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SPORTS, 1B

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MA firefighters sent to northern MN wildfires

Beth McDermott
The Taunton Daily Gazette
USA TODAY NETWORK

Along with the National Guard and firefighters from as far away as California, Florida and Pennsylvania, Massachusetts dispatched a third team of specially-trained wildland firefighters to

northern Minnesota as large fires continue to burn across the Boundary Waters region.
The 15-person deployment from Massachusetts includes personnel from the Department of Conservation and Recreation and the Department of Fish and Game's Division of Fisheries and Wildlife, according to a community an-

nouncement. Massachusetts previously sent two crews to support firefighting efforts in Minnesota, and several members of the first deployment have volunteered to return.
"I'm incredibly proud of our Massachusetts firefighters, including several
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An 11-person crew and four-person engine team from Massachusetts will embark on two-week deployment to Minnesota. PROVIDED BY OFFICE OF GOV. MAURA HEALEY



The Dirt Road Martini is a recipe in "Good Lookin' Cookin,'" a cookbook published in 2024 by Dolly Parton and Rachel Parton George. PROVIDED BY TEN SPEED PRESS, A DIVISION OF PENGUIN RANDOM HOUSE

Sanford and North Memorial deal finalized

Vanessa Carlson Bender
Sioux Falls Argus Leader
USA TODAY NETWORK

Sanford Health and North Memorial Health in Robbinsdale officially finalized their partnership on Monday, Sept. 1.
This action brings the two nonprofit organizations together under the Sanford Health name and creates a "first-of-its-kind, fully integrated health system for the state of Minnesota," according to a press release from Sanford Health.
After months of regulatory review since the partnership was announced in May, the deal expands Sanford's footprint into the Twin Cities while adding North Memorial's hospitals, clinics, emergency medical services network, 450+ providers and more than 6,500 employees to the Sioux Falls-based health system.
"Healthcare is changing rapidly and meeting the needs of Minnesota's communities will require us to think differently about how we deliver care and work together," said Sanford Health President and CEO Bill Gassen. "By bringing together North Memorial Health's deep roots in the communities it serves with Sanford Health's capabilities as an integrated health system, we'll strengthen and modernize Robbinsdale Hospital while building a more connected healthcare system that better serves patients across rural and urban Minnesota."

What does this mean for North Memorial patients?
For patients, no immediate changes are planned as to where they receive care or from whom, according to the Sanford press release. North Memorial Health will, however, transition to the Sanford Health brand "over a reasonable period of time," according to a recent memorandum from the Minnesota Attorney General's Office.
The memorandum, published on Aug. 28, lays out part of a 10-year oversight agreement between the
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Hey, good lookin'

How to make Dolly Parton's dirty martini

Angela George
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USA TODAY NETWORK

Somewhere on a porch in rural Tennessee, the late Dolly Parton may have held up a dainty martini glass, sipping away as the orange sun set behind the Great Smokies.
And like most things she did in life, she put a special twist on it.
As featured in her 2024 cookbook, "Good Lookin' Cookin,'" (Penguin Random House), Parton's three-ingredient

Southern twist on a classic dirty martini subbed out traditional olive brine for an even saltier, sharper Giardiniera vegetable brine — paired with porch staple unsweetened iced tea.
To make the drink especially "good lookin,'" it is topped with a skewer of Spanish olives and a mix of the Giardiniera's colorful jarred vegetables, which often include carrots, cauliflower, red peppers, onions or pickles.
Want to raise a glass to Dolly tonight? Here is the recipe.
The Dirt Road Martini
● 2 ounces vodka
● 2 ounces unsweetened iced tea

● 1/4 ounce pickled Giardiniera brine
● Spanish Queen olives for garnish
● Vegetable pieces from the Giardiniera for garnish
Combine the vodka, unsweetened iced tea and brine in a chilled, ice-filled mixing glass.
Stir well.
Garnish with a skewer of olives and vegetable pieces.
Makes one serving.
To make a pitcher, combine 1 bottle of vodka, 3 cups unsweetened iced tea and 3 ounces Giardiniera brine. Chill until ready to serve over ice, then top with skewered olives and vegetable pieces. Makes 12 servings.

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