cocktail Book にも記載のありません Cocktail 「Olympic」と、世界100カ所の Hotel、Bar、Lounge でご紹介済の Cocktail 「Chairperson」は、同じ Cocktail ではない、別の Cocktail という解釈で間違いありませんでしょうか。

佐藤会長

その通りです。別の Cocktail です。ただし「Olympic」ではありません。「Rolls-Royce」です。この元の Recipe は「Rolls-Royce」という Cocktail です。「Chairperson」は、「Rolls-Royce」と別の Cocktail です。

Dr. 志田

会長のおっしゃる通り、Ritz Hotel Paris の初代 Head Bartender、Mr. Frank Meier が創作したと言われる「Olympic」の Original Recipe は、Savoy Cocktail Book の Olympic の Recipe と若干異なります。私が2003年に Original Cocktail を創作し始めた際に最も参考にしました書籍が、The Cocktails of the Ritz Paris と Savoy Cocktail Book です。それで、世界一ともいわれる Ritz Hotel Paris で生まれた「Olympic」が目にとまり、Cocktail の Bible とされる Savoy Cocktail Book の Recipe を採用としました。従って、Global な解釈としまして、私の Recipe は、「Olympic」に Angostura Bitters を加えたものです。ちなみに The Cocktails of the Ritz Paris には Cocktail 「Olympic」の記述はなく、Ritz Hotel Paris の1924年創作 Recipe には、Cocktail 「Olympic」に Angostura Bitters は含まれていません。2009年7月23日 Ritz Hotel Paris の Bar Hemingway を訪れ、1er Barman の Mr. Roman Devaux に確認して来ました。良かったです。決着が付きまして。少なくとも、私の解釈の「Olympic」または会長のいわれる「Rolls-Royce」とは、別の Cocktail とのことがはっきりしました。

佐藤会長

Cocktail Competition 世界大会の審査員も務めてますが、我々はまず出品された Cocktail がこれまで発表された約5,000の Cocktail と同じものでないかを Check します。Naming、解説、Recipe です。残念ながら志田先生の「Chairperson」は、渡邊さん（日本バーテンダー協会会長）は却下されるでしょう。今は渡邊さん、Bar の現場から離れてみえますので。Angostura Bitters のみを Orthodox な Cocktail に加えて、全く別の Cocktail を創作、発表されたのは恐らく世界で志田先生が初めてです。

Dr. 志田

2001年9月11日に New York の世界貿易センタービルが倒壊する1週間程前に、世界貿易センタービルの Sky Bar-Lounge でいただいた Cocktail 「Manhattan」と、ANA InterContinental Hotel 東京の Champagne Bar で数回いただいたことがある「Champagne Cocktail」も、Angostura Bitters が入っている Cocktail と入っていない Cocktail、常識的には別の Cocktail です。2010年3月4日に Seoul で少しお話する機会がありました、韓国バーテンダー協会の Max Kim 会長も、「韓国では Angostura Bitters の輸入会社が倒産してしまい、今は国内どこの Hotel でも Cocktail 「Chairperson」は作れません」と話されてました。実は日本ホテルバーメンズ協会 渡邊一也会長監修カクテル専門書「いちばんおいしいカクテルの公式」（日本文芸社2010年発行）の中の「おいしいカクテルをつくる

公式」の考え方で、Cocktail「Olympic」は「3種類でつくる公式」。Cocktail「Chairperson」は「4種類でつくる公式」と、別の範疇のCocktailになります。

佐藤会長

横浜に世界一の山田高史（Bartender）さんがいます。先生、一度お会いになったら如何でしょう。IBA（世界バーテンダー協会）の大会（優勝）ですから、格としては申し分ありません。

Dr. 志田

是非会いに行かせていただきます。今東京の約30%、また市長以下Cocktail Promotionに力を入れてみえる横浜の約50%のCity Hotelで、Cocktail「Chairperson」。Bar Counterで名前のみお伝えして作っていただけますが、逆に言いますと、東京首都圏の半数以上の高級Hotelでは、「Cocktail『Chairperson』も志田先生も初耳です」状態にて、残念ながらまだ認識されていません。Ritz-Carlton Hotel 東京、Peninsula Hotel 東京、St. Regis Hotel 大阪、などもCocktailに関しては本格的でいらっしゃらないのか、意外とご存じない。以前Sheraton 都 Hotel 大阪でお話する機会がありました齋藤倫生 Bartender（日本ホテルバーメンズ協会Cocktail Competition、優勝者）は、「私達ProのBartenderでしたら、新しいCocktailでも一度（志田先生からの様に）聞いたら忘れないでしょう」と私に話され、Sheraton Hotel BostonのBar Manager、Mr. Jonathan Sobelからは、「Bostonは学問の街でみえますので、Bostonの数あるHotelにおかれましては、Cocktail

『Chairperson』の認識率、100%を期待しています」との私からのお尋ねに対し、2009年10月9日「We hope so.（そうありがたい）」とのお答えをいただきました。よく知ってみえますように、国際バーテンダー協会、故澤井慶明元副会長創作Original Cocktail「Mr. K」は、国際バーテンダー協会に登録されてますごく限られたCocktailのうちの一つですが、世界でも銀座のBar Orionsぐらいでしか作れない。逆にCocktail「Singapore Sling」は世界中で異なったOriginal RecipeのCocktailが作られています。私がCocktail「Chairperson」のRecipeを考案しました際に、それこそProの皆さんが一度聞いたらお忘れにならない覚えやすい名前とRecipeで、とのPointも頭の中にもありました。如何でしょう。なぜまだ半分以上の国内HotelのBartenderさんは、認知してみえないのでしょうか。Cocktailにそれ程力を入れてみえないためだけでしょうか。

佐藤会長

私は一瞬で忘れません。一生覚えています。うちのBarに27年間通っていただいた先生（医師）がみえまして、私少しずつお客様に合わせて、先生気付いてみえませんでした。いつもおいしくいただけてもらえます様、Martiniの作り方を変えてました。しかし、新しいCocktailだと1年も経つと忘れてしまう人もいるのかもしれない。

Dr. 志田

私一度Cerulean Tower 東急ホテル東京のNapa Wine Dinner Eventで、お忍びでいらっしゃったキリンホールディングスの荒蒔（あらまき）康一郎会長と同じTableでお話する機会がありました。佐藤会長と同じように、とてもお客様第一主義を全面に出されてました。またSONYのLogoは、余り知られていませんが時世に合わせて少しずつ変えられています。50歳の私が申し上げるのも抵抗がありますが、佐藤会長、良いところを採ってみえる様に拝見致します。そして最後に、日本バーテンダー協会などによるCocktail講座、Cocktailの書籍などについてです。2004年Cocktail創作時、Internetの国内外のCocktail検索Site、新宿にあります紀伊國屋書店2店舗（日本最大級書店）のカクテル書売り場に置いてありますCocktailの本、帝国Hotel東京100周年記念Cocktailを創られた際の帝国Hotel東京 秘蔵の資料（100周年記念Cocktail創作時、把握可能な世界で創られている全てのCocktail名総覧）等私拝見しましたが、Cocktail「Chairperson」はもちろんのことCocktail「Chairman」「Chairwoman」「Chair」「議長」「座長」も確認することは出来ませんでした。例えばInternet上、RecipeがNo.1からNo.5以上程も存在しますCocktail「Olympic」に比較しますと、Cocktail「Chairperson」は「世界No.1Cocktail」ですが、現状は「世界No.0（Zero）Cocktail」、確認出来る記載はありません。すなわち、恐らく2012年現在まだどの文献にも載っておらず、Cocktail講習会でも紹介されてはいないでしょう。なぜでしょう。なぜまだCocktail研修会、Cocktail書籍などでは認識されていないのでしょうか。単なる時間の問題だけで、時間を置けば改善されますでしょうか。

佐藤会長

Original Cocktailの場合、お客様がいろんなBarで頼んで、それが徐々に広がって行きます。OrthodoxなCocktailになるにはそれこそ何十年という年月が掛かります。

Dr. 志田

私のCocktailの場合、Hotel Okura 東京でも「私しか頼む人はいませんので」といつもお話ししてます様に、OrthodoxなCocktailを目指しているわけではありません。ただ世界に存在していることが認知されればそれで十分です。また、帝国Hotel東京のNewsweek誌で世界一のBarに選ばれたこともあるMain Barは、Orthodoxな柿の種を出していただけますが、私はFour Seasons Hotel 東京のBarの創作Snackの方が合います。しかし、Aucklandで唯一、一般のGuest向けCocktail講座をOfficial Internet HomepageでPRされてました、SkyCityのBar。2011年1月24日、残念ながらCocktail「Chairperson」も志田先生も、全くご存じありませんでした。OceaniaのCocktailについてはお詳しく、きっと「Kiwifruit Cocktail」で勝負されているのでしょうか。

佐藤会長

これは私の持論ですが、CocktailはBartenderだけのものではない、ということです。良い医師と良いBartender

を持たば、人生が豊かになります。

Dr. 志田

帝国ホテルの小林哲也社長、慶應大学法学部ご出身ですので、法律用語の様に Cocktail の名前「Chairperson」ぐらいは、風の便りに知ってみえるご様子。しかし、内容までは難しいとのことの様でした。逆に国際ソムリエ協会・田崎真也会長、5回ほどお目にかかりましたが、世界一の Sommelier でみえますので、私（志田医師）の Cocktail として、さすが中身（Recipe）は覚えてみえましたが、「議長」の名前はまだでいらっしやいます。Ritz Paris の Head Bartender、Mr. Colin Field は、私とはお合（会）いにならない様ですが、佐藤会長とは今日、American Bar（Savoy Hotel London）の Head Bartender、Mr. Salim Khoury 程、沢山お話を伺うことが出来ました。佐藤会長に作っていただいた Cocktail「Chairperson」は、渡邊会長の「さっぱり」としたお味に比べて「酷」を感じました。札幌では、2006年より「さっぽろスイーツコンペティション」を毎年開催し、「さっぽろスイーツ」を全国に向けて Appeal されてますが、日本バーテンダー協会も日本ホテルバーメンズ協会も、Original Cocktail の創作、啓蒙、普及には強い関心がおありになり、私医師ではありますが、皆さんのお力を借りて同じ方向に歩んでいます。今日は素人の私のみならず、Cocktail に関わる全ての Pro の皆さんに、Cocktail 談義、有益なお話をしていただきまして有難うございました。佐藤会長におかれましても、日本ホテルバーメンズ協会の渡邊会長と同様、今後とも Cocktail「議長」と共に、お見知り置きいただければ幸いです。会長、誠に有難うございました。

（以上）