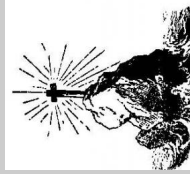


THE WATERS OF HIS EARTH Part II: The Sea of Galilee



Location and Geography

Situated some 60 miles northeast of Jerusalem, the Sea of Galilee is one of the most famous bodies of water in the Bible. Jesus spent a good share of His public ministry in the region of Galilee. Peter, Andrew, James, and John, who were among the Lord's first disciples were fishermen in these waters. In the Bible, the Sea of Galilee is also called the "Lake of Genesaret," the "Sea of Tiberias," and the "Sea of Chinnereth."

This "sea" is not really very large. It is 12 ½ miles long and about 7 ½ miles wide at its broadest point. It lies 682 feet below sea level and its depth ranges from 80 to 200 feet. It is fed from the north by the Jordan River as well as rainfall and other springs. The Sea of Galilee is extremely important to the survival of the people in the region as it supplies half of all Israel's fresh water.

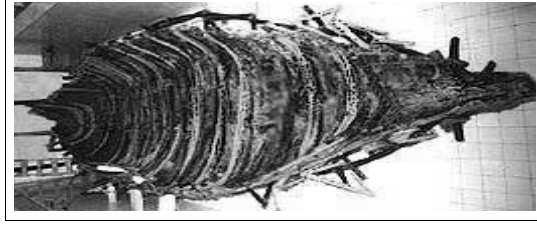


Vibrant with life, the sea hosts 23 species of fish, the most common and popular being the *tilapia* or the "St. Peter's Fish." Often grown on large fish farms, the tilapia is a pleasant tasting whitefish and is actually the sixth most popular seafood consumed in the United States. Perhaps you've eaten it without even realizing its connection to the Sea of Galilee! Fishing is still pursued today on the lake just as it was in the days of Jesus. In 1986, during a severe drought, the waters of the lake receded to dangerous levels. There, stuck in the mud,

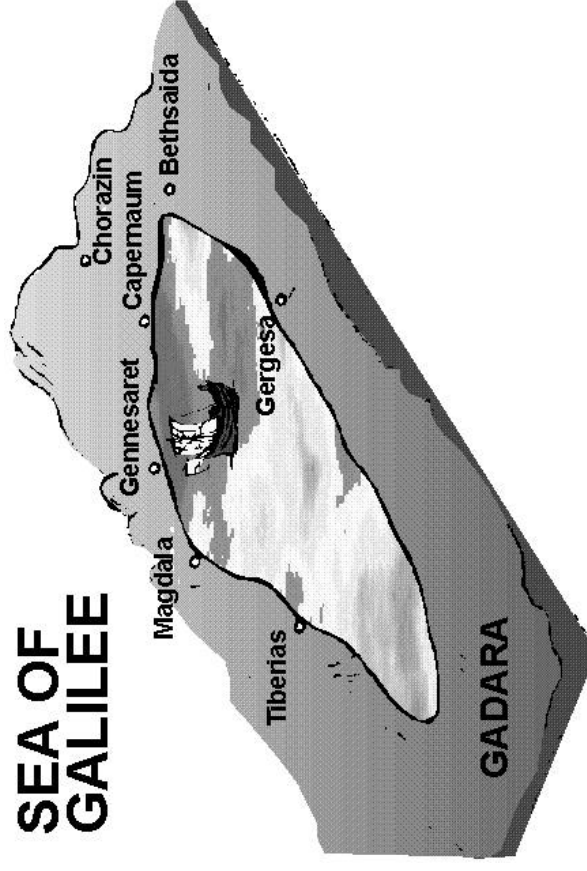
some distance from shore, a first century fishing boat was discovered. It was an amazing find and gave Biblical archaeologists a first hand look at just the type of boat the fishermen of Jesus' day would have used.

The northwest shore of the Sea of Galilee boasts some of the most fertile land in the whole region. The first century Jewish historian Josephus wrote: "wonderful in its characteristics and in its beauty. Thanks to the rich soil there is not a plant that does not flourish there, and the inhabitants grow everything: the air is so temperate that it suits the most diverse species."

Many of the ancient cities that used to surround the Sea of Galilee in the days of Christ are gone. The last remaining is Tiberias which was named for one of the Roman emperors.



SEA OF GALILEE



The Galilean Ministry of Jesus

Our Savior Jesus Christ chose the region of Galilee to spend a good share of His three-year public ministry. From about 27-29 AD the area around the lake was frequently visited by Jesus and many Biblical events took place in the Galilean towns.

Surely the people of Galilee were blessed to have the Son of God visible in their midst. They witnessed His miracles, they heard His voice, and they saw His face. Consider these famous Bible lessons listed below. What was Jesus' message to the people of Galilee?

Matthew 9:1-8

Luke 7:11-23

Luke 8:22-25

Matthew 14:22-33

Mark 9:30-32

Hear God's Son!

The word which Jesus brought to Galilee was the same gospel of comfort and joy which He shares with us today. The goal of His ministry then was the same as the goal of His ministry is now – to proclaim the word of life for the salvation of souls. May we ever hear, learn, and trust the “Gospel from Galilee” as taught us by the Christ.

A Recipe From Galilee

St. Peter's Fish with Parsley Sauce

Source: Israeli Foreign Ministry

- 1 cup fresh parsley, chopped coarsely
- 1 clove garlic, chopped
- juice of 1 lemon
- salt and pepper to taste
- 4 St. Peter's fish, bass or trout, filleted
- 3 Tbsp. flour
- 1/2 cup olive oil
- 3 Tbsp. onion, chopped

In a food processor, combine the parsley and garlic with 2 Tbsp. of water and whirl until the mixture is completely smooth. Thin the mixture with an additional 2 Tbsp. of water and mix well. Add the lemon juice and salt and pepper to taste. Set aside, covered.

On a flat plate combine the flour with about 1/2 tsp. each of salt and pepper and mix well. Into this dip the fillets, coating well and shaking off whatever excess adheres. In a large, heavy skillet heat the oil and in this fry the fish until well browned on both sides. Transfer the fish to a preheated serving platter and set aside to keep warm.

Discard about half of the oil and in the remaining oil saute the onions until golden brown. Add the remaining flour and over a low flame cook until the mixture is light brown, stirring constantly. Add the parsley mixture and cook, continuing to stir, for 2 - 3 minutes longer. Pour the sauce over the fish and serve immediately.

Serves 4-6.

Resources

<http://www.jewishvirtuallibrary.org/jsource/Food/peterparsley.html>
<http://ag.arizona.edu/azaqua/ata.html>
<http://www.ourfatherlutheran.net/biblehomelands/galilee/galleepics/jesusboat.jpg>
<http://www.biblepicturegallery.com/free/Pics/Galilee.gif>
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