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# Gassville, AR woman's pizza voted best in the United States

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GASSVILLE, Ark.-- Expert judges in an international competition say some of the best pizza in the world is right here in the Ozarks.

You might think of Chicago-style, New York-style, or even having to travel to Italy to get the best pizza ever.

But now, Arkansas-style is on the map.

A Gassville woman just claimed the titles of 'Best traditional pizza in the United States', and second place 'Best traditional pizza in the world,' behind a chef from Italy who has been making pizzas forever and was also schooled in the culinary arts.

Jane Mines who owns Nima's pizza just off Highway 62 in Gassville, Arkansas, just competed in the international competition in Las Vegas.

She had never even made a pizza until 6 years ago when she and her husband decided to buy a pizza shop in their retirement.

Her winning pie could only have two toppings, other than the cheese and sauce.

She chose her thinly sliced meatballs and roasted red peppers.

"I drove all the chefs crazy by having these cheese balls on the competition table and they all go through and say what is that, is it butter, no it's not butter, it is cheese. All of the chefs, especially the schooled chefs told me, 'this is a wild cheese blend and it shouldn't work, it shouldn't work... then they try it and go, it really works.'"

Jane's husband, Rick Mines, won 5th place in the non-traditional category.

That's where you can put as many crazy topping as you want, instead of just your basics such as pepperoni, sausage, etc.

Everything made at Nima's is homemade from scratch everyday. That means they grate 800 pounds of cheese per week to serve their customers.