



THE PATRONS' NEWSLETTER

Vol.1, No. 1.

Menu

1/2020, unsaleable



Mr Ernest, The Chief Brewer: “we produce more than just tasty food...”

It is a very well known fact, to all beer lovers, that the process of producing an amazingly tasting beer involves more than simply using quality ingredients and a functioning production line, it also needs a highly skilled brewer to ensure the best possible results. We would therefore like to introduce you to a Brewer Extraordinaire who is responsible for the making of the 'Patron' beers we all love.

Our Chief Brewer, Ernest, is no novice to the brewing process, in fact he has over 35yrs of experience in the industry. In our interview with this legend, you will learn that he is a free-spirited and humble human being, who found the time to talk to us whilst going about his daily work.

Hello, Ernest, we appreciate that you are very busy so we shall conduct this interview without any delays; with having over 35yrs of brewing experience, have you ever received any formal recognition for your work?

Hi, during my youth I entered many competitions within the brewery industry and have received a number of awards. However, the one that stands out the most for me is, from 1985, when I took part in the National Brewers Competition organised by the

brewery of Jarošov. This was during the era of Czechoslovakia and I was therefore competing, not only with the best of what Slovakia had to offer but, also with competitors from the Czech.

Another success I feel, personally, very proud of is opening a number of breweries across Europe and in Asia.

What do you consider is your biggest strengths that you bring to the brewery industry? Or alternatively, what is the most endearing thing, for you, within the brewing process?


I love to prepare and brew 'specials'... items aimed at individuals, as i believe that we are all different... by doing this I can open my mind and creativity. For example, we have recently produced a very successful ginger (ale) special, the secret of which, is based upon adding some fresh ginger in a way that ensures all of its goodness remains present in the final product and therefore offers a healthy alternative.

How did you become a brewer in the first place? Was it a love at first sight?


It definitely wasn't a love at first sight, I can tell you that much... As time went by and I got older this field of work interested me more and more, these days I would not change it for anything. However it is important to realise that this field of work is for the long 'run' and one has to keep, continuously, improving along the way.


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STARTERS & SNACKS THAT GO WELL WITH BEER

80 g	Duck liver spread with toasted bread /2pcs/ A 1	3,90 €
80 g	Bavarian style spread with camembert toast x 4pcs / A 1, 7	3,80 €
130 g	Grilled mini sausages mustard, horseradish, bread /2pcs/ A 1, 10	5,20 €
100 g	Duck liver roasted on the dark beer with onions, toasted bread /2pcs/ A 1	4,90 €
80 g	Devil's toast spicy meat spread, toast or fried bread x 4pcs / A 1	5,00 €
 120 g	Pickled camembert brie-type cheese pickled in oil with onion, peppers and herbs accompanied with toast x 2pcs / A 1, 7	4,70 €
100 g	Salmon tartare toast x 6pcs / *A 1, 4, 10	8,20 €
100 g	Steak tartare toast or fried bread x 6pcs / *A 1, 3, 10	12,10 €
300 g	Smoked meats & cheese platter selection of cheeses and smoked meats, bread / A 1, 7	9,90 €
100 g	Warm roasted almonds A 8	4,10 €
1 ks	Savoury Bun 90 g A 1, 3	1,00 €
1 ks	Bacon flavoured 'pagač' (bun) 90 g A 1, 3, 7	1,20 €

AGENDA OF SUGGESTED BEERS

 light / lager beer / 12%

 special / ale/ Bavarian style beer...

 dark beer



Can you share with us your most powerful and/or funniest experience from your career to date?

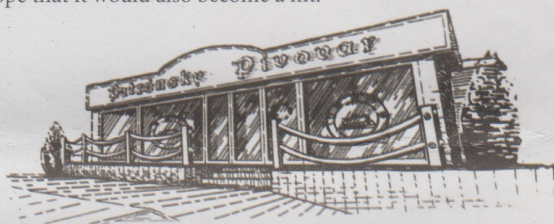
A funny situation? ...I quite often talk to 'my' beer whilst making it (does that count?). My career highlight to date, for sure, has to be being part of the team at the 'Dunajsky Pivovar' (the Danube Brewery Pub) as I consider it to be a unique place in Europe and it is a privilege to work there, I feel honoured.

Dear Enest, THANK YOU for your time in giving this interview and we are looking forward to enjoying more of the special treats you will produce for us.

THE PATRON BREWERY HOUSE

At the start of the year, we have decided to alter one of our light beers (lagers) with a view to produce a limited edition of the Patron's Brewery 2013 beer. We've approached one of the best Slovak independent distilleries, the Marsen Distillery, that prides itself on producing small quantities of distilled liquors at the highest quality possible, free of harmful chemicals.

Our brewery produces a high quality, hoppy beer slightly tinged with the sweetness of caramel and we believed it was definitely worth giving it a try. We felt that the distillery process gives a soul to our beer and would enthrall others to try it out. The specific taste and beautiful aroma of our beer is simply magical. Following the success of our light beer (lager) amongst our customers, we have commissioned a dark ale version, at the end of 2013, with the hope that it would also become a hit.



THE PATRONS' BEER SPECIALS

We, at the Patrons' Brewery Pub, are very pleased to be able to offer you some of our non-traditional, yet tested, specialty beers.

Our specials are produced using specially selected malt and by adding natural ingredients, such as ginger, honey or coffee, during the making process. You can try out our, Patrons' Brewery, own beer specials with hints of coffee, ginger, honey or smoke as well as semi-dark beer (13-18), white beer or the Christmas ale.

RYE SPECIAL: An intense tasting specialty beer that is produced using a top-fermentation process that incorporates three different types of malt and results in doughy flavour. This beer's attributes are characteristic of a top-fermentation process that delivers a fruity flavour, light colour whilst remaining slightly cloudy. A rich thick froth completes the look of this beer. This beer matures in the keg for 4 weeks and its alcohol strength is 4.5%.

ALE: Our ale is brewed via a fermentation method that uses two types of malt, the main one being the Pilsner-style malt. The taste is achieved not only by using a special type of yeast but by adding highly aromatic hops to the production process as well as during the fermentation period. This beer is fruity and a little more bitter tasting than traditional beers. The maturity period lasts 4 weeks and produces a strength of alcohol at 4.5%.

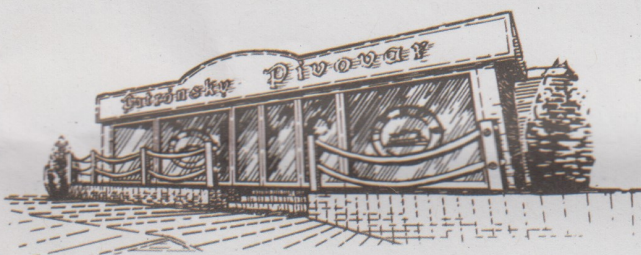
WHEAT SPECIAL LAGER: This beer is made out of three kinds of malt and includes a large proportion of wheat. The top-fermentation process gives this beer its flavour. The volume of alcohol is set at a minimum of 5%.

The Patrons' Brewery Pub's philosophy is to provide honest tradition whilst offering new experiences. We will inform you about any future additions to our beer specials as and when we introduce new products to our range.

HOW IS BEER MADE?

Let's be honest, we all love a beer... but do you know everything about how it's made? So please spare a moment, take a sip of your Patrons' beer and read about the process and technology that goes behind the scenes in bringing you our flavour-some golden nectar day in / day out.

Beer production is made up of a number of stages, but most importantly of preparation and production starting with the making of the malt wort that is a sugary early stage, followed by mashing, loitering, boiling & hopping, hop separation & cooling and fermentation. Special beer yeast is used during the process of, either top or bottom, fermentation and ranges in temperatures of 10-20C or 5-10C accordingly. Ale yeast or brewing yeast collect at the top and produce the froth.



It is necessary to apply a cooling element to the production process, which in our case is ice cold water at a temperature of -8C. We use 4 main stages during the fermentation stage and this requires a close monitoring of CO2 levels. The final stage of beer production is pouring of the 'new' beer into kegs, bottles or cans. However it is important to ensure that our Patron beers are adequately clear and tasty so therefore it is important that we filter the liquid prior to storage. Some beers, most commonly lagers / light beers, are heated up up to the boiling point prior to being bottled as this ensures longevity and preserves them for a number of months.

Do you still have your favourite Patron beer to hand? If so, then the final step is down to you... take a sip and enjoy, because now you know the story of your beer.

SOUPS





0,33 l	Homemade chicken broth with chicken and thin noodles A 1, 3, 9	3,50 €
0,33 l	Garlic soup with croutons with cheese A 1, 7, 9	3,30 €
0,33 l	Sour cabbage soup with sausage and bread A 1, 7, 12	4,70 €
0,33 l	Creamy pumpkin soup with crips made out of bacon from the Orava region in Slovakia	4,20 €

PATRONS' BREWERY PUB'S SPECIALS

200 g	'The Patrons' pulled pork burger Slow-cooked pulled pork served on a rustic roll with coleslaw and potato fries A 1, 3, 7, 10	9,20 €	
200 g	Roasted pork meat cabbage ,potato dumpling A 1,3,7	8,20 €	
300 g	Sheep cheese gnocchi-style pasta with fried bacon lardons A 1, 7	7,70 €	
250 g	Roast duck leg with steamed red cabbage, home made 'lokše' savoury flatbread x 2pcs A 1, 12	13,20 €	
200 g	Beef & Beer goulash with steamed Czech-style dumpling A 1, 3, 7	9,90 €	
150 g	Thinly sliced sirloin steak in a creamy sauce with cranberry sauce and steamed Slovak dumpling A 1, 3, 7, 9, 10	10,20 €	
250 g	Slow-roasted pork brisket in beer, with mashed potatoes A 1, 7	8,20 €	
1100 g	Grilled meat platter with garlic & dark beer marinade, pickled vegetables, horseradish, mustard, bread. It may take approx. 35mins to prepare this dish A 1, 10	15,90 €	



QUICK SNACKS AND MEALS FROM THE GRILL

200 g	Chicken steak, breast sauce of your choice 100g / mushroom, blue cheese, green pepper, chilli A 7, 10	7,90 €
250 g	Beef steak, sirloin / fillet sauce of your choice 100g / mushroom, blue cheese, green pepper, chilli A 7, 10	19,70 €
 250 g	Beef 'Rib eye' steak with baked potatoes and herb creamy sauce A 7	16,00 €
250 g	Grilled chicken leg with grilled vegetables /eggplant, zucchini, pepper, onion/	8,90 €
 180 g	Pork medallions with traditional Czech-recipe plum sauce, mashed potatoes A 7, 12	12,10 €
200 g	Viennese Veal Schnitzel with potato salad A 1, 3, 7, 10	14,00 €
 200 g	Devil's pan roast potatoes, rice, sautéed pork medallions, chilli, peppers and mushrooms A 1, 3	11,10 €
200 g	Selection of pan fried meats chicken breast, port medallions, beef sirloin, sausage, onion, bacon, with rosemary potatoes	11,20 €
 500 g	Roasted pork ribs with spicy glaze and smoky sauce, pickled vegetables, bread A 1, 3, 7, 10	12,30 €

FISH, SALADS AND VEGETARIAN MEALS

 200 g	Salmon fillet on parsley butter with rose peppers, dijon & capers sauce, boiled potatoes A 7, 3, 4, 10	13,20 €
250 g	Risotto - daily special pumpkin, spinach, mushroom, beetroot ... / parmesan A 7	7,20 €
280 g	Tagliatelle with salmon and courgette in a white wine sauce with butter and cherry tomatoes A 1, 4, 7, 12	8,20 €
120 g	Deep fried Eidam cheese with french fries and tartare sauce A 1, 3, 7, 10	7,10 €
300 g	Grilled chicken salad salad leaves, anchovies dressing, capers, parmesan, bacon and garlic croutons A 1, 3, 4, 7, 10	8,90 €

BEER AND ITS HEALTH BENEFITS

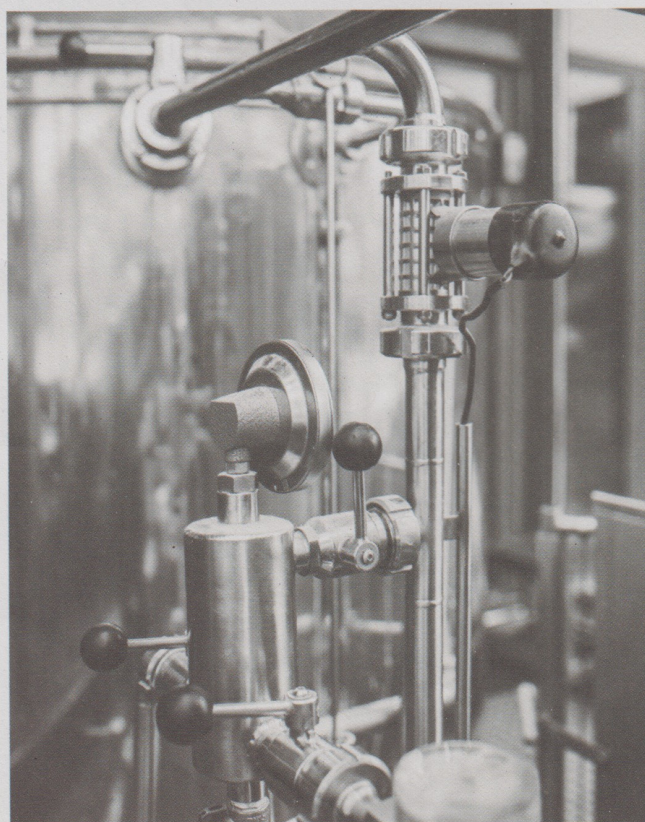
Beer is rich in vitamin B, it also contains important minerals (potassium, magnesium, calcium, zinc and iron). Our bodies gain fibre from it and it consists only of a minimum amount of sugar.

HEALTHY BEER

Beer helps to protect our bodies against high blood pressure, heart attack or stroke. It increases the levels of good cholesterol in our blood and acts as a deterrent against diabetes. Drinking of beer also helps our kidney function and reduces the risk of kidney stones. It improves metabolism, but it is a mistake to drink beer whilst eating fatty or difficult to digest foods, as it can have the opposite effect and cause digestive problems. It is therefore recommended to drink before eating, especially when you are considering having a meal that you may find harder to digest. Beer also improves appetite and that's why it should never be missed of at a party or a gathering. If you suffer with stress or find it difficult to fall asleep, beer may also help. It will calm you down and send you to sleep quicker. Due its high content of vitamin B it is also ideal in improving the condition of your hair, nails and skin.

THE DARKER THE BETTER

During the production of dark beer darker hops are used that have a higher level of antioxidants, and because of this darker beer is even better for your body, it cleanses it better.



THE GUINNESS WORLD BOOK BEER RECORDS

Beer is an interesting hobby and passion for most of us. The best thing about it is that it attracts the attention of many creative people. Have a drink of your favourite Patron Beer and read about the most intriguing beer records that found a place in the famous Guinness World Book of Records.

1. The fastest time to drink a beer - 1.3 seconds

During the world championship in beer drinking, in 1977, American national named Steven Petrosino successfully managed to drink 1litre of beer in 1.3 seconds, beating the previously held record by more than half.

2. The world record in most beers carried in one go - 20 beer glasses

Reinhard Wurtz, a Bavarian restaurant owner, broken the world record by carrying 20 full beer glasses within a 40 meters distance. Each individual glass weighed a 2.5kg, which meant that Reinhard carried a combined weight of 50kg of liquid and glass. It is interesting to note, that the previous record holder was a bar lady named, Anita Schwartz, who successfully carried 16 full beer glasses. This proves that in the world of beer there is no sex discrimination.

3. The most bitter beer in the world - The Hop

Mr Peter Fowler, produced an 8% beer called the Hop that has been proven to be the most bitter of all beers by two independent US laboratories. The measure of bitterness was at 323 points of the international scale used.

4. The strongest beer in the world - 55% alcohol proof

A beer named, The End of History, is 55% alcohol proof and costs 765\$. This beer is sold and 'bottled' in taxidermy of dead animals; a limited edition of 12 bottles was recently sold using 7 minks, 4 squirrels and a rabbit.

5. The biggest house built out of beer coasters - 300000pcs

Sven Goebel, 21yrs, has decided to build a house using beer coasters. It consisted of 5 rooms with a fireplace and furniture. To validate his record, he couldn't use any glue that would support the structure, so once it was built he knocked it down to prove that he did not cheat.

6. The most pints of beer balanced on the top of a person's head - 237 pints (more than 134 litres)

This record was set by John Evans who is a well known world record holder in balancing objects on the top of his head. Alongside his record with the beer he also managed to successfully balance a Mini Cooper car on the top of his head.

7. The most expensive bottle of beer in the world - 16000\$

To this date, the most expensive bottle of beer, is a bottle of lager Lowenbrau that originates from a German airship that exploded in 1937. The beer bottle landed on the ground and was later sold for 16000\$ taking on the record of being the most expensive in the world.

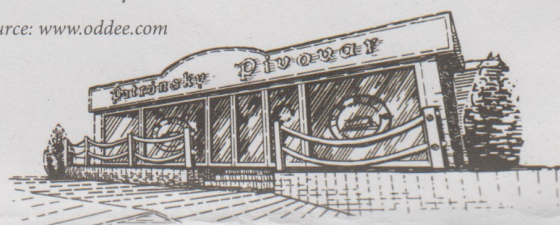
8. The biggest beer glass - 244cm in height, 430 gallons in volume (approx. 1627,6 litres)

The biggest beer glass was filled up in an Irish Pub, The Auld Dubliner, where over 400 patrons witnessed this event. It contained 1627 litres of Guinness and it has therefore earned its place in the Guinness World Book of Records.

9. Longest serving barman - 77 years

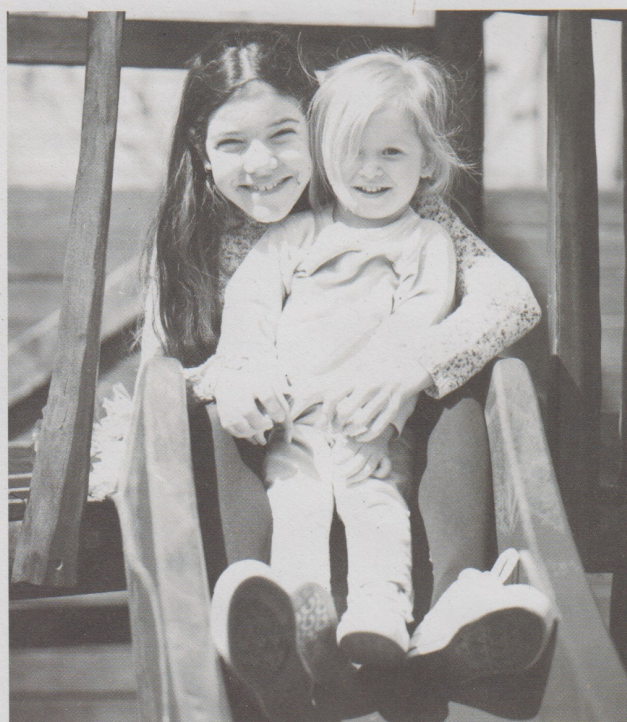
Mr Angelo Cammarata can definitely be described as a man who loved his job. Camm, as he was known to his friends, started serving beer at his father's shop in 1933 and has continued to do so up until his own cafe closed, when he was 95yrs old, and he has decided to retire, full 77 years later.

Source: www.oddee.com



KIDS MENU

100 g	Chicken breast with peas, carrots and mashed potatoes A 7	4,50 €
100 g	Chicken nuggets french fries or rice A 1, 3, 7	4,50 €



SIDES

SALADS WITH CLASSIC VINAIGRETTE DRESSING

150 g	Mixed salad	2,70 €
150 g	Tomato and onion salad	2,50 €
150 g	Cucumber salad	2,50 €
	optional sour cream dressing	
200 g	Potatoes	2,20 €
	boiled potatoes with butter A 7	
	roast potatoes, mashed potatoes with onion, french fries	
200 g	Potato salad A10	2,80 €
200 g	Dumpling	2,10 €
	traditional Czech-style recipe, potato dumpling, steamed dumpling A 1,3,7	
50 g	Savoury flatbread 'lokša' 1 pc A 1	1,20 €
200 g	Steamed rice	2,30 €
200 g	Grilled vegetables	3,90 €
	aubergine, courgette, peppers...	
200 g	Steamed cabbage, red, white A 12	2,10 €
200 g	Pickled vegetables mix	2,00 €
100 g	Sauces: s hubami,	2,20 €
	mushroom, blue cheese, green pepper, traditional Czech plum sauce A 7, 12, chilli A 10	
50 g	Tartare sauce	1,50 €
	salad dressing A 3, 7, spicy Hungarian sauce, ketchup, mustard, horseradish	
20 g	Bread, gluten free,	0,25 €
	fried bread, toast... 1pc A 1, 7	

DESSERTS

90 g	American style pancakes	
	with blueberry jam	4,40 €
	and curd A 1, 3, 7	
200 g	Sweet potato gnocchi with hot butter	4,90 €
	topping of your own choice - poppy seeds, nuts, breadcrumbs & sugar A 1, 3, 7, 8	
120 g	Homemade peach pie	4,30 €
	with yeast extract A 1, 3, 7	

The weight of all meat dishes is listed in its uncooked state.

*We do not recommend that children, pregnant or breast feeding women and people with reduced immunity consume meat that has not been cooked.

A1 - cereals, wheat, gluten	A9 - celery
A2 - crustaceans, sea food	A10 - mustard
A3 - eggs and its derivatives	A11 - sesame seeds
A4 - fish	A12 - sulphites incl. sulphur dioxide
A5 - peanuts	A13 - lupin flour
A6 - soya beans	A14 - molluscs incl. mussels, clams, oysters, snails, squid, whelks...
A7 - milk / dairy	
A8 - nuts	

THE HISTORY OF 'PATRONKA'

I have lived in an apartment block for the employees of the bullet producing factory at Patronka during 1932 - 1939 with my uncle who, at the time, was a clerk at the factory, whilst I conducted my studies. I have returned to this area in 1945-1956 where I lived with my parents at their house.

This area of the city was named after the bullet making factory that was located here throughout the period of 1872-1939, its geographical span being quite significant and offering a wide range of industrial opportunities for businesses and employees alike.

The factory was built in 1871 by a Viennese businessman called Juraj Roth and employed over 50 workers at the beginning. Further expansion followed in 1890 when the employee numbers increased to 740 and by 1914 to 3000 people. In 1918 the Czechoslovakian state taken over the running and operation of the factory.

During the years of 1932-1935 the factory consisted of 16 buildings with workforce of 500, but by 1935 this number has reduced to approx. 200. The daily production of bullets was 1 million and these were mostly exported abroad (to Belgium, England and Australia). The factory production was phased down from 1935 and eventually finished its operation in 1938 due to safety issues. Its operation was slowly transferred over to a different region in Slovakia, a town called Povazska Bystrica. The closure of the factory was planned following a tragic explosion in 1930, in which 7 female workers died and many more suffered serious burns injuries.

Another important business was set up in 1868 by a craftsman, Frantisek Kuhmayer, where 300 local people worked in 4 factories producing army merchandise incl. service stripes, silver and golden threads etc. After the Second World War the factory produced Christmas decorations.

The area had a vibrant workers accommodation and community with a mix of apartment blocks, children's playgrounds and transport links to the rest of the city. In 1920 larger housing development taken place during which many family houses were built by a firm called Westend. In 1931 the first school was built for the local children. This area also boasted a hub for the 'trolley bus' transport system up until 1953 when an expansion taken place elsewhere in the city.



BEER

DRAUGHT BEERS

0,3 l	Patron dark beer 11,5 °	1,40 €
0,5 l	Patron dark beer 11,5 °	2,10 €
0,3 l	Patron dark beer 13 °	1,50 €
0,5 l	Patron dark beer 13 °	2,30 €
0,3 l	Radegast Birell 0% alcohol free beer	1,40 €
0,5 l	Radegast Birell 0% alcohol free beer	2,20 €

Speak to one of our waiters to find out more about our daily specials

PATRONS' BREWERY PUB'S LIMITED EDITION BEERS

4 cl	Pivovica light beer / lager - strong beer	6,80 €
4 cl	Pivovica dark beer - strong beer	6,80 €

NON-ALCOHOLIC DRINKS

0,33 l	Rajec spring water - sparkling / still	1,80 €
0,75 l	Rajec spring water - sparkling / still	3,10 €
0,75 l	Badoil	3,80 €
0,25 l	RC cola, Orangina	2,00 €
0,25 l	Chito tonic/bitter/ginger	1,90 €
0,25 l	Vinea	2,00 €
0,25 l	Red Bull	3,20 €
0,33 l	Pepsi, 7 up, Mirinda, Biele hrozno	1,90 €
0,1 l	Kofola original	0,40 €

JUICES

0,20 l	Rauch	2,00 €
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ICE TEA - MY TEA, NATIVA

0,25 l	Lemon, peach, green tea	2,10 €
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HOT DRINKS

7 g	Coffee espresso /7g coffee/	1,80 €
7 g	Cappuccino /7g coffee ,60ml milk/	2,00 €
7 g	Viennese coffee /7g coffee, fresh cream/	2,20 €
7 g	Caffeine free espresso	2,00 €
2 g	Tea - daily offer	1,80 €
2 g	Fresh mint or ginger tea	2,80 €
25 g	Hot chocolate with fresh cream	3,00 €
20 g	Honey	0,50 €
2 cl	Milk	0,40 €

ALCOHOLIC DRINKS

VODKA

4 cl	Absolut	2,70 €
4 cl	Finlandia	2,70 €

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4 cl	Beefeather	3,20 €
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RUM

4 cl	Republica Božkov	3,30 €
4 cl	Havana Club Anejo 3 Anos	3,50 €
4 cl	Diplomatico	6,00 €
4 cl	Zacapa 23 y.o	6,80 €
4 cl	Captain Morgan Spiced Gold	3,40 €

TEQUILA

4 cl	Olmeca silver	3,20 €
4 cl	Olmeca gold	3,50 €

WHISKY

4 cl	Ballantines	3,00 €
4 cl	Chivas regal 12 y.o.	5,20 €
4 cl	Jameson	3,40 €
4 cl	Tullamore dew	3,40 €
4 cl	Jack daniels	4,80 €

BRANDY & COGNAC

4 cl	Metaxa 5*	3,00 €
4 cl	Karpatské brandy	2,50 €
4 cl	Karpatské brandy špeciál v.s.o.p	3,90 €
4 cl	Hennessy v.s	5,00 €

SPIRITS

4 cl	Borovička spišská 40%	2,80 €
4 cl	Slivovica bošácka 52%	3,00 €
4 cl	Slivovica kosher 45%	3,20 €
4 cl	Hruškovica kosher 45%	3,20 €
4 cl	Vilmoska 37,5%	3,00 €
4 cl	Tatratea 52%	3,10 €

SELECTIVE SPIRITS / MARSEN

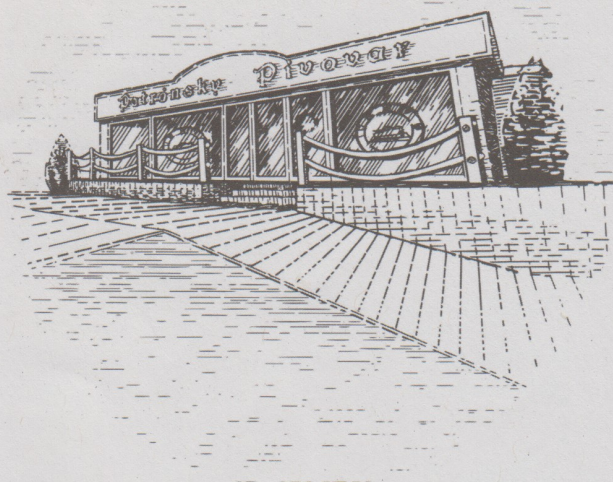
4 cl	Hruškovica Williams 42,3%	5,80 €
4 cl	Marhula Velkopavlovická 42,3%	5,80 €

LIQUEURS

4 cl	Jagermeister	3,10 €
4 cl	Fernet Stock/Citrus	2,60 €
4 cl	Becherovka	2,50 €
4 cl	Demänovka horká	2,40 €
4 cl	Baileys	3,10 €

APERITIFS

8 cl	Martini (bianco, dry, rosso)	3,00 €
4 cl	Campari	3,20 €
0,35 l	Aperol spritz (aperol, proseco, sóda)	4,10 €



SEKT

0,75 l	Hubert classique brut	11,50 €
0,75 l	Hubert de luxe	12,90 €
0,75 l	Prosecco	14,50 €

WINE

0,1 l	White - house wine	1,30 €
0,1 l	Rose - house wine	1,40 €
0,1 l	Red - house wine	1,50 €
0,1 l	Redcurrant - house wine	1,40 €



QUOTES ABOUT BEER

Benjamin Franklin: Beer is proof that God loves us and wants us to be happy.

Dave Barry: Without question the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with food.

Jack Handy: Sometimes when I reflect back on all the beer I drink I feel ashamed. Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. Then I say to myself, is it better that I drink this beer and let their dreams come true than to be selfish and worry about my liver.

Anonymous: Beer - helping ugly people have sex since 400BC.

Frank Zappa: You can't be a real country unless you have a beer and an airline. It helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer.

Plato: He was a wise man who invented beer.

Kaiser Wilhelm: Give me a woman who loves beer and I will conquer the world.

Stephen Wright: 24hrs in a day, 24 beers in a case. Coincidence?

CONTACT

PATRONSKY PIVOVAR / PATRONS' BREWERY PUB

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PATRÓN SKY PIVOVAR
Business ID No: 44041560
VAT Registration No: 2022561442
Main contact person: Zlatica Csolleova

OPENING HOURS

Monday - Thursday 11.00am - 11.00pm
Friday - Saturday 11.00am - 12.00am
Sunday 11.00am - 10.00pm

Card payments accepted

