



LA WEEKLY

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SEARCH

DECEMBER 24 - 30, 2004

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[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 phenomenon 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

