Chapter 2 Problem 6 Faraway

Faraway, Julian J.. Linear Models with R, Second Edition (Chapman & Hall/CRC Texts in Statistical Science). CRC Press.

Bruce Campbell 25 August, 2017

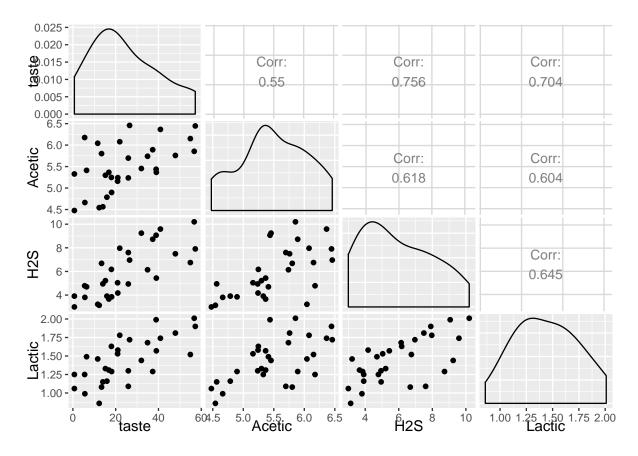
Thirty samples of cheddar cheese were analyzed for their content of acetic acid, hydrogen sulfide and lactic acid. Each sample was tasted and scored by a panel of judges and the average taste score produced. Use the cheddar data to answer the following:

- (a) Fit a regression model with taste as the response and the three chemical contents as predictors. Report the values of the regression coefficients.
- (b) Compute the correlation between the fitted values and the response. Square it. Identify where this value appears in the regression output.
- (c) Fit the same regression model but without an intercept term. What is the value of R 2 reported in the output? Compute a more reasonable measure of the goodness of fit for this example.

Fit the linear model $taste \sim Acetic + H2S + Lactic$

First we load and inspect the data

```
data(cheddar, package = "faraway")
head(cheddar)
##
     taste Acetic
                   H2S Lactic
     12.3 4.543 3.135
                         0.86
     20.9 5.159 5.043
                         1.53
     39.0 5.366 5.438
                         1.57
     47.9 5.759 7.496
## 5
      5.6 4.663 3.807
                         0.99
## 6 25.9 5.697 7.601
                         1.09
ggpairs(data = cheddar)
```



Fit the model and display the regression coefficients

```
lm.fit <- lm(taste ~ Acetic + H2S + Lactic, data = cheddar)
summary(lm.fit)</pre>
```

```
##
## Call:
## lm(formula = taste ~ Acetic + H2S + Lactic, data = cheddar)
## Residuals:
##
      Min
                1Q Median
                                ЗQ
                                       Max
## -17.390 -6.612 -1.009
                             4.908
                                    25.449
##
## Coefficients:
##
              Estimate Std. Error t value Pr(>|t|)
## (Intercept) -28.8768
                           19.7354
                                   -1.463 0.15540
## Acetic
                 0.3277
                            4.4598
                                     0.073 0.94198
## H2S
                 3.9118
                            1.2484
                                     3.133 0.00425 **
                19.6705
                            8.6291
                                     2.280 0.03108 *
## Lactic
## Signif. codes: 0 '***' 0.001 '**' 0.01 '*' 0.05 '.' 0.1 ' ' 1
##
## Residual standard error: 10.13 on 26 degrees of freedom
## Multiple R-squared: 0.6518, Adjusted R-squared: 0.6116
## F-statistic: 16.22 on 3 and 26 DF, p-value: 3.81e-06
```

Compute the correlation between the fitted values and the response. Square it. Identify where this value appears in the regression output.

```
yhat <- lm.fit$fitted.values

y <- cheddar$taste

corr.fitted_response <- cor(yhat, y)

pander(data.frame(r_sq = corr.fitted_response^2), caption = "Squared Correlation between actual and pre-</pre>
```

Table 1: Squared Correlation between actual and predicted

```
r_sq
0.6518
```

The value we calculated is the multiple R-squared in the regression output. Note the adjusted R-squared is a modified version of R-squared that has been adjusted for the number of predictors in the model. We use the adjusted R-squared when comparing models - it increases only if the new terms improve the model more than would be expected by chance.

Diagnotic plots for this model - uncomment for display.

```
# plot(lm.fit)
```

Fit the model without an intercept term.

In R a formula has an implied intercept term. To remove this use either $y \sim x-1$ or $y \sim 0+x$ in the formula. For our case we will fit $taste \sim Acetic + H2S + Lactic - 1$. We'll need to account for the lack of intercept term when evaluating the quality of the fit. The default R^2 calculation in R assumes a null model with an intercept.

```
lm.fit.nointercept <- lm(taste ~ Acetic + H2S + Lactic - 1, data = cheddar)
summary(lm.fit.nointercept)
##
## Call:</pre>
```

```
## lm(formula = taste ~ Acetic + H2S + Lactic - 1, data = cheddar)
##
## Residuals:
       Min
                  1Q
                       Median
                                    3Q
                                            Max
## -15.4521 -6.5262 -0.6388
                                4.6811
                                        28.4744
##
## Coefficients:
##
         Estimate Std. Error t value Pr(>|t|)
            -5.454
                        2.111
                              -2.583 0.01553 *
## Acetic
            4.576
                        1.187
                                3.854 0.00065 ***
## H2S
            19.127
                        8.801
                                2.173 0.03871 *
## Lactic
## ---
## Signif. codes: 0 '***' 0.001 '**' 0.05 '.' 0.1 ' ' 1
##
## Residual standard error: 10.34 on 27 degrees of freedom
## Multiple R-squared: 0.8877, Adjusted R-squared: 0.8752
```

F-statistic: 71.15 on 3 and 27 DF, p-value: 6.099e-13

The reported R^2 in this case is 0.8877 We see the jump in calculated value that the textbook mentions. Now we'll calculate $R^2 = corr^2(y, \hat{y})$

```
yhat <- lm.fit.nointercept$fitted.values

y <- cheddar$taste

corr.fitted_response.nointercept <- cor(yhat, y)

pander(data.frame(r_sq = corr.fitted_response.nointercept^2), caption = "Squared Correlation between according to the correlation according to the correlation between according to the correlation between according to the correlation according to the correlation between according to the correlation a
```

Table 2: Squared Correlation between actual and predicted

We see this value is commensurate with the value we obtained when there was an intercept.

Diagnotic plots for this model - uncomment for display.

```
# plot(lm.fit.nointercept)
```