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Short Report of the Telgte Meeting  
on Social Dimensions of Taste

Summary:

Apropos of the edition of No.50 of the research report series an authors' meeting on matters of taste took place near Telgte. Its most significant results are reported in this anniversary number.

### Short Report of the Telgte Meeting on Social Dimensions of Taste

The intended publication of an anniversary number (No.50) of the research report series "Bielefelder Arbeiten zur Sozialpsychologie" in June, 1979, led Dietrich Brackwede to organize an ad-hoc authors' workshop. Since the series editor had placed several bottles of French wine (vin d'Alsace) at the authors' disposal all relevant conditions for a successful discussion of current and future trends in social psychology were given. So the meeting took place at the end of May, 1979, near Telgte in Westphalia.

The first topic of discussion was the publication language: English, German, or French. The well known viewpoints of Werner TRAXEL (1975) and Gustav Adolf LIENERT (1977) against and for English were confronted with each other. The graffiti of a young Bielefeld student of sociology on Professor Mummendey's door ("schreib deutsch du Arsch!") gave further support for a discussion of the social relevant question whether German should be the most sensitive language for publication. Finally, there was a strong preference for English. French had been without chance (thus running counter modern trends within the European Association of Experimental Social Psychology) because the wine was French.

After having decided for English the authors started discussing methodological problems in a broader sense. Most of the participants of the meeting carried with them TAJFEL & FRASER's (1978) Penguin book because it had less weight than ISRAEL & TAJFEL's (1972) critical assessment of the context of social psychology. The discussion switched over to a critical analysis of critical psychology and touched some practical aspects of modern action research and modern action theory (Handlungstheorie). The notion was accepted that a modern psychological theory of action would have to start from the concept of human individuals that are in one way or another active. Taken this as a substantive result of discussion with implications for further methodological and/or theoretical research, Gabriele Löscher, our youngest coworker opened the first white wine bottle. The full flavour of GEWURZTRAMINER gave rise to the still undiscussed question whether different dimensions of taste govern social psychologists' judgments when they discuss social scientific problems.

While taste has been a well-known object of psychophysics - Gustav Theodor FECHNER himself has facilitated experimental taste psychology by his famous study on cross-sections of sausage (Salami) - more complex research on human

taste has more and more become a matter of researcher's taste. This led some of the Bielefeld authors to the question whether eliminating deficits of research on taste by investigating empirically the dimensions of taste of French sorts of wine (e.g., vins d'Alsace) would be of social relevance, yes or no. They decided "yes" because the majority thought that nothing would be a more genuine social matter than sitting together and tasting while discussing matters of taste. Furthermore there was complete agreement that it would be difficult to find a problem that could not be due to a social psychological analysis since it would be hard work to find an object of research that is not "social". Finally the operationist's viewpoint that social psychology is what social psychologists do decided the issue of discussion. The participants of the Telgte meeting agreed to restrict themselves on a limited number of stimuli to taste, and their unanimous votes were for tasting and evaluating different sorts of Alsatian wine.

Three of the authors or subjects immediately performed a simple pair comparison procedure à la Louis Leon THURSTONE's method of pair comparison (cf. GUILFORD 1954) involving four stimuli (two GEWURZTRAMINERs and two RIESLINGs) in an adjacent room. By consuming and comparing each possible pair of stimuli,  $n(n-1)/2$  pair comparisons resulted when sequence or order effects were neglected, where the criterion of judgment was called "Kräftigkeit/Mundigkeit". The resulting unidimensional "Mundigkeit"-scale was 0.00 - 0.06 - 0.25 - 2.45, thus indicating the existence of a dominant taste of only one of the stimuli (a GEWURZTRAMINER) over the three others including another GEWURZTRAMINER. It was argued that only one dimension would not be sufficient to characterize French wines. Moreover the criterion seems to be synonymous with "Gewürztraminerhaftigkeit" so that the result could be trivial though one of the GEWURZTRAMINERs did not differ from the RIESLINGs. The results of this rather primitive scaling procedure seem to show how necessary it would be to detect fundamental dimensions or factors of taste by using multivariate procedures and having some knowledge of the dimensional structure of taste before assessing specific sorts of wine according to some criterion of taste. As a result the participants of the Telgte meeting decided to start a multidimensional scaling procedure using all different sorts of Alsatian wine being accessible.

Eight stimuli bottled in neutral-looking containers labeled A to H were prepared by one of the colleagues who was expected to remember the code less than the others as a result of the foregoing THURSTONE procedure. The

subjects made comparisons of each pair of stimuli with regard to their perceived distance or similarity. The distance scale was a five-points rating scale (1 for minimal, 5 for maximal distance). The drinking procedure included  $n(n-1)/2 = 28$  pair comparisons (double-gulps) of random order. The resulting distance matrix is presented in Table I.

Table I:

Mean distance scores of pairs of Alsatian wine. The 8 stimuli are coded A to H. Letters in brackets indicate different vine-growers.

		A	B	C	D	E	F	G	H
RIESLING (B)	A	--	3.0	2.6	3.4	3.4	2.4	2.0	2.6
GEWURZTRAMINER (S)	B		--	3.2	3.6	2.2	2.8	3.2	3.0
MUSCAT (K)	C			--	2.8	3.2	3.0	3.6	4.0
MUSCAT (M)	D				--	4.0	3.0	4.2	3.6
GEWURZTRAMINER (K)	E					--	2.8	2.6	2.4
SYLVANER (K)	F						--	2.4	1.6
RIESLING (S)	G							--	2.0
RIESLING (K)	H								--

To get some rough informations about clusters of stimuli a cluster analysis was performed. The method of choice was a cluster analysis programmed by the Health Sciences Computing Facility of the University of California, where clusters can be identified according to different amalgamation rules (BMDP1M). All processes begin with a cluster of one variable, this cluster joins with the cluster consisting of a second variable (or a second and a third) which is joined with a cluster that consists of one or some more variables, and so on. The first amalgamation rule were the maximal distances between the clustered variables, the second rule were the minimal distances, and the third amalgamation rule were the intercorrelations within the clusters. Distance scores were transformed into correlation coefficients according to LINNEWEBER's (1969) procedure. Tables II to IV show the resulting clusterings according to the three different procedures applied, when trees are constructed over the correlation matrices.

TREE PRINTED OVER CORRELATION MATRIX (SCALED 0-100).  
CLUSTERING BY MAXIMUM DISTANCE METHOD.

VARIABLE

NAME	NO.
A	( 1) 88/79/85 88 74 81 81/
E	( 5)/83/77 93 81 87 79/
F	( 6)/83 85 79 85 69/
B	( 2) 90 87/87 85/
D	( 4) 94/83 90/
G	( 7)/90 74/
C	( 3) 93/
H	( 8)/

Table II:  
Clustering by maximum  
distance method

TREE PRINTED OVER CORRELATION MATRIX (SCALED 0-100).  
CLUSTERING BY MINIMUM DISTANCE METHOD.

VARIABLE

NAME	NO.
A	( 1) 85 88 74 88 81 81/79/
B	( 2) 90 87 77/87 85/83/
D	( 4) 94/93/83 90/85/
G	( 7)/81/90 74/79/
E	( 5)/87 79/83/
C	( 3) 93/85/
H	( 8)/69/
F	( 6)/

Table III:  
Clustering by minimum  
distance method

TREE PRINTED OVER CORRELATION MATRIX (SCALED 0-100).  
CLUSTERING BY AVERAGE DISTANCE METHOD.

VARIABLE NAME	NO.
A	( 1) 88/85 88 74 81 81/79/
E	( 5)/77 93 81 87 79/83/
B	( 2) 90 87/87 85/83/
D	( 4) 94/83 90/85/
G	( 7)/90 74/79/
C	( 3) 93/85/
H	( 8)/69/
F	( 6)/

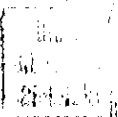
Table IV:  
Clustering by average  
distance method

Tables II to IV show complete agreement of the three cluster analyses:

- 1) variables D, G form the first cluster (a MUSCAT and a RIESLING)
- 2) variables D, G, B form the second cluster (a GEWURZTRAMINER joins the two)
- 3) variables D, G, B, H, C form the third cluster (another RIESLING and MUSCAT follow).

Since the participants of the Telgte meeting were not completely satisfied with what they called the DGB cluster because they were suspicious of the clusterings as being not independent of the specific amalgamation rules applied to the data they immediately tried two other rules, namely the maximal and minimal distances between the variables within the clusters when trees are constructed over the distance matrices. These cluster analyses agreed only in part with each other but by no means with the former ones, showing

- 1) a cluster consisting of variables A, G (two RIESLINGS)
- 2) a cluster of variables A, G, F, H (three RIESLINGS and a SYLVANER)
- 3) a cluster of variables A, G, F, H, B, E.



There was no agreement which rules to accept and which clusters to prefer. While some authors had a strong preference for the DGB cluster others preferred the RIESLING cluster solution. But all colleagues agreed with the interpretation that different results would be received when different criteria were applied.

Before a multidimensional scaling was tried a proposal was made to factor-analyse the data in any case: "Everything is factor-analyzed today, why not factor-analyze the wine data!" Since the method is a robust one and the number of variables did not exceed the number of authors there were no inhibitions to apply a principal components analysis with varimax rotations (SPSSPA2). The results were quite startling: Only one single factor with eigenvalue more than 1 was extracted. The factor was due to 73 percent of the total variance. The loadings are presented in Table V.

Table V: Correlation coefficients and factor matrix of eight Alsatian wines (A to H)

	A	B	C	D	E	F	G	H
A	1,00000	0,70700	0,63200	0,77500	0,77500	0,59200	0,50000	0,63200
B	0,70700	1,00000	0,74200	0,80600	0,54800	0,67100	0,74200	0,70700
C	0,63200	0,74200	1,00000	0,67100	0,74200	0,70700	0,80600	0,86600
D	0,77500	0,80600	0,67100	1,00000	0,86600	0,70700	0,89400	0,80600
E	0,77500	0,54800	0,74200	0,86600	1,00000	0,67100	0,63200	0,59200
F	0,59200	0,67100	0,70700	0,70700	0,67100	1,00000	0,59200	0,38700
G	0,50000	0,74200	0,80600	0,89400	0,63200	0,59200	1,00000	0,50000
H	0,63200	0,70700	0,86600	0,80600	0,59200	0,38700	0,50000	1,00000

FACTOR 1						
A	0,78789					
B	0,84687					
C	0,88955					
D	0,97068					
E	0,83037					
F	0,73224					
G	0,80700					
H	0,77309					

VARIABLE	COMMUNALITY	FACTOR	EIGENVALUE	PCT OF VAR	CUM PCT
A	0,62077	1	5,55062	100,0	100,0
B	0,71718				
C	0,79130				
D	0,94222				
E	0,68951				
F	0,54072				
G	0,65125				
H	0,69767				

NUMBER OF FACTORS LE 1 ROTATION MAKES NO SENSE  
 PROCESSING CONTINUOUS BYPASSING ROTATION

The resulting principal factor is nearly identical with variable D (MUSCAT of vine-grower M), and least identical with variable F (SYLVANER of vine-grower K). Since there is only one single factor underlying all the drinks it was called "alcohol" oder "wine". (Prof.K.RAINIO of Helsinki University some time ago dealt with the problem of scaling all political parties of Finland according to their similarity; he did find only one dimension, too, which he called "communism"; according to an oral communication at Lämershagen, may 29th, 1979.)

Especially the female participants of the anniversary meeting felt that factor analysis is not sensitive enough to detect independent dimensions of taste. They voted for MINISSA. So the authors applied MINISSA, a multidimensional scaling program by ROSKAM & LINGOES (cf. LINGOES & ROSKAM 1973) in the Edinburgh version of september 30, 1975 (funded by S.S.R.C.Grant No. HR 3070/1). When MINISSA was run, all KRUSKAL stress coefficients for eight to four dimensions became zero. The stress coefficients were acceptable only for the three and two dimensions solutions, namely

$$0.86592 \times 10^{-2} \text{ for three dimensions,}$$

$$0.75491 \times 10^{-1} \text{ for two dimensions,}$$

i.e., there was to make a decision between two solutions. Since the authors found it much easier to read a two-dimensional diagram than to interpret a three-dimensional one the two-dimensions solution was preferred. It appears in Figure 1, while the final configuration and distance matrix is presented in Table VI.

Table VI:

Two-dimensional MINISSA solution; numbers 1-8 stand for wines A-H

FINAL CONFIGURATION

	1	2
1	.2100	.5784
2	-.4133	-.9331
3	.9928	-.8910
4	1.5271	.3331
5	-.6557	-.6809
6	-.1957	.4041
7	-.5434	.5660
8	-.8268	.3812
MEAN	.0000	.0000
SIGMA	.7872	.6167

DISTANCES

	1	2	3	4	5	6	7
2	1.6246						
3	1.5376	1.4416					
4	1.4344	2.3331	1.1538				
5	1.4744	.3677	1.0519	2.4168			
6	.3547	1.3952	1.6190	1.7253	1.1780		
7	.0033	1.0335	2.0097	2.0941	1.3519	.4321	
8	.9123	1.3854	2.1045	2.3541	1.3560	.6716	.4183



Figure 1:

Results of MDS of 8 Alsatian wines (C,D=MUSCATs, E,B=GEWURZTRAMINERs, H,G,A=RIESLINGs, F=Sylvaner); dimension 2 (vertical) is plotted against dimension 1 (horizontal)

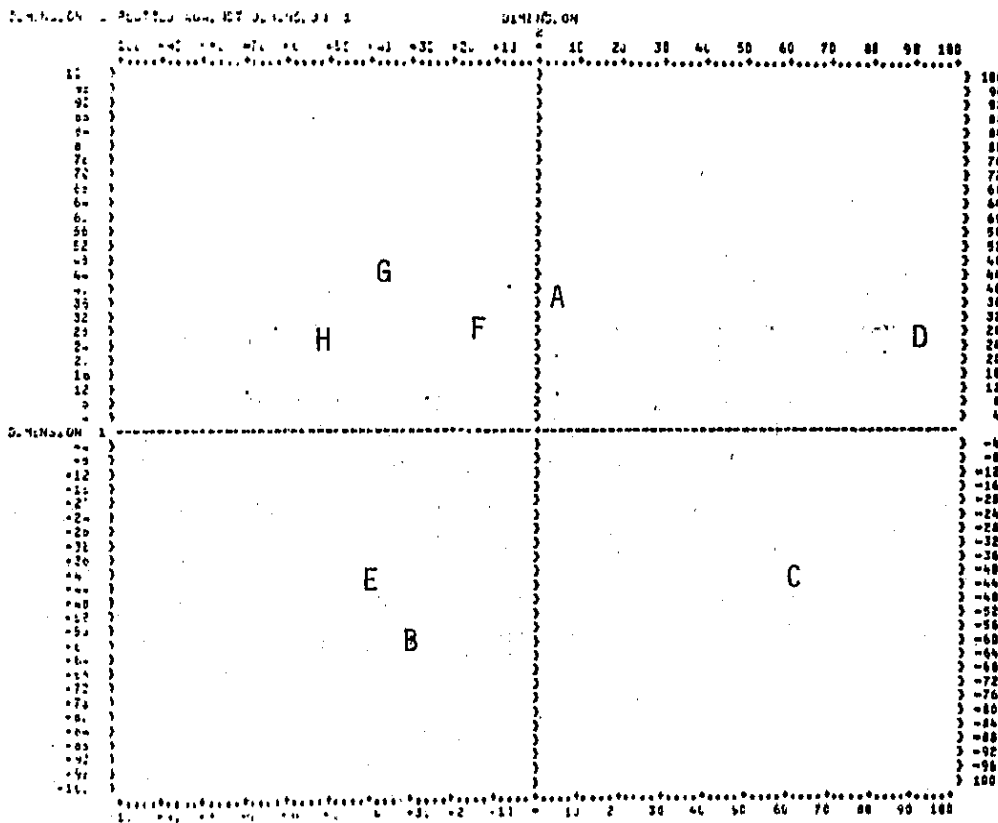


Fig.1 shows wines C and D (the MUSCATs) scoring high on dimension 1 as compared with all other stimuli. So we should call dimension 1 a MUSCAT dimension. Dimension 2 seems to be a bipolar one polarizing wines B, E (the GEWURZTRAMINERs) and wines A, F, G, H (the RIESLINGs and the SYLVANER). Accordingly we could call dimension 2 a RIESLING vs. GEWURZTRAMINER dimension. (If the colleagues had preferred a three dimensions solution each group of wines were represented by a specific dimension.)

As a result of the scaling procedure the labels sticked on by the wine-growers are reflected in the dimensions of taste. We could speak of a labeling effect.

Terminating the Telgte meeting the participants evaluated the results as being to a high degree dependent on the methods applied. Where cluster analyses lead to a DGB cluster, factor analysis extracts a general alcohol factor. It is only multidimensional scaling that gives support to the labeling approach.

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