Various fixed oils, namely drying oils, are commonly used as medium in painting art and these oils are preferred by artists in order to dry and bind the pigments in a canvas. The effects of drying oils from seeds/fruits on characteristics (color properties, required time for complete drying, constituents painting medium and cracking etc.) of paintings vary depending on the chemical structure of the fixed oil. However, studies about the effects of the oils on aforementioned properties of paintings are insufficient, thus in the present study, four different cold pressed seed oils (linseed, sunflower, safflower and sesame) were mixed with oil colors (white, red, yellow and blue) with the ratio of 0.1ml seed oil in 1g oil color until getting a creamy structure and their effects on total drying time, color attributes ($L^*$, $a^*$, $b^*$) were investigated. Moreover, fatty acid compositions (area %) of used cold pressed oils were analyzed by GC/FID and presented. Color is one of the most important quality parameters of paintings and slight changes may occurred in the color of paintings due to type of cold pressed oil used as medium. Another important parameter in selecting oil for use in the painting medium is drying time. Linseed and safflower oil have shortest drying time and following sunflower and sesame oil. According to color characteristics, any important changes in lightness ($L^*$) among different colors except white one were not detected for the oils. For white color, the highest $L^*$ was observed for linseed oil while the lowest was belong to safflower oil. Linseed oil was caused slight increments in the yellowness and greens while the other oils were caused to slight rise blueness of white color ($+b^*$). The fatty acid composition gives an idea of the oxidation stability (shelf life) of the oils and drying time of paintings. The major fatty acids found in cold pressed seed oil were linoleic acid (65.97%) for safflower oil, linolenic acid (52.7%) for linseed oil, oleic (41.31%) and linoleic acid (42.09%) for sesame oil and linoleic (48.12%) and oleic (42.12%) for sunflower oil. As a result, safflower oil has superior properties over other oils in terms of drying time, oxidation stability and color values. Key Word: medium, fixed oil, color, drying time and FFA composition.