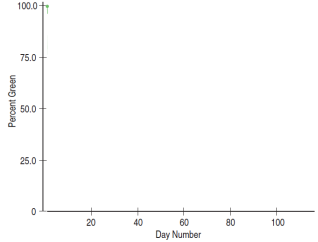


Lesson 24: How unusual must the observed results be in order to be considered statistically significant?

Dealing with random phenomenon



Day	Light	% Green
1	Green	100



The overall percentage of times the light is green settles down as you see more outcomes.

Law of large numbers:

we believe that over the long run (the very long run), events will occur with a certain relative frequency, and we call that the probability of the event.

What do we mean when we say that a coin has a 50% chance of landing heads?

When we say a coin has a 50% chance of landing heads. We are not saying that it must land heads one of every two times you toss it, or exactly 50 times in 100. We are saying that we believe that over many, many tosses we will see about 50% heads.

short-run anomalies get drowned out in the long run

Law of Averages is False

The so-called Law of Averages assumes that the more something has not happened, the more likely it becomes.

We hear such reasoning frequently. A baseball player who is recently 0 for 12 is "due" for a hit.

Many people believe that if a coin has landed heads 5 times in a row they should now bet on tails. Such reasoning overlooks the fact that unusual outcomes are just that – unusual, not impossible.

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Reminder: We believe in the law of large numbers

NOT Law of Averages

argument for hot hand

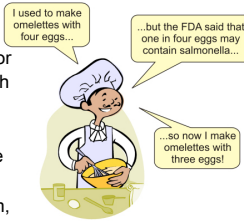
There are at least three reasons why people believe in the "Law of Averages."

- 1. They misunderstand the Law of Large Numbers, thinking it suggests that randomness compensates for anomalies instead of just ignoring and overwhelming them.
2. They confuse situations involving independent events with what they know about events that aren't independent, like drawing a card from a deck without replacement.
3. They sense that things actually do happen that way. They see a coin land heads five times in a row and think it will probably be tails next.

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Bureaucrat's Math Makes Dizzy Dozen

The menu at the Coffee Garden at 900 East and 900 South in Salt Lake City has included a scrumptious selection of quiche for about 10 years. The recipe calls for four fresh eggs for each quiche. A Salt Lake County Health Department inspector paid a visit recently and pointed out that research by the Food and Drug Administration indicates that one in four eggs carries *Salmonella* bacterium, so restaurants should never use more than three eggs when preparing quiche. The manager on duty wondered if simply throwing out three eggs from each dozen and using the remaining nine in four-egg-quiches would serve the same purpose.



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