

HOROSCOPE / PERSONALS / NEWSLETTER / FEEDBACK / ONLINE ADVERTISING / ARCHIVES

CLASSIFIEDS



LA WEEKLY

NEWS / COLUMNS / FILM / MUSIC / THEATER / ARTS / FOOD / CALENDAR

SEARCH

DECEMBER 24 - 30, 2004

in this week's issue

### features

**Back to the Future Cop:** Peter Torres is the only LAPD officer who calls the hard streets of Newton Division home. Is he the next generation of L.A. policing? BY JEFFREY ANDERSON

### news

**The Lid Comes Off:** Secret memo to Mayor Hahn lays blame for DWPI's woes on union control. BY JEFFREY ANDERSON

**Blurring the Color Lines:** Who says the black community is monolithic? On the eve of the primary, Villaraigosa, Parks and Hahn win endorsements from black groups. BY ERIN AUBRY KAPLAN

**Beyond 30-Second Spots:** Debating the merits of a civic discourse. BY ROBERT GREENE

**Red Line to Somewhere:** Henry Waxman is onboard U sort of. BY CHRISTINE PELISEK

**Westside Bash:** Council candidates trade charges on sexual -orientation. BY ROBERT GREENE

**Our Russia, Ourselves:** Sleeping with the enemy . . . then scolding her. BY STEVEN LEIGH MORRIS

**Leaving Bush Behind:** Companies make peace with the Kyoto protocol. BY WILLIAM J. KELLY

**Live Short and Prosper:** The administration tells blacks that Social Security reform is good for them, considering how young they die. BY ERIN AUBRY KAPLAN

## The List 2004

### Best Dishes of 2004

by Jonathan Gold

**Banh mi**, of course, are the Vietnamese equivalent of submarine sandwiches, with charcuterie and vegetables smeared with mayonnaise and laid into fresh baguettes.

The most important banh mi is the sandwich usually referred to as banh mi dac biet, which is a best-of-pig combo sandwich: ham, headcheese, liver paté, and sometimes a sort of sour ham, a filet of fresh cucumber, pickled slivers of carrot and daikon, sliced chiles, and a handful of cilantro. 2004 was the year of the banh mi in the San Gabriel Valley, the year that the phenomnon spread beyond a few old-fashioned specialty shops to a Starbucks like profusion. Of the many, many banh mi parlors in the neighborhood, we like **Mr. Baguette**, especially the banh mi made on fresh baguettes frosted with toasted sesame seeds. 8702 E. Valley Blvd., Rosemead, (626) 288-9166.



**Banh Mi at Mr. Baguette**

